



## 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