

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

sweet potato, coconut sugar salt, house ketchup
GF / VEGAN / PALEO

TREEFRUIT SAMOSAS

handcrafted pastries of spiced tree vegetables, tempered fresh coconut, bhujia mix, tamarind chutney 3pc
VEG / NUTS

MOCHIKO FRIED CHICKEN

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

STEAMED PORK BAO BUNS

slow-cooked pork, pickled salad, fresh herbs, crushed peanuts, fried shallots, papaya hoisin 3pc
VA / NUTS

COCONUT PERI PERI CHICKEN

chargrilled spicy chicken on-the-bone, coconut sambal
GF / PALEO

HANDS ONLY

HARVEST TACO

local paneer cheese, smoked eggplant, fried chickpeas, guacamole, pico de gallo salsa, sour cream, coriander, charred handcrafted roti 2pc
VEG

BEER BATTERED PACIFIC FISH

island fries, tropical salad, tartare, house ketchup
GRILLED ON REQUEST

BLACKENED FISH TACO

charred fish of the day, heart of palm slaw, pico de gallo salsa, guacamole, sour cream, charred roti 2pc

COCONUT CRUMBED PRAWNS

crispy prawn cutlets, papaya slaw, sweet mango chutney aioli
GF

YAQARA BEEF SLIDERS

local 100% beef patties, bacon, cheddar, lettuce, tomato, spiced-rum bacon jam, caramelised onion, artisan buns 2pc

CLUB STACK

toasted ciabatta of chicken, bacon, cheddar, avocado, tomato, Japanese omelette, lettuce, garlic aioli
VA

VEGAN / Contains No Animal Products

VA / Vegetarian Version Available

GF / Gluten Free

PALEO / Paleo Diet Friendly

NUT / Contains Tree Nuts

VEG / Vegetarian - may contain dairy

CURATED SPECIALS

KOKODA CLASSIC

citrus-cured Spanish Mackerel, lumpfish caviar, tomato salsa, ferns, stone-scorched coconut milk, hint of chili
GF / PALEO / VA

SPICED GOAT CURRY PIE

boneless young goat in tempered sweet spices, topped with mashed pumpkin, sautéed lentils, bhujia mix, tamarind goat jus
NUTS

TUNA POKÈ

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

CHILLED SALADS

SPICY PEANUT SOBA NOODLES

Asian mushrooms, salad greens, capsicum, coriander, tempered coconut, spiced peanut sauce
VEGAN / NUTS

CHARRED BEEF SALAD

grilled local beef, salad greens, soba noodles, fried shallots, fresh herbs, coriander & palm sugar dressing
VA

THE CLUB SALAD

smoked chicken, heart of palm, avocado, salad greens, sundried tomato, fresh tomato, soft poached egg, toasted sesame dressing, nori granola
GF / VA

SEA PRAWN CAESAR

grilled prawns, bacon, salad greens, anchovy, parmesan, soft boiled egg, crumbled rye, house caesar dressing

HAPPY ENDING

ICE CREAM DESSERT BAR

select from our premium Fijian-made ice cream flavours

MALAMALA CHEESECAKE BROWNIE

salted coconut caramel, walnuts, chocolate chips

VAKASOSO CRUMBLE

coconut-poached plantains, dark rum caramel, ice cream

EXOTIC FRUIT KOKO BOWL

seasonal tropical fruit, spiced tea fruit compote, fresh coconut
GF / VEGAN / PALEO

GOLDEN ORB

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

CHEESE & DIPS

a selection of imported cheeses, home-made hummus, local chutnies, Fijian crackers, toasted ciabatta



#malamalामoments #malamalabeachclub
www.malamalabeachclub.com info@malamalabeachclub.com

BEVERAGES

CHAMPAGNE

Moët & Chandon Piccolo (FRA) GLS BTL
Moët & Chandon (FRA) 85
Bollinger Special Cuvée (FRA) 195
Veuve Clicquot (FRA) 255
280

SPARKLING

Bottega Gold Piccolo (ITA) 26
Tempus Two Blanc de Blancs (AUS) 98
Sam Miranda Prosecco (AUS) 114
Bottega Prosecco Gold (ITA) 145

SAUVIGNON BLANC

Soho Peggy (NZ) 17 80
Misha's Vineyard The Starlet (NZ) 18 120
Baby Doll (Marlborough) (NZ) 110

CHARDONNAY

Pencarrow Martinborough (NZ) 15 85
Soho Jonny (NZ) 125

PINOT GRIS

Under & Over (AUS) 16 80
Soho Ziggy (NZ) 17 85
Misha's Vineyard Dress Circle (NZ) 120

RIESLING

Pewsey Vale (AUS) 20 95

MOSCATO

Beach Hut Pink Moscato (AUS) 15 70

ROSÉ

Masterpeace By Andrew Peace (AUS) 16 80
Soho Harry (NZ) 20 85
Le Rose Du Mayne Bordeaux (FR) 90

PINOT NOIR

Leyda Reserve T (CHI) 16 75
Pocketwatch (AUS) 85

SHIRAZ

Heartland Langhorne (AUS) 17 85
Tempus Two (AUS) 120

MERLOT

Deakin Estate (AUS) 16 75

LOCAL & PREMIUM BEER

Fiji Bitter 10
Fiji Gold 10
Vonu Lager 12
Corona Extra Lager (MEX) 15
Heineken Lager (NLD) 15
Peroni Lager (ITA) 15
Asahi (JPN) 15

HAND CRAFTED BEER

Little Creatures Original Pilsner (AUS) 17
Little Creatures Rogers Pale Ale (AUS) 17

CIDERS

Apple / Pear (NZ) 16

SOFT DRINKS/JUICES/WATER

Coke / Diet Coke / Coke No Sugar / Fanta / Sprite / 6
Soda Water / Tonic Water / Dry Ginger Ale 6
Cranberry / Orange / Pineapple / Tomato Juice 8
Phoenix Organic Peach, Raspberry juice 9
Phoenix Organic Apple, Mango, Passion Juice 9
Bundaberg Ginger Beer 10
Seasonal Fruit Smoothie 15
Red Bull Energy Drink 15
San Pellegrino Sparkling Water 500ML / 1L 10/17
Aqua Pacific Water 500ML / 1L 5/8
Fiji Water 500ML / 1L 6/9

CURATED COCKTAILS - ALL FJD\$28

FIJI SEVEN BAR BONUS

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

MOMI CANNON Like the famous WWII landmark, this 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, fresh coconut water, lime, watermelon, basil & syrup inside a coconut shell.

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, a splash of citrus, vanilla syrup, fresh soursop and coriander - the spotlight is on you.

NAKED LADY Inspired by an island myth of a woman who roams the island at night in search of single men, this magical cocktail contains gin, ginger beer, lychee, lemon and a spiced tincture of rare blue butterfly pea flowers.

BEACH CLUB TEA The perfect iced tea, this royal elixir contains fine Courvoisier VSOP cognac, local lemongrass tea and fresh citrus.

ELIXIR OF LIFE Indulge in this antioxidant-rich fruit potion of medicinal, anti-aging noni juice, vodka, mint, lemon & passionfruit.

SMOKING BARREL Reminisce the pioneering days of beachcombers, musket guns and gunpowder with this spicy mix of Jim Beam bourbon, coconut-smoked pineapple, fresh pineapple, chili and aromatic spiced tincture.

All prices quoted are in Fiji dollars and include 25% Fiji government taxes



M A L A M A L A

BEACH CLUB

FIJI