

SNACKS & SMALLS

Fresh Baked Sourdough & Flatbread 70

Bone Marrow And Thyme Butter
with Local Farmed Sea Salt

Arancini ^(V) 110

Saffron, Mozzarella & Smoked Paprika Aioli

★ Braised Beef Croquettes 110

Crispy on The Outside, with Rich, Slow-Cooked Beef
Cheek, Served with A Black Truffle Aioli

★ Chickpeas Hummus ^{(V)(VG)} 120

Our Smooth Chickpea Hummus With Smokey Paprika Oil.
Served Warm with Freshly Baked & Soft Pita Bread.

Fire Roasted Peppers 125

Pickled Spanish Anchovies on Toast With, Salsa Verde,
Confit Garlic, Olive & Rosemary

Bali Dairy Burrata 170

Grilled Focaccia, Cured Australian Tenderloin, Cherry
Tomato, Balsamic & Basil

Australian Beef Carpaccio 190

Soft Boiled Quails Egg, Parmesan Cream,
Pangrattato & Watercress

Baked Sea Scallops ^(3pcs) 260

Caramelized Garlic Butter, Sunchoke Crisps &
Pickled Foraged Mushrooms

Whole Poached Prawns ^(GF) ^(8pcs) 320

Poached Prawns Served with Chili Garlic Aioli
& Fresh Lemon

*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.*



WOOD-FIRED GRILL

Wood-Fired Cauliflower Steak 160

Smoky Cauliflower Steak, Charred Over an Open Flame, Served on
a Truffle Purée With Toasted Almonds and Torched Leeks

★ Chargrilled Octopus ^(GF) 190

Chargrilled Octopus, Potato And Lamb N'duja, Charred Leeks
& Grated Smoked Tuna

Organic Roasted Chicken Breast 240

Polenta, Oyster Mushrooms, Charred Zucchini &
Crispy Chicken Skin

Grilled Swordfish ^(200g) ^(GF) 240

Smoked Potato Mousseline, Green Olive, Roasted Gem Lettuce,
Asparagus with Lemon Beurre Blanc

Barbecued Garlic King Prawns ^(GF) 290

King Prawns, Chargrilled and Tossed with Chili Garlic Herbs Served
with Our House Smoked Romesco

Frutti Di Mare Black Tagliatelle 350

Fresh Prawns, Slipper lobster, Squid, In a Rich Soffritto Sauce.
Served Over Signature Squid Ink Tagliatelle

★ Slipper Lobsters ^(400g) ^(GF) 350

Fire Grilled and Glazed With Chimichurri Dressing of
Fresh Herbs & Garlic

★ Wagyu Picanha Rump Cap MB 6-7 ^(250g) 650

Carara 640 / 350+ Days Grainfed

Flame-Seared Over Charcoal And Paired with Roasted Bone
Marrow, Chimichurri & Crispy Fried Onions

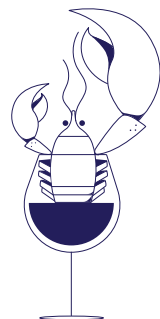
Wagyu Striploin MB 3 ^(300g) 700

AACo / 330 Days Grainfed

Flame-Seared Over Charcoal and Paired with Roasted Bone
Marrow, Chimichurri & Crispy Fried Onions

★ SHARE THE LOVE

**Serves 3-4 people*



Australian Kilcoy Tomahawk Ribeye (1.6kg Bone-In) ^(GF) 2,400

Served with Crispy Potatoes, Vegetables, Yorkshire Pudding,
and Peppercorn Sauce. A True Culinary Event

Triple Seafood Tower 2,300

Bamboo Lobster, Crispy Soft-Shell Crab,
Octopus, King Prawns, Clams, Baked Oysters & Mahi-Mahi

Served with

*Mojo Picante, Salsa Verde & Garlic Roasted Baby Potato,
Truffle Garlic Baguette*

WOOD-FIRED PIZZAS

Basil Pesto ^(V) 150

Whipped Ricotta, Semi Dried Tomato, Parmesan & Basil Pesto

Lamb Nduja 180

Buratta, Oregano & Chili

Mediterranean Vegetable ^(V) ^(GF) 180

Roasted Red Peppers, Zucchini, Black Olive, Mushroom, Leks,
Garlic, Green Chili & Goats Cheese on a Crisp Thin Base.

Garlic & Chili Prawn 220

Chili Prawns, Garlic, Salsa Verde & Mozzarella

Cured Beef Rib Eye 240

Parmesan, Extra Virgin Chili Oil, Watercress

★ Black Truffle ^(V) 340

Mozzarella, Oregano & Truffle Sauce

All Pizzas Now Available with Gluten Free Thin Crispy Base

SOMETHING ON THE SIDE?

Green Salad ^(VG) ^(GF) 60

Lemon Dressing, Dill, Cucumber & Shallot

Garlic Roasted Baby Potato ^(V) ^(GF) 60

Garlic, Thyme & Extra Virgin Olive Oil

Farm To Fire Vegetables ^(V) ^(VG) ^(GF) 60

Seasonal Fresh Vegetables

★ Truffle Cheeses Fries ^(V) 140

Truffle Cheese Sauce, Parmesan & Truffle Oil

DESSERTS

Firemisu ^(V) 160

A Take On Classic Tiramisu Enriched with a Hint of Kahlúa.
But The Magic Truly Begins at Your Table.
This Isn't Just a Dessert

Smash Bomb ^(V) 190

A Smooth Chocolate Sphere Filled with Dark Chocolate
Mousse, White Chocolate Soil, Classic Vanilla Bean
Gelato, Finished with Hot Fudge Sauce

Honey Bees' Delight ^(V) 140

Coconut Panna Cotta With Golden Bee Pollen, Honeycomb
Shards, Fior Di Latte Gelato. Served Alongside Flame-Grilled
Pineapple With Honey & Black Pepper

Daily Selction of Gelato Cones ^(V) 95