



## TERRACE DINNER

### STARTERS

PEA & AVOCADO GUACAMOLE   taro root chips, soy crisps <i>gf df v</i>	33
ROASTED ZUCCHINI DIP   green olive, labne, tahini, lemon, garlic, mint, chia seed crisps <i>gf/v/df</i>	28
MALOLO GARDEN SALAD   local leaves, garden herbs, green goddess dressing, shaved vegetables <i>gf df v</i>	31
STEAMED PRAWN SALAD   papaya, local tomato, pickled green papaya, local palm hearts <i>gf</i>	35
KOKODA   citrus cured reef fish, hand scraped coconut, miti, ota fern, coriander, chili oil <i>gf df</i>	33
REEF FISH CARPACCIO   pineapple salsa, lime, bongo chili, roasted coconut, basil <i>gf df</i>	34
OCTOPUS   soffrito, crushed potato, celery heart, onion, aioli, bush lemon, smoked paprika <i>gf d</i>	38
WARM RADICCHIO SALAD   roasted hazelnut, bbq mushroom, garlic chive, blue cheese, creamy herb dressing <i>gf/v</i>	36
VITELLO TONNATO   beef carpaccio, tuna sauce, caper berry, pickled onion, black pepper, garden rocket, dill <i>gf / df</i>	39

### 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
GNOCCHETTI SARDE   red wine, beef cheek ragu, burrata cheese, glazed onion, sage, rosemary oil <i>df</i>	32/49
PENNE   garden rocket pesto, basil, parmigiano reggiano, heirloom cherry tomato, pine nut <i>v</i>	30/47
CASARECCHIE   confit chicken, wild mushrooms, radicchio, parmigiano reggiano	32/49
LOCAL SPINACH RICOTTA RAVIOLI   heirloom cherry tomato, fennel confit, goats curd, dried black olive <i>v</i>	30/47



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### MAINS

ROASTED CHICKEN BREAST   parsnip puree, mushroom, parsnip chip, chicken jus <i>gf/df</i>	48
BEEF STRIPLOIN   garlic confit, rourou & local moca, bbq onion, beef jus <i>gf df</i>	65
CHARCOAL ROASTED PORK CHOP   cabbage, cucumber, capsicum, spring onion, mint, coriander, peanut dressing <i>gf/df</i>	56
LOCAL WALU   roasted capsicum, stewed tomato, green olive, pinenut, garlic chips <i>gf/df</i>	58
INDO-FIJIAN CHICKEN CURRY   house masala, coconut milk, tomato, rice, roti, condiments <i>gf df</i>	45
LAMB SHANK MASSAMAN   local potato, bongo chili, coconut, coriander, thai basil <i>gf/df</i>	54
VEGETABLE TAGINE   pumpkin, eggplant, chickpea, tomato, turmeric, coriander <i>gf df v</i>	45
LAKSA   rice noodle, mushroom, soft egg, palm heart, bok choy, turmeric, coconut milk <i>df/v</i>	44
FIJIAN FISH CURRY   house masala, coconut milk, coriander, tomato, roti, local rice, condiments <i>gf df</i>	48

### SIDES

CLAY POT RICE   chinese cabbage, organic egg, garlic, ginger, spring onion <i>df</i>	15
HOT CHIPS   sea salt from sigatoka <i>gf df v</i>	12
STEAMED LOCAL GREENS   bok choy, snake bean, broccoli, garlic oil, flake salt <i>gf df v</i>	15
POTATO PUREE   sea salt from sigatoka, fresh cream, butter <i>gf</i>	15
LOVO ROASTED BEETROOT   walnut, orange, goat curd, rocket, dill <i>gf/v</i>	15



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### DESSERTS

NEW YORK STYLE CHEESECAKE   sour cream, vanilla, dulce de leche	24
CHOCOLATE ROCHER   roasted white chocolate, chocolate mousse, hazelnut praline	25
STICKY DATE PUDDING   coconut butterscotch, white chocolate ice cream	23
BOMB ALASKA   berry sorbet, passion fruit, vanilla ice cream, sponge, torched meringue	26
HANDMADE CHOCOLATES   salted caramel, chocolate ganache, mango	23
CHEESE PLATE   two cheeses, lavosh, grissini, fruit condiment	26



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