

SMALL SNAX		CHILLED SALADS AND POKE BOWLS			
ASSORTED HOUSE DIPS smoked eggplant – tzatziki – hummus – wood fired bread	110	SUNDAYS CHICKEN CAESAR salad of baby cos – bacon – capers – parmesan and sourdough croutes			150
HOUSE BAKED CORN CHIPS v epic guacamole	120	TUNA POKE BOWL local tuna - avocado - seaweed and brown rice			170
FRENCH FRIES GF V parmesan and sea salt	85	CHILLED WHITE CUT CHICKEN SALAD	GF		130
EPIC CRINKLE CUT FRIES pork floss – fried egg – pickled green	160	coconut – coriander – peanuts – lime – pomelo and seaweed oil			
chilli – chipotle sauce – kim chi THREE CHEESE CROQUETTES V	90	CHILLED WATERMELON SALAD marinated prawns – mint – ginger and green chilli	GF		140
wakame salt CHAR SIU PORK BAO BUNS pickled cucumber – white soy	120	BROCCOLI AND MINTED PEA SALAD feta – acidic onions – marinated lamb	GF		190
DUCK SAN CHOI BAO N crisp iceberg lettuce cups – BBQ duck –	140	SASHIMI SALMON POKE BOWL butter lettuce – soybean – fried onions			160
shallots – peanuts and sesame SOUTHERN STYLE CRISPY CHICKEN WINGS	120	BBQ CORN AND SPICED YOGHURT SALAD baby romaine lettuce – roasted peppers – smoked cheddar	GF	٧	130
dill pickle and ranch dressing		FROM THE WOOD OVEN			

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18.10.18

COOKED CHILLED SEAFOOD BASKET FOR TWO	GF	700
prawns – marinated calamari – lobster – seafood sauce – lemon – leaves – french fries		

LOCAL TUNA RICE		
PAPER ROLL	N	110
raw tuna – avocado – shiso leaf –		
peanuts and white soy		

FRIED SALT AND PEPPER CALAMARI fermented chilli and local lime	GF	120
MARINATED BARRAMUNDI TACO bean sprouts – coriander – black bean paste and soured crème)	150

TEMPURA LOBSTER BAO BUNS	180
fermented white cabbage and	
pickled chilli sauce	

CRISPY SODA BATTERED FISH AND CHIPS	180
soda battered local snapper – french fries and house tartare	

ORRECHETTI PASTA	190
grilled octopus – tomato – basil – burratta	

local clams - squid - chilli - lemon & garlic

FROM THE WOOD OVEN

OUR PIZZAS ARE MADE ON A THIN CRUST BASE - COOKED IN A LAVA STONE WOOD FIRED OVEN WITH LOCAL TIMBERS.

MARGHERITA napoletana sauce and mozzarella	160
GARLIC AND LEMON a traditional pizza with lemon – garlic parsley and mozzarella	130
HAWAIIAN bacon – onion – pineapple	180
BURRATA cherry tomato – basil and chilli	190
SALAMI PICANTE salami – chilli – tomato	180

Every day from 5 – 6.30pm.

200

HALF PRICE PIZZA'S COCKTAILS AND BINTANG'S

You're welcome!

VEGETARIAN V GLUTEN FREE GF CONTAIN NUTS N

PRAWN AND SCALLOP

baby tomatoes - coriander - bean sprout

190



CHARCOAL GRILL		WARUNG – LOCAL FAVOURITES
CHARCOAL GRILL AND SUGGESTED WINES BY GLASS.	THE	JAVANESE CHICKEN 190 whole young chicken cooked over coals – soy – black vinegar glaze – local lime
JIMBARAN CAUGHT SNAPPER BBQ whole and served with sambal merah	220	SEAFOOD NASI GORENG N 180 served in the traditional manner – contains peanuts
Beringer Founder Estate Chardonnay - USA pear - apple and ripe tropical fruits.	145	SEAFOOD MIE GORENG N 180 served in the traditional manner – contains peanuts
GRILLED PORK RIBS marinated and glazed in wood smoked BBQ sauce	240	BURGER BAR
In The Red Pinot Noir – NZ light garnet colour – violet fruits and a light hint of oak.	155	OUR BURGERS ARE SERVED IN A GLAZED BUN MADE IN-HOUSE USING ONLY THE BEST FLOURS. ALL BURGERS COME WITH SHOE-STRING FRIES.
LAMB SHISH soft yoghurt and zaatar bread – hummus –	220	B&E 160 bacon – fried egg – epic BBQ sauce – iceberg lettuce
egg white aioli Select Vineyard Margaret River Shiraz – AUS Light bright fruit – with an undercurrent	165	THE GO TO 190 100% Aussie beef – smoked cheddar – onion – pickles and Sundays special sauce
of spice and white pepper.		THE MARTHADA Indonesian inspired – beef – sambal – coriander –
GRASS FED AUSTRALIAN RIB EYE ON THE BONE fried curry leaf béarnaise and crinkle cut chips	650	grilled pineapple – fried egg – cheese – pickles CHOOK CHOOK crispy southern style chicken – fried egg –
Norton "Coleccion" Malbec – ARG blackberry vanilla nose – dark fruit – dark chocolate – silky smooth texture.	130	red onion – lettuce and jalapeno sauce THE REAL DEAL grilled barramundi – tomato – house tartare – local rocket and big pickles
LOCAL LOBSTER lemon – lobster and garlic butter	650	MR FALAFEL v 150 homemade falafel – egg white aioli –
Chandon Nv Brut - AUS straw yellow in colour with delicate spices	175	tomato – parsley – onion
and a crisp brut finish.		SOMETHING SWEET
TO GO WITH		SUNDAYS HOUSE MADE ICE CREAM – CUP OR CONE GF V one flavour 50
LOCAL RED RICE GF V CRUNCHY GREEN SLAW GF V	40 40	two flavour 85 three flavours 110
WOK SEARED MORNING GLORY GREENS	40	AUSSIE PAV GF V 130 traditional australian pavlova – passionfruit –
FRENCH FRIES GF V parmesan and sea salt	85	whipped cream – local fruits – macadamia nuts DEEP FRIED ICE CREAM V 130
EPIC CRINKLE CUT FRIES	160	candied pineapple and cassava
pork floss – fried egg – pickled green chilli – chipotle sauce – kim chi		BERRY BOWL v 140 red berries - berry yoghurt - toasted organic

vegetarian $\,V\,$ gluten free $\,GF\,$ contain nuts $\,N\,$ alterations to the menu are respectfully declined (dietary requirements excepted)

oats and nuts