



TERRACE LUNCH

STARTERS

SPRING ROLL chicken, spring onions, vermicelli, cucumber, mint, coriander, ginger dressing <i>gf df v</i>	30
EGGPLANT TEMPURA miso - mustard sauce, white sesame, garden basil, lime <i>gf df v</i>	23
ROASTED ZUCCHINI DIP labneh, green olive, tahini, garlic, mint, chia seed crisps <i>gf v</i>	28
CHICKEN GYOZA chili oil, soy - black vinegar sauce, coriander <i>df</i>	29
VEGETABLE DUMPLINGS soy, chili oil, sesame, coriander <i>df v</i>	31
MALOLO GARDEN SALAD local leaves, herbs, shaved vegetables, green goddess dressing <i>gf df v</i>	30
COUNTRY STYLE PORK TERRINE grilled sourdough, condiments, grain mustard	27

MALOLO HOUSE-MADE PASTA

MALFADINE PASTA sweet peas, buffalo mozzarella, crispy prosciutto, bush lemon, garlic crumb	30/47
SPAGHETTI prawn, garden rocket, bongo chili, crispy garlic, white wine, citrus butter	31/ 48
PENNE garden rocket pesto, basil, parmigiano reggiano, heirloom cherry tomato, pine nut	30/47
CASARECCHIE confit chicken, wild mushrooms, radicchio, parmigiano reggiano	32/49



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MAINS

TUNA BRUSCHETTA grilled sourdough, garlic mayo, radish, organic egg <i>df</i>	27
BAHN MI roasted pork, carrot, pickled cucumber, spring onion, chili mayo, coriander, mint	41
SAN DANIELLE PROSCUITTO PANINI buffalo mozzarella, roasted capsicum, bbq eggplant	45
VEGETABLE FRITTATTA mushroom, cherry tomato, spinach, feta, capsicum	41
KETE'S BOWL local rice, ferments, tamago egg, pickles, steamed greens, cashew <i>gf df v</i>	39
PORK DAN DAN egg noodles, roasted sesame sauce, chili, Szechuan pepper, peanut, soy <i>df</i>	40
HAINAN CHICKEN RICE steamed rice, poached chicken, cucumber, chili oil, lime, shallot <i>gf df</i>	41
THAI BEEF SALAD rice noodles, long bean, cucumber, palm sugar dressing, sirloin, peanut <i>gf df</i>	41

DESSERTS

CHOCOLATE ROCHER roasted white chocolate, chocolate mousse, hazelnut praline	25
NEW YORK STYLE CHEESECAKE sour cream, vanilla, dulce de leche	24
STICKY DATE PUDDING butterscotch ice cream	23
"SANDY" VANILLA GELATO cashew, almond, brandysnap, local rum chantilly	24
HANDMADE CHOCOLATES salted caramel, chocolate ganache, mango	23
CHEESE PLATE two cheeses, lavosh, grissini, fruit condiment	26