

## BULA!

Welcome to Malamala Beach Club. Enjoy our menu, full of fresh South Pacific flavours inspired by our chef's experiences in the South Pacific. Choose from small bites to large tasting platters, with a happy ending for those with a sweet tooth. Enjoy!

### LITTLE CRAVINGS

#### MALAMALA ISLAND FRIES

taro, cassava, sweet potato, coconut sugar salt, smoked pineapple ketchup  
GF / VEGAN / PALEO

#### TREEFRUIT SAMOSAS

spiced nutrient-rich treefruit filling, tamarind chutney, mint yoghurt chutney 3pc  
VEG

#### MOCHIKO FRIED CHICKEN

pickled ginger, roasted sesame paste, kecap manis, nori granola  
GF

#### SALT & PEPPER OCTOPUS

five spiced salt, sautéed chilli & garlic, seaweed ponzu  
GF

### HANDS ONLY

#### BEER BATTERED PACIFIC FISH

island fries, tropical salad, tartare, house ketchup.

#### SPICED GOAT CURRY PIE

boneless tender goat, mashed pumpkin, crushed lentils, spiced bujha, tamarind chutney, goat jus

#### BLACKENED FISH TACO

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

#### THE HARVEST

roasted cauliflower, grilled halloumi, fresh yoghurt, chickpeas, chipotle guacamole, charred soft roti 2pc  
VEG

#### YAQARA BEEF SLIDERS

beef patty, cheese, spiced rum bacon jam, lettuce, tomato, grilled onion, bun 2pc

#### CLUB STACK

toasted ciabatta of smoked chicken, cheese, avocado, tamagoyaki egg, lettuce, bacon, island fries  
VA

#### CHORIZO & CHEESE PLATTER - FJ\$70 SHARED FOR 2

grilled local sausage, imported cheeses, marinated vegetables, spiced local chutney & jam, tomato relish, crackers, ciabatta

### CURATED SEAFOOD

#### KOKODA KOKO BOWL

citrus-cured spanish mackerel, sea grapes, tomato salsa, ferns, smoked coconut milk, fresh coconut  
GF / PALEO

#### TUNA POKÈ KOKO BOWL

raw marinated yellowfin tuna, avocado, bonito flakes, steamed rice, seasoned seaweed, sea urchin aioli, nori granola  
GF / PALEO

#### STEAMED PACIFIC SNAPPER

lemongrass scented rice, smashed cucumber, ginger & coriander salad, sesame soy broth, fresh chilli  
GF

### CHILLED SALADS

#### SPICY SOBA NOODLES - FJ\$45 SHARED FOR 2

kimchi ferns, 75 degree poached egg, Asian mushrooms, water chestnuts, cucumber, nori granola, gochujang chilli  
VEG / GF

#### THE CLUB SALAD - FJ\$55 SHARED FOR 2

smoked chicken, avocado, salad greens, fresh & sundried tomato, cucumber, toasted sesame dressing  
GF / VA

#### SEA PRAWN CAESAR - FJ\$60 SHARED FOR 2

grilled local prawns, bacon belly, leafy greens, soft egg, anchovy, crumbled rye, parmesan, house caesar dressing

#### LOBSTER & MELON SALAD - FJ\$95 SHARED FOR 2

grilled lobster medallions, melon wedges, heart of palm, green papaya, tomato, herbs, mango ponzu broth  
GF

### HAPPY ENDING

#### ICE CREAM DESSERT BAR

visit our dessert bar for a selection of curated sundaes, cones and afternoon sweet delights. Please check for daily specials

#### HAUPIA COCONUT PUDDING

Pacific Island dessert with seasonal fruits, sea grapes, goji berries, toasted coconut, nuts  
GF / VEGAN / PALEO / NUTS

#### GOLDEN ORB

fried caramel ice cream sphere, fresh honeycomb, white chocolate soil, cardamom chocolate sauce

VEGAN / Contains No Animal Products

VA / Vegetarian Version Available

GF / Gluten Free

PALEO / Paleo Diet Friendly

NUT / Contains Tree Nuts

VEG / Vegetarian

### BEVERAGES

#### CHAMPAGNE

Moet & Chandon Piccolo (FRA) GLS BTL  
Bollinger Special Cuvée (FRA) 250  
Veuve Clicquot (FRA) 275

#### SPARKLING

Bottega Gold Piccolo (ITA) 22  
Tempus Two Blanc de Blancs (AUS) 90  
Sam Miranda Prosecco (AUS) 110  
Bottega Prosecco Gold (ITA) 145

#### SAUVIGNON BLANC

Soho Peggy (NZ) 15 70  
Fox By John Belsham (NZ) 18 85  
Misha's Vineyard The Starlet (NZ) 115

#### CHARDONNAY

Pencarrow Martinborough (NZ) 15 70  
Soho Jonny (NZ) 120  
Heggies Eden Valley (AUS) 120

#### PINOT GRIS

Under & Over (AUS) 15 70  
Soho Ziggy (NZ) 17 80  
Misha's Vineyard Dress Circle (NZ) 115

#### RIESLING

Pewsey Vale (AUS) 20 95

#### MOSCATO

Beach Hut Pink Moscato (AUS) 13 60

#### ROSÉ

Masterpeace By Andrew Peace (AUS) 15 70  
Soho Harry (NZ) 17 80  
Wild Oats Mudgee (AUS) 90

#### PINOT NOIR

Leyda Reserve T (CHI) 14 65  
Pocketwatch (AUS) 15 75  
Fox by John Belsham (NZ) 115

#### SHIRAZ

Heartland Langhorne (AUS) 17 80  
Tempus Two (AUS) 115

#### MERLOT

Deakin Estate (AUS) 15 70

#### LOCAL & PREMIUM BEER

Fiji Bitter 10  
Fiji Gold 10  
Heineken 12  
Vonu Lager 12  
Pure Blonde Premium Lager 14  
Peroni Lager 14.5  
Corona Extra Lager 14.5

#### HAND CRAFTED BEER

Stone & Wood Pacific Ale 15  
Little Creatures Pale Ale 16  
Stone & Wood Cloud Catcher 500ML 20

#### CIDERS

Isaacs Apple/Pear 16  
Endless Apple/Pear 19

### SOFT DRINKS/JUICES/WATER

Coke/ Diet Coke/ Coke Zero/ Fanta/Sprite/ 5  
Soda Water/ Tonic Water/ Dry Ginger Ale 5  
Cranberry/ Orange/ Pineapple/ Tomato Juice 5  
Phoenix Organic Peach, Raspberry juice 9  
Phoenix Organic Apple, Mango, Passion Juice 9  
Phoenix Organic Apple, Orange, Mango, Passion juice 9  
Bundaberg Ginger Beer 10  
Red Bull Energy Drink 15  
San Pellegrino Sparkling Water 500ML/ 1L 10/17  
Vaiwai Still Water 500ML/ 1L 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 Grey Goose vodka, fresh mint lemon, passionfruit.

**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.