



# RESTAURANT

## BREADS & SOUPS (with a choice of homemade olive oil bread, or homemade gluten free bread)

<b>Freshly Baked Bread</b> w/ olive oil & balsamic vinegar V	Rp 30,000
<b>Tomato &amp; Basil Bruschetta</b> w/ garlic, virgin olive oil & cracked pepper V	Rp 35,000
<b>Pumpkin &amp; Goats Cheese Bruschetta</b> w/ virgin olive oil & fresh chives V	Rp 55,000
<b>Avocado &amp; Salmon Bruschetta</b> w/ coriander salsa verde	Rp 60,000
<b>Avocado Bruschetta</b> w/ avocado, cherry tomatoes, coriander & fresh lime V	Rp 45,000
<b>Seafood Broth</b> w/ prawns, fish, calamari, shellfish, lemongrass, ginger & coriander GF	Rp 80,000
<b>Pumpkin Soup</b> w/ coconut, ginger, leek, coriander, croutons & fresh cream V	Rp 65,000

## INDONESIAN

<b>Gulai Rack of Braised Australian Lamb</b> GF	Rp 190,000
Indonesian curry w/ pandan leaf flavoured rice & blanched vegetables wrapped in rice paper	
<b>Indonesian Style Surf &amp; Turf</b> GF	Rp 190,000
Traditional Sumatran-style Australian tenderloin slowly braised in coconut milk with local herbs, spices & sautéed prawns in a sambal sauce served with potato balado	
<b>Taliwang Chicken</b> GF	Rp 150,000
Grilled Lombok-style baby chicken w/ water spinach salad & yellow rice	
<b>Seafood Bakar Bumbu Sambal</b> GF	Rp 150,000
BBQ'd snapper, calamari and prawns w/ three kinds of sambal, raw vegetables & yellow rice	
<b>Grilled Combination Vegetarian Platter</b> GF V	Rp 120,000
w/ traditional Indonesian sauce, celery, potato cake, blanched vegetables w/ shredded coconut in rice paper	
<b>Indonesian Rijsttafel for 2</b>	Rp 300,000
Large mixed platter of traditional Indonesian dishes w/ rice & vegetables	

## ENTREES

<b>Mezze Plate</b> V GF (ask for GF bread)	Rp 80,000
w/ guacamole, hummus, sun-dried tomatoes, marinated kalamata olives & fresh bread	
<b>Chilled Antipasto di Mare</b> GF	Rp 95,000
w/ prawns, octopus, calamari, shellfish, fresh herbs & virgin olive oil	
<b>Fried Calamari on a Bed of Rocket &amp; Coriander</b>	Rp 80,000
Lightly dusted calamari in flour w/ a light lime aioli	
<b>Cajun Snapper</b>	Rp 85,000
Coated with cajun spices steamed w/ a mint, cucumber & lime yoghurt & a tomato relish	
<b>BBQ'd Canadian Scallops</b> GF	Rp 100,000
On grilled polenta w/ a puree of edamame peas, soft boiled quail egg & crispy prosciutto	
<b>Pan-Fried Deboned Sardines</b> w/ aioli & zucchini "spaghetti"	Rp 75,000
<b>Steamed Australian Mussels</b> GF	Rp 95,000
w/ a Thai-style coconut, ginger, lemongrass & coriander sauce & fresh bread for dipping	
<b>Sashimi-Grade Tuna</b> w/ pickled onion & ginger, wasabi & soy sauce	Rp 100,000
<b>Tempura Fried Prawns &amp; Vegetables</b> w/ wasabi mayonnaise & crispy basil leaves	Rp 85,000
<b>Deep-Fried Cajun-Spiced Octopus</b>	Rp 90,000
Served with saffron & coriander flavoured yoghurt & a fresh tomato & basil salsa	
<b>Finely Sliced Australian Tenderloin Carpaccio</b> GF	Rp 95,000
w/ virgin olive oil, roasted garlic, Italian parmesan & fresh basil	

## **PASTA** (choice of spaghetti or penne pasta)

<b>Ortolana</b> cooked al dente & topped w/ fresh tomato, basil, garlic & virgin olive oil <b>V</b>	Rp 75 / 120,000
<b>Vongole</b> traditional Italian-style w/ fresh clams, olive oil, garlic & parsley	Rp 80 / 135,000
<b>Rocket &amp; Prosciutto</b> sun dried tomatoes, rocket, olive oil & basil w/ grilled prosciutto <b>V</b>	Rp 85 / 145,000
<b>Tiger Prawns</b> w/ fennel, haloumi cheese, fresh tomatoes, kalamata olives, coriander & olive oil	Rp 90 / 150,000
<b>Lobster Ravioli</b> homemade spinach & poppy seed ravioli, filled w/ lobster, garlic, tomato & coriander & served with creamy napolitana & saffron sauce	Rp 100 / 150,000

## **MAINS**

<b>Pistachio &amp; Bread-Crumbed Pork Cutlet</b> <b>N P</b> w/ caramelized apples & mashed potatoes	Rp 165,000
<b>Australian Tenderloin Beef Wellington</b> <b>P</b> w/ mixed mushrooms, spinach & prosciutto, wrapped in puff pastry served w/ mashed potato, green beans & a red wine demi glaze	Rp 195,000
<b>Baby Chicken (Spatchcock)</b> <b>GF</b> marinated in coconut, ginger, coriander & lime w/ roast potatoes & BBQ'd leek	Rp 160,000
<b>Skinless Pan-Fried Barramundi Fillet</b> <b>GF</b> dusted w/ turmeric & cumin seasoning w/ Indonesian red rice mixed w/ coriander & fresh coconut, steamed vegetables & a mint & lime yoghurt	Rp 175,000
<b>Pan-Fried Slipper Lobster</b> <b>GF</b> in a leek, garlic & white wine sauce w/ rice pilaf & salad	Rp 200,000
<b>Sashimi-Grade Grilled Tuna Steak</b> <b>GF</b> w/ smashed avocado & fresh coconut, leaf salad, a fresh herb salsa verde & red rice	Rp 180,000
<b>Baked Australian Lamb Rack</b> w/ a mint salsa verde, pumpkin mash & a red current demi glaze	Rp 185,000
<b>Ricotta, Tomato &amp; Basil Stuffed Calamari</b> <b>GF</b> w/ rice pilaf & napolitana sauce	Rp 165,000
<b>Seafood Kebab</b> <b>GF</b> BBQ'd scallops, prawns and tuna served w/ rice pilaf & dipping sauces	Rp 195,000
<b>Grilled Australian Scotch Fillet</b> <b>GF</b> w/ garlic & chive butter, mustard, polenta chips & pumpkin spaghetti	Rp 175,000
<b>Grilled Salmon</b> <b>GF</b> Atlantic salmon fillet grilled & served with steamed vegetables, red rice & a wasabi mayonnaise	Rp 190,000
<b>Crispy Skinned Chicken Breast</b> <b>GF</b> Grilled chicken breast with a sauce of feta & spinach puree served w/ rice pilaf & green beans	Rp 145,000
<b>SALADS &amp; SIDES</b>	
<b>Green Salad</b> of mixed lettuce & herbs w/ a balsamic vinaigrette <b>GF V</b>	Rp 50,000
<b>BBQ'd Deboned Quail Salad</b> <b>GF N</b> w/ mixed lettuce, fresh herbs, pistachio nuts, baby potatoes, polenta croutons, prosciutto, quail egg w/ a honey & dijon dressing	Rp 80,000
<b>Lobster &amp; Fennel Salad</b> <b>GF</b> Poached in saffron & lemongrass w/ edamame, rocket, coriander, fennel snow peas & a lime & saffron mayonnaise dressing	Rp 110,000
<b>Salmon Salad</b> <b>GF</b> Poached atlantic salmon, snow peas, avocado, baby capers, baby potatoes and roasted pine nuts with a lime mayonnaise dressing	Rp 85,000
<b>Chicken Caesar Salad</b> <b>P</b> w/ egg, grilled prosciutto, grilled chicken, croutons, parmesan & traditional dressing	Rp 85,000
<b>Pumpkin &amp; Goats Cheese Salad</b> <b>GF</b> w/ mixed leaves, roast pumpkin, quail eggs & cherry tomatoes topped with a white wine vinaigrette	Rp 80,000
<b>Polenta Chips</b> <b>GF V</b> w/ garlic & saffron mayonnaise	Rp 30,000
<b>Steamed Green Beans</b> <b>GF V N</b> w/ toasted pine nuts & olive oil	Rp 30,000
<b>French Fries</b> <b>GF V</b> w/ fresh / homemade tomato sauce & aioli	Rp 30,000



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## DESSERTS

<b>MIXED DESSERT PLATE</b> A mixed platter with a taste of tiramisu, chocolate mousse, strawberry chilled soufflé & crème brûlée	Rp 85,000
<b>MASCARPONE</b> Layers of sponge cake, mascarpone cheese, coffee, whipped cream & chocolate mousse served with a kahlua anglaise	Rp 75,000
<b>CHILLED STRAWBERRY SOUFFLE</b> Frozen soufflé with fresh strawberries & whipped cream	Rp 65,000
<b>CHOCOLATE MOUSSE</b> Light chocolate mousse served chilled	Rp 70,000
<b>FALLEN CHOCOLATE</b> A decadent warm chocolate delicacy with vanilla ice cream & pistachio anglaise	Rp 80,000
<b>CRÈME BRÛLÉE</b> Crème brûlée served with caramelised sugar & fresh fruit	Rp 60,000
<b>CHEESE PLATTER FOR TWO</b> Selection of french cheese served with fresh strawberries & crackers	Rp 145.000