TERRACE DINNER

STARTERS

PEA & AVOCADO GUACAMOLE ǀtaro root chips, soy crisps *gf df v*	*33*
MALOLO GARDEN SALAD ǀ local leaves, garden herbs, green goddess dressing, shaved vegetables *gf df v*	*31*
STEAMED PRAWN SALAD ǀ papaya, local tomato, pickled green papaya, local palm hearts *gf*	*35*
KOKODA ǀ citrus cured reef fish, hand scraped coconut, miti, ota fern, coriander, chili oil *gf df*	*33*
REEF FISH CARPACCIO ǀ pineapple salsa, lime, bongo chili, roasted coconut, basil *gf df*	34
OCTOPUS ǀ sofrito, crushed potato, celery heart, onion, aioli, bush lemon, smoked paprika *gf df*	31
THAI FISHCAKES ǀ sugarcane skewer, prawn, lemongrass, ginger, kaffir lime, sweet & sour sauce *gf df*	28

PASTA

PASTA CAVATELLI ǀ eggplant, toasted pine nut, moca, cherry tomato, basil, goats' cheese	33 / 45
POTATO GNOCCHI ǀ beef bolognese, tomato sugo, basil, parmesan cheese	34 / 46
SPAGHETTI DIAVOLO ǀ fried garlic, prawn, white wine, parsley, tomato, pangrattato *df*	45 / 57
CACIO PEPE ǀ parmesan cheese, black pepper, bacon, cured egg yolk	35 / 47

MAINS

KOREAN FRIED CHICKEN ǀ gochujang glaze, house pickles, steamed rice *gf df*	45
BEEF STRIPLOIN ǀ garlic confit, rourou & local moca, bbq onion, beef jus *gf df*	65
LEMONGRASS PORK BELLY ǀpickled cucumber, roasted peanut, lettuces, lime *gf df*	42
STEAMED REEF FISH ǀ citrus coconut broth, ginger, chili oil, crispy rice *o*	57
INDO-FIJIAN CHICKEN CURRY ǀhouse masala, coconut milk, tomato, rice, roti, condiments *gf df*	45
VEGETABLE TAGINE ǀ pumpkin, eggplant, chickpea, tomato, turmeric, coriander *gf df v*	45
FIJIAN FISH CURRY ǀ house masala, coconut milk, coriander, tomato, roti, local rice, condiments *gf df*	48

SIDES

CLAY POT RICE ǀ chinese cabbage, organic egg, garlic, ginger, spring onion *df*	15
HOT CHIPS ǀ sea salt from sigatoka *gf df v*	12
STEAMED LOCAL GREENS ǀ bok choy, snake bean, broccoli, garlic oil, flake salt *gf df v*	15
POTATO PUREE ǀ sea salt from sigatoka, fresh cream, butter *gf*	15