

KUTA SOCIAL CLUB

SNACKS & SHARES

Sourdough Flatbread ^(VG)

Garlic & Herbs

Masala Paneer Puffs ^(V)

Cottage Cheese, Masala Mayo, Mint Chutney & Spiced Boondi

Arancini ^(V)

Saffron, Mozzarella & Smoked Paprika Aioli

Chickpeas Hummus ^(VG)

Raw Farm Vegetables & Sourdough Flatbread

Bali Dairy Burrata

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

Truffle Cheeses Fries ^(V)

Truffle Cheese Sauce, Parmesan & Truffle Oil

Crispy Fried Beef Dumplings

Crispy Chilli, Garlic & Lime

Glazed Chicken Wings

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

Line Caught Tuna Sashimi

Avocado Puree, Ponzu Dressing, Jalapeño, Lime & Togarashi

Whole Poached Prawns ^(10pcs)

Poached Prawns Served with Seafood Sauce, Flaky Salt & Lemon

BOWLS & GRILL

Confit Tuna ^(GF)

Baby Potato, Boiled Quail Eggs, Green Olives, French Beans & Confit Tomato

Ceasar Salad

• Add Grilled Chicken

• Add Grilled Prawns ^(3pcs)

Anchovies, Organic Soft-Boiled Egg, Baby Romaine, Parmesan & Croutons

Spiced Cous Cous & Herb ^(VG)

Spiced Chickpeas, Grilled Pumpkin, Chickpeas Dressing & Dukkha

Tempura Soft Shell Crab ^(GF)

Thai Green Mango Salad, Lime, Fish Sauce, Mint & Cashew

THE LUNCH



SIGNATURES

Mixed Grill Platter

400

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

Lobster Roll

180

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

Angus Beef Burger

180

• Double Up

100

Brioche Bun, American Cheddar, Relish, Plum Tomato & Straight Cut Fries

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

190

Parmesan, Extra Virgin Chili Oil, Watercress

Black Truffle ^(V)

340

Mozzarella, Oregano & Truffle Sauce

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

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

V Vegetarian **VE** Vegan **GF** Gluten Free

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

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) 260
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) 260
Chili, Garlic & Herbs

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

★ **Grilled Lamb Cutlet (300g) (GF) 290**
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

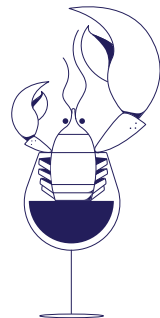
Dry Aged Tomahawk Beef Steak (800g) (GF) 1,900
Served with Aioli, Mojo Picante, Salsa Verde & Green Salad, Garlic Roasted Baby Potato, Grilled Farm Veg
**Serves 2-3 people*

★ MIXED SEAFOOD PLATTER

**Serves 3-4 people*

**Grilled Local Lobster, Crispy Soft-Shell Crab,
Grilled Calamari, Poached King Prawns,
Clams & Fresh Oysters, Baked Mahi-Mahi**
2,200

*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 190
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

★ **Tiramisu 85**
Mascarpone, Coffee, Almond & Shaved Dark Chocolate

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)Z(GF) 85