

KUTA SOCIAL CLUB



SIGNATURES

Lobster Roll 180
Chopped Lobster, Wasabi Mayo, Toasted Sesame, Nori, Spring Onion & Potato Crisp

SERVES 2-3 PEOPLE

Mixed Grill Platter 400
BBQ Chicken Thigh, Australian Tenderloin Skewers, Lamb Meatballs, Smoked Bone Marrow, Grilled Bread, Chimichurri, Tzatziki & Spiced Capsicum Dip

Australian Kilcoy Tomahawk Ribeye 2,400
A True Culinary Event with **1.6Kg Tomahawk** Branded at Your Table, Cooked to Your Desire Served with Crispy Potatoes, Vegetables, Yorkshire Pudding and Peppercorn Sauce.

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.

SNACKS & SHARES

Sourdough Flatbread (VG) 60
Garlic & Herbs

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

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

Bali Dairy Burrata 130
Grilled Focaccia, Cured Australian Tenderloin, Cherry Tomato, Balsamic & Basil

Truffle Cheeses Fries (V) 140
Truffle Cheese Sauce, Parmesan & Truffle Oil

Crispy Fried Beef Dumplings 150
Crispy Chilli, Garlic & Lime

Glazed Chicken Wings 130
Tare Glazed Chicken Wings, Miso Aioli, Furikake, Sesame Seeds & Lemon

Line Caught Tuna Sashimi 140
Avocado Puree, Ponzu Dressing, Jalapeño, Lime & Togarashi

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

GRILLS & BOWLS

Angus Beef Burger 180
• Double Up 100
Brioche Bun, American Cheddar, Relish, Plum Tomato & Straight Cut Fries

Grilled Chicken Tikka Wrap 150
Masala Mayo, Butter Lettuce, Capsicum, Tomato, Red Onion & Mint Yogurt

Souvlaki Wrap
• Grilled Chicken 150
• Slow Cooked Lamb Leg 160
• Falafal (VG) 140
Grilled Flatbread, Tzatziki, Romaine Lettuce, Dukkha, Mint & Lemon

Tempura Soft Shell Crab (GF) 150
Thai Green Mango Salad, Lime, Fish Sauce, Mint & Cashew

Caesar Salad 110
• Add Grilled Chicken 60
Anchovies, Organic Soft-Boiled Egg, Baby Romaine, Parmesan & Croutons

Confit Tuna (GF) 150
Baby Potato, Boiled Quail Eggs, Green Olives, French Beans & Confit Tomato

Poke Bowl
• Grilled Beef Tataki 160
• Raw Tuna 150
• Crispy Chili Tempe (VG) 140
Steamed Sushi Rice, Soy Aioli, Cucumber, Carrot, Mango, Sweetcorn, Edamame & Sesame

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

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

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

GF Gluten-Free / V Vegetarian / VG Vegan

**Our Prices Are In Thousand Rupiahs. Excluding 21% Government Tax & Service Charge