

VEGETARIAN V GLUTEN FREE GF

SMALL SNAX		ALL DAY BRUNCH	
ASSORTED DIPS MADE IN-HOUSE v smoked eggplant – tzatziki – wood fired bread	100	BLOOMED CHIA v chia seeds – young coconut – honey – mango	160
THREE CHEESE CROQUETTE v and wakame salt	90	BACON BUDDY house smoked bacon – fried egg – epic BBQ sauce – iceberg lettuce	140
LOCAL TUNA RICE PAPER ROLL raw tuna – avocado – shiso leaf and white soy	110	BANANA BOOST GF V frozen banana yogurt – local honey – toasted grains	140
FRENCH FRIES GF V parmesan and sea salt	85	EGGS BENNY	180
PRAWN AND SCALLOP BETEL LEAVES GF cashew nut – dried chilli paste	140	muffins - two eggs – smoked salmon and hollandaise	100
HANDS - ONLY		MANGO AND CHIA SMOOTHIE mango – coconut water – chia seed – lime – coconut milk	105
COOKED CHILLED SEAFOOD BASKET GF prawns – marinated calamari – lobster – seafood sauce – lemon	550	CHASEW AND CACAO SMOOTHIE cashews – banana – organic cacao powder – soy milk – local honey	105
MARINATED BARRAMUNDI TACO bean sprouts – coriander – black bean paste and soured crème	150	CHILLED SALADS AND POKE BOWLS	
TEMPURA LOBSTER BAO BUNS fermented white cabbage and pickled chilli sauce	SUNDAYS CAESAR layered salad of capers – house bacon – parmesan and sourdough croutes		150
CHAR SIU PORK BAO BUNS pickled cucumber – white soy	120	TUNA – TUNA POKE	170
EPIC CRINKLE CUT FRIES pork floss – fried egg –	160	local tuna – avocado – seaweed and brown rice	
pickled green chilli – chipoltle sauce – kim chi		CHILLED WHITE CUT CHICKEN SALAD GF coconut – coriander – lime – pomelo and seaweed oil	130
DUCK SAN CHOI BOA crisp iceberg lettuce cups – BBQ duck shallots and sesame	140	CHILLED WATERMELON SALAD GF marinated prawns – mint – ginger and green chilli	140
SOUTHERN STYLE CRISPY CHICKEN WINGS dill pickle and ranch dressing	120	BROCCOLI AND MINTED PEA SALAD GF feta – acidic onions – marinated lamb	190
CRISPY SODA BATTERED FISH AND CHIPS soda battered local snapper –	180	SASHIMI SALMON POKE BOWL GF butter lettuce – soybean – fried onions	160
fries and house made tartare sauce SEAFOOD NASI GORENG served in the traditional manner	180	BBQ CORN AND SPICED YOGHURT SALAD v baby romaine lettuce – roasted peppers – smoked cheddar	130



VEGETARIAN V GLUTEN FREE GF

$C \square \Lambda$	RCO/	Λ I \subset	ווס
CHA	KCO/	AL G	KILL

WE COOK OVER LOCAL COALS GIVING OUR INGREDIENTS A DISTINCT FLAVOUR PROFILE, UNIQUE TO THIS REGION.

OUR GRILLED ITEMS ARE SERVED WITH STEAMED RED RICE – MORNING GLORY GREENS AND CRUNCHY GREEN SLAW.

JIMBARAN CAUGHT SNAPPER		
BBQ whole and served with sambal merah		

GRILLED PORK RIBS 240 marinated and glazed in wood smoked

BBQ sauce

LAMB SHISH
soft yogurt and zaatar bread – hummus –
egg white aioli

JAVANESE CHICKEN

yakitori style – glazed sweet soy – black vinegar –
lime cheeks

LOCAL LOBSTER 650 lemon – lobster butter

FROM THE WOOD OVEN

OUR PIZZAS ARE MADE ON A THIN CRUST BASE, COOKED OVER A STONE MADE WOOD OVEN WITH LOCAL TIMBERS.

MARGERITA	V	160
napoletana sauce and r	mozzarella	

GARLIC AND LEMON V 130 a traditional pizza with lemon – garlic parsley and mozzarella

BURRATA	V	190
cherry tomato – basil and	l chilli	

GORGONZOLA v 180 thin potato – onion – rosemary

SALAMI PICANTE 180 salami – chilli – tomato

PRAWN AND SCALLOP 200 baby tomatoes – coriander – bean sprout

BBQ PULLED PORK 200 jalapenos – sour cream

BURGER BAR

OUR BURGERS ARE SERVED IN A GLAZED BUN MADE IN-HOUSE USING ONLY THE BEST FLOURS. ALL BURGERS COME WITH SHOE-STRING FRIES.

THE GO TO

100% Aussie beef burger with smoked
cheddar – onions – pickles and Sundays
special sauce

DOUBLE UP 230 two 100% Aussie beef patties – cheddar – mustard – onions and house pickles

190

CHOOK CHOOK

crispy southern style chicken – fried egg –
red onion – lettuce and jalapeno sauce

THE REAL DEAL

grilled barramundi – tomato –
house tartare – local rocket and big pickles

MR FALAFEL v 150 homemade falafel – egg white aioli – tomato – parsley – onions

DON'T FORGET ABOUT OUR
EPIC CRINKLE CUT FRIES 160

SOMETHING SWEET

ICE CREAM CART

BEAT THE HEAT AND ENJOY A CUP OR CONE OF OUR SUNDAYS BEACH CLUB ICE CREAM. HOUSE MADE USING INGREDIENTS IN THEIR RAW AND MOST NATURAL FORM.

S'MORES v 130 slightly salted coconut sorbet with chocolate and macadamia

BERRY BOWL v 140 red berries – berry yoghurt – toasted organic oats and nuts