

MINUMAN | DRINKS MENU

CHAMPAGNE

Veuve Clicquot Bottle \$95

SPARKLING

Prosecco - Twill & Daisy - 2019 Bottle \$35

Blanc de Blanc - Jack Rabbit - Single Vineyard Sparkling 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 Bottle \$40

Rose - Domaine De Chatillon - 2016 (Savoie France) Bottle \$40

WHITE

Sav Blanc - Twill & Daisy - 2018 Bottle \$30

Pinot Grigio - Jack Rabbit - 2018 Bottle \$40

Chardonnay - Jack Rabbit - 2016 Bottle \$45

Riesling - Jack Rabbit - 2018 Bottle \$40

Chardonnay
Hersey Hills Alive Chardonnay - 2016 (Adelaide Hills SA) 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 Bottle \$45

Shiraz - Jack Rabbit - 2018 Bottle \$45

Pinot Noir - Pete's Pure - 2018 (Euston NSW) Bottle \$30

Shiraz - Pete's Pure - 2017 (Euston NSW) Bottle \$30

Cabernet Sauvignon
Warramate - 2016 (Yarra Valley Vic) Bottle \$55

Gamay
Domaine De Chatillon - 2016 (Savoie France) Bottle \$40

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

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

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

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

NOVA
Balinese Kitchen

TAKEAWAY MENU

(03) 5200 9491

NOVABALINESEKITCHEN.COM.AU

BOOKING@NOVABALI.COM.AU

DELIVERY AVAILABLE

FRIDAY & SATURDAY

OPENING HOURS: THURSDAY - MONDAY
5PM - 9PM

SHOP 7, 321 PAKINGTON STREET,
NEWTOWN, GEELONG 3220

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NOVA - Balinese Kitchen

PIRING CENIK | SMALL PLATES

KERUPUK SOYBEAN CRACKERS WITH PEANUT SAUCE - 4 **GF V VG**

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

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

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

LALAPAN BAO SHREDDED TOMATO SAMBAL CHICKEN, FRESH CABBAGE & CUCUMBER. (3pcs) - 15

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

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

SATE BAKAR | CHARCOAL GRILLED SATE

SATE DOMBA LAMB SKEWERS, PEANUT SAUCE & FRESH SLICED SHALLOTS (3pcs) - 15 **GF**

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

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

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

PIRING GEDE | LARGE PLATES

UDANG RENYAH Lightly battered PRAWNS TOSSED IN A GARLIC ONION SAUCE (10pcs) - 20

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 IGA STICKY MARINATED CHAR GRILLED PORK RIBS - 33 **GF**

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

GADO GADO TOFU & STEAMED VEGETABLE WITH PEANUT SAUCE AND SOY BEAN CRACKER - 15 **GF V VG**

NASI GORENG FRIED RICE SERVED WITH EGG **GF**
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**
LARGE (DOUBLE SERVE) - 6

NASI KUNNING STEAMED YELLOW COCONUT RICE - 5 **V**
LARGE (DOUBLE SERVE) - 10

KANGKUNG SAUTEED WATER SPINACH - 9 **V**

URAP BLANCHED BEANS, BEANSHOOTS & SPINACH TOSSED THROUGH COCONUT & BALINESE SAMBAL - 11 **GF V**

SAMBAL SELECTION - 2

SAMBAL TOMAT
COOKED TOMATO, SHALLOTS, GARLIC, CHILLI, GINGER

SAMBAL MATAH
SHALLOTS, GINGER, CHILLI, KAFFIR LIME LEAVES

SAMBAL EMBE
CHILLI, SHALLOTS, GARLIC, SHRIMP PASTE (FRIED)

MANISAN | DESSERTS

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

BUBUR HITAM
PANDAN INFUSED BLACK RICE PUDDING - 11

ES PELANGI MANGO, DRAGONFRUIT & COCONUT HOMEMADFE ICECREAM - 7 **GF**

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