

A LA CARTE MENU

MOST OF OUR MAIN DISHES ARE DESIGNED TO BE SHARED AND EATEN WITH RICE.

STARTERS

Bakwan Jagung	\$3.0/pcs	Ayam Geprek	\$25.0	Babi Panggang Bali	\$27.0
Indonesian corn fritters seasoned with garlic, spring onion, and parsley (VG)		Indonesian fried battered chicken with your choice of sambal:		Slowly-cooked confit pork belly and crispy crackling marinated in Balinese spices. Served with Balinese spice paste ('Basa Genep') and Sambal Matah.	
Tempe Mendoan	\$3.0/pcs	Sambal Matah		Gulai Kambing	\$27.0
Javanese fried battered tempeh seasoned with spring onion, garlic, and coriander seeds. (VG)		Balinese chilli, lemongrass, and eschallot relish mixed with lime juice, shrimp paste, and coconut oil.		Lamb shank curry slowly-cooked in coconut milk, cinnamon, star anise, cardamom, and tamarind. Served with potato, green tomato, and fried shallots.	
Lalapan & Kerupuk	\$10.0	Sambal Bawang			
A platter of cassava crackers, raw vegetable crudités, homemade sambal, and peanut sauce. (VG)		Garlic and eschallot-based chilli sambal			

SATAY

Sate Vegan	\$4.0/pcs	Ayam Cabe Ijo	\$25.0	SEAFOOD DISHES	
Plant-based 'chicken' satay with our homemade peanut sauce and pickles. (VG)		Your choice of fried or grilled half chicken tossed in our homemade green chilli sambal.		Udang Bakar Sambal Matah	\$5.8/pcs
Sate Ayam	\$4.0/pcs	Ayam Betutu	\$24.0	Grilled butterflied Australian king prawns with Balinese chilli, lemongrass, and eschallot relish mixed with lime juice, shrimp paste, and coconut oil.	
Chicken skewers with pickles and our homemade peanut sauce.		Balinese chicken cooked in our homemade paste of turmeric, kencur, chilli, garlic, lemongrass, and shrimp paste. Served with Balinese Sambal Matah.		Seafood Saus Padang	\$29.0.
Sate Kambing	\$4.5/pcs			Squid, king prawns, and corn tossed in our homemade spicy Padang sauce. Our Padang sauce is made with chilli, tomato, onion, garlic, lemongrass, ginger, and kaffir lime leaf.	
Lamb skewers basted with coriander seeds, onion, cumin, candlenut, and sweet soy.				Udang Balado	\$29.0
Sate Cumi	\$4.5/pcs			Australian king prawns tossed with spicy chilli sambal	
Squid skewers with lime and sweet soy chilli.					

POULTRY DISHES

Ayam Bakar Sambal Tomat	\$25.0	Rendang Sapi	\$29.0	Cumi Goreng Matah Bali	\$27.0
Grilled half chicken topped with spicy sambal made of tomato, chilli, garlic, shrimp paste, and palm sugar.		Beef dry curry cooked in coconut milk and our homemade paste of chilli, garlic, candlenut, ginger, galangal, lemongrass, cinnamon, and kaffir lime leaf.		Fried battered squid tossed in Balinese chilli, lemongrass, and eschallot relish	
		Sop Buntut	\$18.0	Ikan Barramundi	\$28.0
		Beef oxtail, carrot, tomato, and potato soup slowly-cooked with nutmeg, garlic, spring onion, fried shallots, and cinnamon. Served with a side of bitternut crackers.		Pan-fried barramundi fillet served with a side of your choice of Sambal Matah or Sambal Dabu-Dabu	

DUE TO THE NATURE OF INDONESIAN CUISINE, OUR FOOD MAY BE CONTAMINATED WITH NUTS, GLUTEN, CHILLI, SHELLFISH, GARLIC & SOY.
10% WEEKEND & PUBLIC HOLIDAY SURCHARGE APPLIES.

VEGETABLE DISHES

Gado-Gado \$16.0

Steamed cabbage, spinach, green beans, and beansprout mixed with our homemade peanut sauce. Served with cucumber, tomato, fried shallots, tofu, tempeh, and crackers. (VG)

Add free-range boiled egg for \$2.50

Kangkung Cah Terasi \$16.0

Stir-fried water spinach tossed with garlic, chilli, and shrimp paste. Vegan version available.

Terong Balado \$16.0

Fried eggplant topped with spicy Padang-style sambal. (VG)

Sayur Lodeh \$16.0

Javanese vegetable stew with tofu, tempeh, corn, carrot, beans, eggplant, and coconut milk. (VG)

Rendang Vegan \$21.0

Traditional rendang dry curry made with plant-based mushroom/soy meat and potato. Slowly-cooked in our own house-made spice paste of chilli, galangal, cinnamon, ginger, lemongrass, and coconut milk. (VG)

RICE & NOODLE DISHES

Nasi/Mi Goreng Komplit \$22.0

Indonesian fried rice or noodles with egg, chicken, prawn, and vegetables. Served with chicken skewers (2 pcs), crackers and carrot cucumber pickles on the side. Vegan and vegetarian option available.

Add free-range fried egg on top for \$2.50

Nasi Goreng Babi Spesial \$24.0

Indonesian fried rice with egg, bacon, vegetables. Served with cucumber carrot pickles, crackers, and a side of confit pork belly and crispy crackling on top.

Add free-range fried egg on top for \$2.50

SAMBAL & SAUCES

Sambal is Indonesian chilli paste or relish. Our sambal is made in-house using fresh ingredients. Please let us know if you want it extra spicy.

Sambal Matah \$3.50

Red chilli, bird eye chilli, shrimp paste, lemongrass, eschallot, lime and extra virgin coconut oil.

Sambal Dabu-Dabu \$3.50

Green tomato, red onion, red chilli, lime, and thai basil. (VG)

Sambal Bawang \$3.50

Garlic-based chilli sambal. (VG)

Sambal Terasi \$3.50

Red chilli, bird eye chilli, shrimp paste, garlic, red onion.

Sambal Ijo \$3.50

Green chilli, green tomato, garlic, red onion. (VG)

Saus Kacang \$3.50

Our house-made peanut sauce cooked with garlic, kaffir lime leaf, sambal, and tamarind. (VG)

SIDES

Nasi Uduk \$4.0

Indonesian jasmine rice cooked in coconut milk, galangal, eschallots, and lemongrass. Individual serving. (VG)

Nasi Kuning \$4.5

Javanese steamed yellow rice cooked with turmeric, pandan, lemongrass, and coconut milk. Individual serving. (VG)

Nasi Putih \$3.0

Steamed jasmine rice. (VG)

Tahu / Tempe Goreng \$3.0/pcs

Fried tofu or tempeh. (VG)

Telur Balado \$3.5/pcs

Deep-fried free-range boiled egg in spicy Padang chilli sambal. (V)