



TERRACE LUNCH

STARTERS

SPRING ROLL chicken, spring onions, vermicelli, cucumber, mint, coriander, ginger dressing <i>gf df v</i>	31
EGGPLANT TEMPURA miso - mustard sauce, white sesame, garden basil, lime <i>gf df v</i>	24
ROASTED ZUCCHINI DIP labneh, green olive, tahini, garlic, mint, chia seed crisps <i>gf v</i>	29
CHICKEN GYOZA chili oil, soy - black vinegar sauce, coriander <i>df</i>	30
VEGETABLE DUMPLINGS soy, chili oil, sesame, coriander <i>df v</i>	32
MALOLO GARDEN SALAD local leaves, herbs, shaved vegetables, green goddess dressing <i>gf df v</i>	31
COUNTRY STYLE PORK TERRINE grilled sourdough, condiments, grain mustard	28

MALOLO HOUSE-MADE PASTA

MALFADINE PASTA sweet peas, buffalo mozzarella, crispy prosciutto, bush lemon, garlic crumb	31 / 49
SPAGHETTI prawn, garden rocket, bongo chili, crispy garlic, white wine, citrus butter	32 / 50
PENNE garden rocket pesto, basil, parmigiano reggiano, heirloom cherry tomato, pine nut	33 / 51
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>	28
BAHN MI roasted pork, carrot, pickled cucumber, spring onion, chili mayo, coriander, mint	43
SAN DANIELLE PROSCUITTO PANINI buffalo mozzarella, roasted capsicum, bbq eggplant	47
VEGETABLE FRITTATTA mushroom, cherry tomato, spinach, feta, capsicum	42
KETE'S BOWL local rice, ferments, tamago egg, pickles, steamed greens, cashew <i>gf df v</i>	41
PORK DAN DAN egg noodles, roasted sesame sauce, chili, Szechuan pepper, peanut, soy <i>df</i>	42
HAINAN CHICKEN RICE steamed rice, poached chicken, cucumber, chili oil, lime, shallot <i>gf df</i>	43
THAI BEEF SALAD rice noodles, long bean, cucumber, palm sugar dressing, sirloin, peanut <i>gf df</i>	43

DESSERTS

CHOCOLATE ROCHER roasted white chocolate, chocolate mousse, hazelnut praline	26
NEW YORK STYLE CHEESECAKE sour cream, vanilla, dulce de leche	25
STICKY DATE PUDDING butterscotch ice cream	24
“SANDY” VANILLA GELATO cashew, almond, brandysnap, local rum chantilly	25
HANDMADE CHOCOLATES salted caramel, chocolate ganache, mango	24
CHEESE PLATE two cheeses, lavosh, grissini, fruit condiment	27