

LITTLE CRAVINGS

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MALAMALA ISLAND FRIES

taro, cassava, sweet potato, chilli sugar salt, ketchup

GF / VEGAN / PALEO

SPICED BHUJA MIX

roasted nuts and pulses, red seaweed salt

GF / VEGAN / PALEO

MOCHIKO FRIED CHICKEN

pickled ginger, roasted sesame paste

GF / PALEO

HANDS ONLY

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BEER BATTERED PACIFIC FISH

island fries, coconut salad, tartare, ketchup

SPICED GOAT CURRY PIE

mashed pumpkin, crushed lentils, island fries, tamarind chutney

BLACKENED FISH TACO

grilled spiced fish, heart of palm slaw, tomato salsa, charred soft roti 2pc

THE HARVEST

roasted cauliflower, grilled halloumi, fried chickpeas, spicy avocado pesto, charred soft roti 2pc

VEG /

COCONUT SLIDERS

beef patty, rewa cheese, spiced rum bacon jam, lettuce, tomato, onion bhajia, coconut bun 2pc

CLUB STACK

toasted sandwich of smoked chicken, cheese, avocado, fried egg, lettuce, bacon, island fries 3pc

VA /

FJ\$

KOKO BOWLS

-

15

KOKODA KOKO BOWL

citrus-cured local fish, sea grapes, ferns, smoked coconut milk

GF / PALEO

15

TUNA POKÈ KOKO BOWL

raw marinated yellowfin tuna, avocado, organic rice, seaweed, sea urchin aioli

GF / PALEO

15

CHILLED SALADS

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30

BIBIM GUKSU - FJ\$40 SHARED FOR 2

spicy soba noodle salad, kimchi, cucumber, egg, mushrooms, gochujang chilli paste

VEG /

30

30

THE CLUB SALAD - FJ\$45 SHARED FOR 2

smoked chicken, avocado, salad greens, tomato, cucumber, toasted sesame dressing

GF /

30

WHITE SHRIMP CAESAR - FJ\$45 SHARED FOR 2

grilled prawns, coconut-smoked bacon, leafy greens, egg, anchovy, crumbled rye, parmesan, house caesar dressing

30

SEAT & EAT

-

30

SEARED FISH KOKODA

pan-fried fish fillet cured in citrus, mushroom risotto, sautéed greens, roasted tomato relish, lemon salsa verde

GF /

30

UDRE UDRE PLATTER

charcuterie of cured meats, sausage, chicken liver pate, house pickles, imported cheese, herbed almond crackers

GF /

FJ\$

FISHERMAN'S CATCH

daily special of fish, crustaceans and shellfish, house condiments

GF / PALEO

30

HAPPY ENDING

-

30

FRUIT SALUSALU

seasonal fruits, sea grapes, fresh coconut, fruit sorbet, lychee bubble tea

GF / VEGAN / PALEO

25

PLANTAIN LEMON TART

lime meringues, coconut-poached plantain, spiced rum cream

AÇAÍ KOKO BOWL

berry banana smoothie, almond nut butter, coconut, cashews, pistachio, goji

GF / VEGAN / PALEO / NUTS

30

GOLDEN ORB

fried caramel ice cream sphere, fresh honeycomb, crystallized ginger, 23-carat edible gold leaf, dulce de leche (caramel)

30

VEGAN / Contains No Animal Products

VA / Vegetarian Version Available

GF / Gluten Free

PALEO / Paleo Diet Friendly

NUT / Contains Tree Nuts

VEG / Vegetarian

45

45

MP

FJ\$

20

20

22

30



#malamalamoments #malamalabeachclub

WINES

CHAMPAGNE

Bollinger Special Cuvee (FRA)
 Veuve Clicquot (FRA)

GLS BTL
 250
 275

SPARKLING

Bottega Gold Piccolo (ITA)
 Tempus Two Blanc de Blancs (AUS)
 Sam Miranda Prosecco (AUS)
 Bottega Rose Gold (ITA)

22
 90
 110
 145

SAUVIGNON BLANC

Cape Spring (SA)
 Sam Miranda King Valley (AUS)
 Soho Peggy (NZ)
 Fox By John Belsham (NZ)
 Misha's Vineyard The Starlet (NZ)

13 60
 70
 70
 85
 115

CHARDONNAY

Miles From Nowhere (AUS)
 Plan B! The King (AUS)
 Chateau St. Michelle C.V (USA)
 Heggies Eden Valley (AUS)

13 60
 80
 95
 120

PINOT GRIS

Under & Over (AUS)
 Banfi Le Rime Toscana (ITA)
 Soho Ziggy (NZ)
 Misha's Vineyard Dress Circle (NZ)

15 70
 70
 80
 115

RIESLING

Plan B! "Od" (AUS)
 Pewsey Vale (AUS)
 Foxes Island (NZ)

15 75
 95
 140

VERDELHO

Tempus Two Verdelho (AUS)

80

MOSCATO

Beach Hut Pink Moscato (AUS)

13 60

ROSÉ

Masterpeace By Andrew Peace (AUS)
 Soho Harry (NZ)
 Wild Oats Mudgee (AUS)

15 70
 80
 90

FJ\$

WINES Cont.

PINOT NOIR

Leyda Reserve T (CHI)
 Bouchard & Père Fils (FRA)
 Fox By John Belsham (NZ)

14 65
 75
 115

SHIRAZ

Viña Maipo (CHI)
 Plan B! "St" (AUS)
 Heartland Langhorne (AUS)
 Tempus Two (AUS)

15 60
 80
 80
 115

MERLOT

Deakin Estate (AUS)
 Sam Miranda King Valley (AUS)

15 70
 80

BLENDS

El Emperador Cabernet
 Sauvignon (CHI)
 Mommessin Beaujolais Villages
 'Vielle Vignes' Gamay (FRA)
 Yalumba Y-Series Cabernet Sauvignon (Aus)

16 70
 70
 70

BEERS & CIDERS

LOCAL & PREMIUM BEER

Fiji Bitter
 Fiji Gold
 Vonu Lager
 Pure Blonde Premium Lager
 Peroni Lager
 Corona Extra Lager

FJ\$
 10
 10
 12
 14
 14.5
 14.5

HAND-CRAFTED BEER

Little Creatures Pale Ale
 Gage Roads Summer Ale
 Brouhaha Middle of the Road
 Brouhaha Blonde
 Brouhaha NZ Pale Ale
 Stone & Wood Pacific Ale

16
 18
 18.5
 19.5
 19.5
 19.5

CIDERS

Somersby Apple
 Endless Pear
 Endless Apple

13
 19
 19

SOFT DRINKS/JUICES/WATER

Coke/ Diet Coke/ Coke Zero/ Fanta/ Sprite/
 Soda Water/ Tonic Water/ Dry Ginger Ale
 Mccoys Juices Cranberry/ Orange/ Pineapple/
 Tomato
 Phoenix Peach, Raspberry Juice
 Phoenix Apple, Mango, Passion Juice
 Phoenix Apple, Orange, Mango, Passion Juice
 Bundaberg Ginger Beer
 V Energy Drink
 Red Bull Energy Drink

FJ\$
 5
 9
 9
 10
 12
 15

SPARKLING & STILL WATERS

San Pellegrino 500ML/ 1L
 Vaiwai (Still Water) 500ML/ 1L

10/17
 5/ 8

COCKTAILS - ALL FJ\$28

BAR BONUS/ Buy all 7 cocktails from our curated collection for just FJ\$165! Speak to one of the Beach Club Team for your cocktail card and more details.

MOMI CANNON Like the famous WWII landmark, this Fiji Rum Co. potion packs an explosive punch with 8 year old white rum, red papaya, lime and fresh ground cinnamon.

DRUNKEN COCONUT Wrap your lips around this salubrious concoction of Fiji Coconut vodka, pure coconut water and lime juice, accentuated by the lipstick red hues of fresh watermelon and basil.

THE INQUISITION When curiosity and intrigue get the better of you, this tequila cocktail might just loosen a few tongues! With a shot of Jose Cuervo Gold, splash of citrus, vanilla syrup, fresh soursop and coriander – the spotlight is on you.

NAKED LADY This cocktail epitomises a local urban legend with a mix of ginger beer, lemon, lychee, Bombay Sapphire gin and a spiced butterfly pea tincture.

BEACH CLUB TEA You'll be drinking this elixir of fine Courvoisier VSOP cognac, local brewed tea and fresh citrus until the sun goes down.

ELIXIR OF LIFE Noni, the prized Fijian medicinal fruit with high antioxidant properties, is in this potion which also includes Ketel One Vodka, fresh mint, lemon, passionfruit and noni syrup.

SMOKING BARREL The smell of muskets and gunpowder are reminiscent in this mix of Jim Beam bourbon, smoked pineapple syrup, fresh pineapple, chilli and an aromatic spiced tincture.