



The sound of rolling waves.
The aroma of charcoal smoked seafood.
The long shadows of a Balinese
sunset dancing across your plate.
Doesn't get much better than this.
Silahkan! Enjoy it.

SNACKS & SMALLS

Sourdough Flatbread (VG) 60
Garlic & Herbs

Grilled Romero Peppers (VG) 95
On Sourdough Toast & Salsa Verde

Charcoal Grilled Aubergine (V) 105
Lemon & Mint Yogurt & Sesame Crisp Bread

Arancini (V) 110
Saffron, Mozzarella & Smoked Paprika Aioli

Chickpeas Hummus (VG) 120
Raw Farm Vegetables & Sourdough Flatbread

★ **Bali Dairy Burrata (V)(GF) 170**
Smashed Pumpkin, Candied Walnuts & Orange Vinaigrette

Australian Beef Carpaccio 170
Soft Boiled Quails Egg, Parmesan Cream, Pangrattato & Watercress

★ **Hand Cut Yellow Tail Tuna (GF) 160**
Tonnato Vinaigrette, Baby Cucumber, Pickled Red Onion, Anchovies & Celery

Oven Baked Scallops (3pcs) 260
Garlic & Herb Butter, Grilled Sourdough

Whole Poached Prawns (10pcs) 320
Poached Prawns Served with Seafood Sauce, Flaky Salt & Lemon

WOOD-FIRED GRILL

Wood Fired Cauliflower Steak (VG)(GF) 160
Almonds, Crispy Leek & Fine Herbs

★ **Chargrilled Octopus (GF) 190**
Lamb N'duja, Crispy Baby Potato, Roasted Capsicum & Aioli

Spinach & Ricotta Ravioli (V) 190
Grilled Baby Leeks, Pinenuts & Parmesan

Charcoal Grilled King Prawns (GF) 290
Chili, Garlic & Herbs

Wood Roasted Chicken Breast (GF) 240
Crispy Polenta, Mixed Mushrooms, Courgette & Gremolata

★ **Grilled Lamb Cutlet (300g) (GF) 340**
Grilled Little Gem Lettuce, Mint Yogurt & Sofrito Sauce

Grilled Tuna Steak (200g) (GF) 240
Tomato Sofrito, Crispy Aubergine & Green Olive Vinaigrette

Chargrilled Rib Eye Steak (300g) (GF) 600
Semi-dried Tomato, Salsa Verde & Watercress
**Choice of one side*

Grass Fed Australian Porterhouse Steak (600g) (GF) 1,200
Served with Green Salad, Garlic Roasted Baby Potato, Grilled Farm Veg, Aioli, Mojo Picante, Salsa Verde

★ SHARE THE LOVE

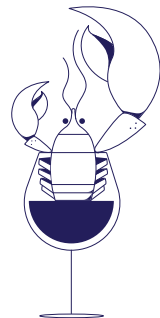
**Serves 3-4 people*

Australian Kilcoy Tomahawk Ribeye 2,400
A True Culinary Event with **1.6Kg Australian Tomahawk Ribeye** Branded at Your Table, Cooked to Your Desire.

Served Crispy Potatoes, Vegetables, Yorkshire Pudding, Peppercorn Sauce, Mojo Picante and Salse Verde.

Mixed Seafood Platter (GF) 2,300
Grilled Local Lobster, Crispy Soft-Shell Crab, Grilled Octopus, Poached King Prawns, Clams & Fresh Oysters, Baked Mahi-Mahi

Served with Mignonette, Aioli, Mojo Picante, Salsa Verde & Green Salad, Garlic Roasted Baby Potato, Grilled Farm Veg.



WOOD-FIRED PIZZAS

Basil Pesto (V) 150
Whipped Ricotta, Semi Dried Tomato, Parmesan & Basil Pesto

Lamb Nduja 180
Buratta, Oregano & Chili

Garlic & Chili Prawn 220
Chili Prawns, Crispy Garlic, Salsa Verde & Mozzarella

Cured Beef Rib Eye 240
Parmesan, Extra Virgin Chili Oil, Watercress

★ **Black Truffle (V) 340**
Mozzarella, Oregano & Truffle Sauce

SOMETHING ON THE SIDE?

Green Salad (VG)(GF) 60
Lemon Dressing, Dill, Fermented Cucumber & Shallot

Garlic Roasted Baby Potato (V)(GF) 60
Garlic, Thyme & Extra Virgin Olive Oil

Grilled Farm Veg (VG)(GF) 60
Seasonal Fresh Vegetables

Tomato Salad (VG)(GF) 60
Local Sea Salt , Herbs & Extra Virgin Olive Oil

DESSERTS

★ **Firemisu 160**
A Classic Tiramisu Enriched with a Hint of Kahlúa. Magic Beginning at Your Table. Not Just a Dessert, It's a Sensory Experience Awakening All Your Senses.

Bedugul Strawberry Vanilla Crème Brûlée (V)(GF) 85
Shortbread Biscuit

Smoked & Grill Pineapple Carpaccio (VG)(GF) 85
Fermented Red Chili & Orange Sorbet

Bali Dairy Local Cheese 180
Sesame Lavosh, Red Wine Jelly, Radish & Celery

Daily Selection of Gelato & Sorbet (V)(GF) 85