



AUTHENTIC BALINESE CUISINE

TRADITIONAL RECIPES PASSED DOWN THROUGH GENERATIONS FROM A SMALL VILLAGE
IN NORTH EAST BALI, PADAHAN.

PIRING CENIK | SMALL PLATES

LUMPIA HOMEMADE CRISPY SPRING ROLLS WITH A SWEET NUT DIPPING SAUCE (2pcs) - 9 **V**

JAGUNG PERGEDEL CRISPY CORN FRITTERS (3pcs) - 10 **GF V**

GADO GADO TOFU & STEAMED VEGETABLE ROLLS SERVED WITH HOMEMADE PEANUT SAUCE (2pcs) - 11 **GF V VG**

AYAM SUNE CEKUH MINI CHICKEN WINGS TOSSED THROUGH A TUMERIC SAMBAL (5pcs) - 12 **GF**

TEMPE RENYAH SWEET CRISPY TEMPE & PEANUTS (OPTIONAL) - 9 **GF V VG**

BABI KECAP TENDER SLICED PORK BELLY IN SWEET BALINESE SAUCE - 15 **GF**

LAWAR BALI BALINESE COCONUT & BEAN SALAD - 17 **GF V**
ADD PORK MINCE - 23 **GF**

SATE BAKAR | CHARCOAL GRILLED SATE

SATE BABI LILIT PORK, COCONUT & LEMONGRASS (3pcs) - 12 **GF**

SATE AYAM CHICKEN SKEWERS WITH PEANUT SAUCE (3pcs) - 12 **GF**

SATE DOMBA LAMB SKEWERS, PEANUT SAUCE & FRESH SLICED SHALLOTS (3pcs) - 13.50 **GF**

SATE CAMPUR MIXED SELCETION OF SATE & SAMBALS (6pcs) - 25 **GF**

Please let our staff know if there are any allergies/specific dietary requirements

A surcharge of 15% applies to all food and beverage on public holidays

PIRING GEDE | LARGE PLATES

BE JIMBARAN JIMBARAN STYLE WHOLE BABY SNAPPER WITH A SWEET TOMATO SAMBAL - MP **GF**
- PANGGANG | GRILLED
- GORENG | FRIED
*For extra spice chef recommends sambal matah

UDANG RENYAH LIGHTLY BATTERED PRAWNS TOSSED IN A GARLIC ONION SAUCE (10pcs) - 20

AYAM LALAPAN CHICKEN ON THE BONE, FRESH CABBAGE, CUCUMBER & TOMATO SAMBAL - 18 **GF**
- PANGGANG | GRILLED
- GORENG | FRIED
*For extra spice chef recommends sambal matah & sambal tomat

KARI AYAM TENDER CHICKEN PIECES IN COCONUT MILK, TUMERIC, LEMONGRASS & KAFFIR LIME CURRY - 25 **GF**

KARI KAMBING CINNAMON, STAR ANISE, TOMATO SLOW COOKED LAMB CURRY - 27 **GF**

BEBEK BETUTU SLOW COOKED HALF DUCK WITH LEMONGRASS, GINGER & ROASTED PEANUTS - 33 **GF**
*For extra spice chef recommends sambal matah & sambal embe

BABI GULING ALA NOVA CRISPY SKINNED TENDER PORK, PORK SKEWER & BALINESE COCONUT SALAD - 31 **GF**

BABI IGA STICKY MARINATED CHAR GRILLED PORK RIBS - 33 **GF**
*For extra spice chef recommends sambal tomat & sambal embe

CAPCAY STIRFRIED MIXED VEGETABLES - 13 **GF V VG**

NASI GORENG FRIED RICE SERVED WITH EGG
SAYUR | VEGETARIAN - 17 **V VG**
AYAM | CHICKEN - 19
UDANG | PRAWN - 23

MIE GORENG STIRFRIED NOODLES SERVED WITH EGG
SAYUR | VEGETARIAN - 17 **V**
AYAM | CHICKEN - 19
UDANG | PRAWN - 23

SAMPINGANNE | SIDES

NASI PUTIH STEAMED JASMINE RICE - 3 **V**

NASI KUNNING STEAMED YELLOW COCONUT RICE - 5 **V**

KANGKUNG SAUTEED WATER SPINACH - 9 **V**

SAMBAL SELECTION **SAMBAL TOMAT** COOKED TOMATO, SHALLOTS, GARLIC, CHILLI, GINGER, SHRIMP PASTE
SAMBAL MATAH SHALLOTS, GINGER, CHILLI, KAFFIR LIME LEAVES
SAMBAL EMBE CHILLI, SHALLOTS, GARLIC, SHRIMP PASTE (FRIED)

MANISAN | DESSERTS

SUMPING WALUH PUMPKIN & COCONUT STEAMED PUDDING - 11 **GF**

DADAR GULUNG COCONUT & PALM SUGAR ROLLED IN PANDAN PANCAKES - 11

BUBUR HITAM PANDAN INFUSED BLACK RICE PUDDING - 11

TERANG BULAN KECIL 3 BALINESE STYLE CRUMPETS - CHOCOLATE CHEESE & NUTS - 12

ESKRIM KELAPA HOMEMADE COCONUT ICECREAM - 7 **GF**

MINUMAN | DRINKS MENU

BEER & CIDER

Local Beer

Blackmans Craft - \$8

Blackmans Local,
Standard Ale (Mid Strength) \$8

Imported Beer

Bintang - \$7

Carona - \$8

Local Cider

Flying Brick Original - \$8

Flying Brick Pear - \$8

SPIRITS

Gordons Gin - \$9

Smirnoff Vodka - \$9

Jack Daniels Whiskey - \$9

Johnnie Walker Red Label - \$9

HOT BEVERAGES

Loose Leaf Tea - \$4

Green | Peppermint | Camomile
Lemon & Ginger | English Breakfast

Balinese Tea - \$4

Sari Wangi Black Tea |
Fresh Ginger Tea

Bali Kopi - \$4

NON-ALCOHOLIC

Soft Drink - \$5

Coke | Coke No Sugar |
Diet Coke | Lemonade | Solo

Other - \$6

Bundaberg Lemon Lime & Bitters |
Ginger Beer

Bottled Juice - \$4

Orange Juice | Pineapple Juice |
Apple Juice

Homemade Balinese Ice Tea - \$5

San Pellegrino Sparking Water
Small - \$5 Large - \$10



MINUMAN | DRINKS MENU

CHAMPAGNE

Veuve Clicquot Bottle \$95

SPARKLING

Prosecco – Twill & Daisy – 2019 Glass \$9 / Bottle \$35

Blanc de Blanc – Jack Rabbit – Single Vineyard Sparkling Glass \$10 / Bottle \$40

Sparkling Pinot Noir – Saint & Scholar – NV (Adelaide Hills SA) Bottle \$45

MOSCATO

2018 Jack Rabbit Frizzante Bottle \$19

ROSE

Rose – Jack Rabbit – 2018 Glass \$10 / Bottle \$40

Rose – Domaine De Chatillon – 2016 (Savoie France) Glass \$10 / Bottle \$40

WHITE

Sav Blanc - House Glass \$7 / Bottle \$30

Pinot Grigio – Jack Rabbit – 2018 Glass \$10 / Bottle \$40

Chardonnay – Jack Rabbit – 2016 Glass \$11 / Bottle \$45

Riesling – Jack Rabbit – 2018 Bottle \$40

Chardonnay – Hersey Hills Alive Chardonnay – 2016 (Adelaide Hills SA) Glass \$13 / Bottle \$55

Bourgogne Blanc – Clos du Chateau – 2016 (Chateau De Meursault – Franc) Bottle \$85

Riesling – Ladies Who Shoot Their Lunch – 2018 (Fowles Wines Strathbogie Ranges Vic) Bottle \$50

RED

Pinot Noir – Jack Rabbit – 2018 Glass \$11 / Bottle \$45

Shiraz – Jack Rabbit – 2018 Glass \$11 / Bottle \$45

Pinot Noir – Pete’s Pure – 2018 (Euston NSW) Glass \$8 / Bottle \$30

Shiraz – Pete’s Pure – 2017 (Euston NSW) Glass \$8 / Bottle \$30

Cabernet Sauvignon – Warramate – 2016 (Yarra Valley Vic) Glass \$13 / Bottle \$55

Gamay – Domaine De Chatillon – 2016 (Savoie France) Glass \$10 / Bottle \$40

Uvaggio Grenache Sangiovese Shiraz – Kaesler – 2016 (Barossa SA) Bottle \$50