



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 sofrito, 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 SARDI 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

LOCAL WALU roasted capsicum, stewed tomato, green olive, pinenut, garlic chips <i>gf/df</i>	58
ROASTED CHICKEN BREAST parsnip puree, mushroom, parsnip chip, chicken jus <i>gf/df</i>	48
CHARCOAL ROASTED PORK CHOP cabbage, cucumber, capsicum, spring onion, mint, coriander, peanut dressing <i>gf/df</i>	56
BEEF STRIPLOIN garlic confit, rourou & local moca, bbq onion, beef jus <i>gf df</i>	65
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
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

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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