



# MALOLO ISLAND FIJI

## SUNDAY - DINNER MENU

### ENTREE

	<b>FJD</b>	<b>*AUD</b>
<b>Smoked Salmon Salad</b> Steamed potato, crème fraiche, chives, avocado salsa	\$19.00	\$11.50
<b>Poached Pacific Prawn</b> Poached tiger prawns, iceberg lettuce, aioli, red onion	\$19.00	\$11.50
<b>Lamb Kofta</b> Cherry tomato, sumac, chickpea, yoghurt tzatziki, parsley, crisp lavosh	\$18.00	\$10.00
<b>Potato &amp; Leek Soup</b> Braised baby leek & desiree potatoes with a hint of garlic	\$15.00	\$8.50

### MAIN COURSE

<b>Beef Eye Fillet</b> Char-grilled beef fillet, potato rosti, sautéed spinach, beef jus, bush lemon béarnaise sauce	\$42.00	\$24.00
<b>Chicken Confit</b> Confit chicken leg, thyme roasted kumala, garden pea puree, crisp prosciutto, garlic jus	\$38.00	\$22.00
<b>Wok Fried Reef Fish</b> Whole reef fish, tamarind sauce, asian style green papaya salad, fragrant steamed jasmine rice	\$38.00	\$22.00
<b>Roast Pumpkin Risotto</b> Risotto of roast local pumpkin, kalamata olives, globe artichokes, parsley, shaved parmesan cheese	\$34.00	\$19.00

### DESSERT

<b>Baked Chocolate Tart</b> Cocoa sweet pastry, belgium chocolate filling, iced vanilla parfait	\$18.00	\$10.00
<b>Carrot Sponge</b> Citrus cream cheese icing, green apple textures	\$18.00	\$10.00
<b>Cheese for 1</b> Ask for the evening selection	\$18.00	\$10.00

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*For personal dietary requests please allow 24 hours notice.  
All prices are expressed in Fiji & Australian Dollars and are 17.5% VAT inclusive.*



# MALOLO ISLAND FIJI

## MONDAY-DINNER MENU

### ENTREE

#### **Smoked Marlin Ravioli**

Sautéed marlin ravioli, garlic, lemon, tomato, moce spinach, oregano

**FJD**

\$19.00

**\*AUD**

\$10.00

#### **Chili Salted Squid**

Green papaya, lychee, shaved cucumber, coriander, lime & palm sugar dressing

\$19.00

\$10.00

#### **Chicken Liver**

Pan fried chicken livers, thai green curry sauce, cucumber, red capsicum, crisp holy basil

\$17.00

\$9.00

#### **Butternut Pumpkin Soup**

Earth spices & local honey topped with sour cream & chives

\$16.00

\$ 9.00

### MAIN COURSE

#### **Basque Style Seafood Stew**

Pan fried reef fish, scallops, squid, tiger prawns, mussels, tomato & saffron broth, herb flat bread

\$42.00

\$23.00

#### **Lamb Shank**

Braised New Zealand lamb with confit garlic potato puree, cauliflower florest, red wine jus

\$42.00

\$23.00

#### **Pork Belly**

Slow roasted vuda pork belly, potato gratin, apple puree, green beans, light pork jus

\$40.00

\$22.00

#### **Mushroom Risotto**

Risotto of sautéed assorted mushrooms, bele spinach, garlic, chili, parmesan cheese, white truffle oil

\$35.00

\$19.00

### DESSERT

#### **Chai Bavarois**

Crisp Indian spiced milk dumplings, cardamom syrup

\$18.00

\$10.00

#### **Lemon Cheesecake**

Baked lemon & cream cheese, semolina shortbread, kumquat curd

\$18.00

\$10.00

#### **Cheese for 1**

Ask for the evening selection

\$18.00

\$10.00

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# MALOLO ISLAND FIJI

## TUESDAY-DINNER MENU

### ENTREE

#### **Pacific Tuna Salad**

Braised yellow fin tuna, cos lettuce, spanish onion, tomato, caper, grana padano

**FJD**

\$19.00

**\*AUD**

\$11.00

#### **Chicken Roulade**

Poached boneless rolled chicken, ciabatta cracker, bell pepper piperade

\$18.00

\$10.00

#### **Pork & Prawn Salad**

Soy braised pork belly, steamed pacific prawn, grapefruit, coriander

\$18.00

\$10.00

#### **Broccoli & Basil Soup**

Summer broccoli & holy basil soup

\$15.00

\$8.50

### MAINT COURSE

#### **Roast Lamb Rump**

Garlic & thyme marinated lamb rump, green peas, roasted chat potatoes, chili & mint sauce

\$40.00

\$23.00

#### **Seafood Rigatoni**

Sautéed pacific squid, prawn & reef fish, rigatoni, toasted breadcrumbs, tomato, basil, parmesan cheese

\$40.00

\$23.00

#### **Moroccan Grilled Baby Chicken**

Spiced baby chicken, cumin & artichoke puree, charred zucchini, bell peppers, parsley

\$38.00

\$22.00

#### **Pumpkin Feta Tartlet**

Roast pumpkin & feta cheese, crème fraiche pastry, tomato kasundi, baby spinach salad

\$34.00

\$19.00

### DESSERT

#### **Passionfruit Mousse**

Orange jelly crystals, malolo coconut ice cream

\$18.00

\$10.00

#### **Petit Apple & Pineapple Pie**

Vanilla bean ice cream, honey snap tuile

\$18.00

\$10.00

#### **Tropical Fruit Platter**

Local & imported fruits, lime & palm sugar

\$18.00

\$10.00

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# MALOLO ISLAND FIJI

## THURSDAY -DINNER MENU

### ENTRÉE

	<b>FJD</b>	<b>*AUD</b>
<b>Pan Seared Bay Scallops</b> Red curry & coconut milk broth, coriander, snow peas, crisp shallots	\$19.00	\$12.00
<b>Char-grilled Pacific Squid</b> Gnocchi, wild rocket, spanish onion, oregano, air dried cherry tomato	\$18.00	\$11.00
<b>Golden Chicken Lumpia</b> Indonesian spring roll, malolo sweet & sour dipping sauce, spring onion	\$17.00	\$10.50
<b>Cauliflower &amp; Brie Soup</b> New Zealand cauliflower & double cream brie veloute	\$15.00	\$8.50

### MAIN COURSE

<b>Yaqara Beef Eye Fillet</b> Char-grilled eye fillet, creamy mash potato, café de paris butter, steamed beans, red wine jus	\$42.00	\$24.00
<b>Chicken Involtini</b> Rolled chicken breast, smoked cheddar, bacon, pumpkin puree, zucchini, garlic chicken jus	\$39.00	\$23.50
<b>Pan Fried Mahi-Mahi Fillet</b> Sautéed local bele spinach, shallot onions, flaked almonds, raisins, orange beurre noisette	\$38.00	\$22.00
<b>Potato Gnocchi</b> House made potato gnocchi, garden peas, semi dried tomatoes, baby spinach, parmesan cheese	\$34.00	\$20.00

### DESSERT

<b>Frozen Peanut Butter Parfait</b> Charred bobby banana, chocolate whip	\$18.00	\$10.00
<b>Apple &amp; Guava Compote</b> Almond crumble, caramel ice cream	\$18.00	\$10.00
<b>Cheese for 1</b> Ask for the evening selection	\$18.00	\$10.00

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# MALOLO ISLAND FIJI

## FRIDAY-DINNER MENU

### ENTREE

	<b>FJD</b>	<b>*AUD</b>
<b>Sautéed Prawn and Chorizo Salad</b> With mixed leaves & olive tapenade	\$17.00	\$9.50
<b>Spiced Local Fish Cake</b> With chili oil & pawpaw relish	\$16.00	\$9.00
<b>Braised Leek Tartlet</b> With candied garlic & basil leaves	\$15.00	\$8.50
<b>Italian Minestrone Soup</b> Winter root veggies in a tomato broth with pasta & Italian herbs	\$15.00	\$8.50

### MAIN COURSE

<b>Char Grilled Beef Sirloin</b> On beetroot puree topped with fried onions garlic vonu beer jus	\$39.00	\$22.00
<b>Slow Cooked Deboned Lamb Shank</b> Tossed threw a zucchini, onion provincial with fettuccini & a parmesan crisp	\$36.00	\$20.00
<b>Coriander Ceviche of Mahi-mahi</b> With a couscous salad & grilled lime	\$35.00	\$19.50
<b>Aloo Matar:</b> Crispy potato, pea puree, coconut curry & rice pilaf	\$34.00	\$19.00

### DESSERT

<b>Yoghurt Panna Cotta</b> On a pistachio snap tuille with mixed berry compote	\$18.00	\$10.00
<b>Lemon Tart</b> With citrus curd & chantilly quenelles	\$18.00	\$10.00
<b>Cheese for 1</b> Ask for the evening selection	\$18.00	\$10.00



# MALOLO ISLAND FIJI

## SPECIAL

	FJD	*AUD
<b>Malolo Pacific Seafood Platter for 02 person</b> Steamed & iced pacific painted crayfish, Nadro river mud crab, pacific bug, mussels, oysters, crisp battered mahi-mahi, salt & pepper squid, traditional Fijian kokoda, crumbed prawn cutlets, potato wedges, mesclun leaf salad, fruits, condiments	\$172.00	\$96.00
<b>Malolo Lobster</b> Pacific painted crayfish, cooked Natural or Mornay or Kilpatrick served with golden fries & fresh garden salad.	\$100.00	\$58.00

*Please allow 24hours notice so we can organize your catch from the Pacific  
Available lunch & dinner at Terrace, Treetops or Beach Bar*

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