



BALINESE & THAI CUISINE

DINE IN MENU

ENTRÉE

Balinese

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| 1. Tahu Telur | 14.9 |
| Tender tofu cake coated in crispy egg sauce. | |
| 2. Sate Madura | 14.9 |
| Marinated chicken or lamb skewers. | |
| 3. Toupok Isi | 13.9 |
| Bean curd cakes stuffed with vegetable. | |
| 4. Sambal Mushroom | 15.9 |
| Crispy tempura oyster mushrooms with sweet & spicy dipping sauce. | |

Thai

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| 5. Mixed Entrée | 18.9 |
| Chicken skewers, spring rolls & fish cakes (2 each) with papaya salad. | |
| 6. Seafood Skewers | 18.9 |
| Grilled prawn, squid, scallops, pineapple & tomato with chilli sauce. | |
| 7. Spring Rolls | 12.9 |
| Crispy pastry filled with vegetables & glass noodles. | |
| 8. Fish Cakes | 13.9 |
| Fish patties with spices, red curry paste & kaffir lime leaves. | |
| 9. Curry Puffs | 12.9 |
| Golden pastry filled with minced chicken, potato & onion. | |
| 10. Som Tum | 16.9 |
| Diced green papaya salad with lime & palm sugar sauce. | |

SOUP

Balinese

- 11. Soto Ayam** 13.9
Traditional Javanese soup with chicken, vermicelli & bean sprouts.

Thai

- 12. Tom Yum Prawn / Chicken** 16.9/12.9
Sour & spicy soup with lime, lemongrass, chilli, & coriander.

- 13. Tom Kha Prawn or Seafood / Chicken** 16.9/12.9
Spicy coconut milk soup with mushroom.

MAINS

Balinese

- 14. Ayam Panggang Bali** 25.9
Grilled marinated chicken with garlic, chilli, lemongrass & galangal.

- 15. Ayam Cincane** 25.9
Grilled chicken topped with chilli, coconut & turmeric sauce.

- 16. Tum Ayam** 25.9
Steamed chicken & egg parcels with exotic herbs, wrapped in banana leaves.

- 17. Rendang Sapi** 25.9
Tender mild beef curry with coconut, candle nut & creamy java sauce.

- 18. Terong Balado** 20.9
Grilled eggplant topped with spicy java chilli sauce.

Thai

- 19. Pad Bai Krapow** 22.9 / 25.9
Chicken, Beef or Tofu / Lamb or Prawns
Stir-fried with vegetables, garlic, chilli & basil.

- 20. Chu Chee** 22.9 / 25.9
Chicken or Beef / Lamb or Prawns
Stir-fried with a sweet & spicy curry sauce, coconut milk & kaffir lime leaves.

- 21. Pad Med Mamuang** 22.9
Chicken & vegetables with cashew nuts.

- 22. Crying Tiger** 26.9
Grilled beef with the chef's signature Northern Thai sauce.

- 23. Gaeng Daeng Chicken** 23.9 / 26.9
Beef or Tofu / Lamb or Prawns
Red curry with vegetables, herbs & coconut milk.

- 24. Gaeng Keow Wahn** 23.9 / 26.9
Chicken or Tofu / Prawns
Green curry with bamboo shoots & herbs.

25. Gaeng Penang	
Chicken, Beef or Tofu / Lamb or Prawns	23.9 / 26.9
Rich & creamy curry topped with peanuts & kaffir lime leaves.	
26. Island Duck Curry	28.9
BBQ roast duck in red curry sauce with coconut milk, pineapple, lychee & tomato.	

SEAFOOD

Balinese

27. Sambal	
Prawn, Squid or Snapper	26.9
Wok fried with onion, fresh chilli & sambal sauce.	
28. Bakar Bali	
Fish of the day	34.9
Slow grilled with our chef's special BBQ, ginger & tamarind sauce.	

Thai

29. Salmon Laab	26.9
Finely diced with lime & pepper sauce.	
30. Penang King Prawns	28.9
Local king prawns with creamy curry & peanut sauce.	
31. Tamarind Snapper	25.9
Crispy fried & topped with crispy ginger & tamarind sauce.	
32. Chu Chee Pla	
Snapper	28.9
Fish fillets with fragrant spices simmered in curry sauce & coconut milk.	

RICE & NOODLES

Balinese

33. Nasi Goreng	
Chicken, Beef or Tofu / Prawns	18.9 / 21.9
Fried rice with chilli paste, topped with egg, dry fish & peanut.	
34. Mee Goreng	
Chicken, Beef or Tofu / Lamb or Prawns	18.9 / 21.9
Fried yellow noodles with chilli paste & vegetables.	

Thai

35. Pad Thai	18.9
Rice noodles with chicken, eggs & ground peanuts.	
36. Thai Fried Rice	
Chicken, Beef or Tofu / Prawns	16.9 / 19.9
Stir fried jasmine rice with fresh vegetables.	
37. Jasmine, Brown or Yellow Rice – Per Person	3.0

DESSERTS

38. Coconut ice cream with oriental jelly	13.9
39. Mixed fruit top with red berry cinnamon syrup	13.9
40. Mango with sticky rice & ice cream (in season)	13.9
41. Princess cake served with ice cream	14.9
42. Dessert of the day	10.9

SPARKLING & CHAMPAGNE

Dunes Sparkling NV	South Australia	7.0	32.0
Jansz Tasmania Premium NV Cuvée	Tasmania		48.0
Pol Roger NV Brut	Epernay, France		130.0
Louis Bouillot NV Perle d'Aurore Rose de Presse	Burgundy, France		55.0

WHITE WINE

Riesling

Howard Park 2009	Great Southern, WA	10.0	49.0
Jim Barry Lavender Hill Late Picked 2009	Clare Valley, SA		35.0
Pewsey Vale Contours 2005	Eden Valley, SA		51.0

Aromatic Varitals

Yalumba Eden Valley Viognier 2008	Eden Valley, SA		38.0
Redbank Sunday Morning Pinot Gris 2010	King Valley, Vic	8.0	37.0
Tiefenbrunner Pinot Grigio 2008	Alto Adige, Italy		46.0
Hugel Gewürztraminer 2008	Alsace, France		64.0
Pirie South Estelle (Sweeter Style) 2007	Tasmania	9.0	36.0

Sauvignon Blanc & Dry White Varietals

Nautilus Estate Sauvignon Blanc 2009	Marlborough, NZ	9.5	44.0
Hill Smith Estate Sauvignon Blanc 2009	Eden Valley, SA		38.0
Breakers Sauvignon Blanc Semillon 2009	South Australia	7.0	32.0
Vasse Felix Sauvignon Blanc Semillon 2009	Margaret River, WA	9.0	40.0
Peter Lehmann Margaret Semillon 2005	Barossa Valley, SA		55.0

Chardonnay

Freycinet Louis 2008	Bicheno, Tasmania		41.0
Forest Hill Estate 2009	Great Southern, WA	9.0	39.0
Antinori Bramito del Cervo Chardonnay 2008	Tuscany, Italy		48.0
Heggies Vineyard Reserve 2007	Eden Valley, SA		66.0
William Fèvre Petit Chablis 2008	Chablis, France		72.0

RED WINES

Light, Elegant Red Wines

Rogers & Rufus Grenache Rosé 2010	Barossa Valley, SA		37.0
Nautilus Estate Pinot Noir 2009	Marlborough, NZ		69.0
Kooyong Estate Massale Pinot Noir 2008	Mornington Peninsula, Vic		58.0
Opawa Pinot Noir 2009	Marlborough, NZ	9.5	45.0

Medium to Full Bodied Styles

Primo Estate Merlesco Merlot 2010	South Australia		35.0
Wrattonbully Vineyards Tempranillo 2009	Wrattonbully, SA	9.0	37.0
Perrin Cotes du Rhone Rouge 2007	Rhone, France		48.0
Cantena Zapata 'Alamos' Malbec 2008	Argentina		38.0
Forest Hill Boobook Shiraz Viognier 2008	Great Southern, WA		35.0

Cabernet Sauvignon & Cabernet Blends

Hightide Vineyards Deepwater Cabernet Merlot 2009	South Australia	7.0	32.0
Rymill Coonawarra Cabernet Sauvignon 2006	Coonawarra, SA	10.0	48.0
Vasse Felix Cabernet Sauvignon 2007	Margaret River, WA		66.0

Shiraz

Peter Lehmann Futures Shiraz 2007	Barossa Valley, SA	12.0	55.0
Wirra Wirra Woodhenge Shiraz 2008	McLaren Vale, SA		58.0
Heathcote Cravens Place Shiraz 2009	Heathcote, Vic		40.0

OTHER BEVERAGES

Local Beers

Cascade Premium Light	5
XXXX Gold	5
Tooheys Extra Dry	6
Pure Blonde	6.5
Burleigh Pale Ale	7.5

International Beers

Chang (Thai)	7.0
Singha (Thai)	7.5
Bintang (Bali)	7.5
Asahi (Japan)	7.5
Corona (Mexico)	7.5
Peroni (Italy)	7.5

Ciders

Napoleone & Co Apple	7.5
Napoleone & Co Pear	7.5

Non Alcoholic

Antipodes Sparkling Mineral Water 500 ml	5.0
Red, Orange or Pink Grapefruit Mineral Water	4.5
Ginger Beer, Sparling Apple Juice, Lemon Lime & Bitters	4.0
Coke, Diet Coke, Lemonade, Fanta	3.5

Mixed Drinks

Vodka, Gin, Bourbon, Whiskey, Rum	7.0
Coffee	3.5
Tea	3.5

Corkage \$10 bottle

BANQUETS

Option One \$39.90

Entree

Marinated Chicken BBQ Skewers

Spring Rolls

Curry Puffs

Main

Ayam Cicane - Grilled chicken topped with chilli, coconut & turmeric source

Chu Chee Beef - Stir-fried beef with sweet & spicy curry sauce, coconut milk & kaffir lime leaves

Mee Goreng - Lamb with fried yellow noodles, chilli paste & vegetables

Gaeng Koew Wahn Beef - Green curry with bamboo shoots, herbs and vegetables

Jasmine rice

Dessert

Coconut ice cream

Option Two \$49.90

Entree

Marinated Chicken BBQ Skewers

Seafood Skewers

Snow Prawn Balls

Main

Redang Sapi - Tender mild beef curry with coconut, candle nut & creamy java sauce

Ayam Panggang Bali - Grilled marinated chicken with garlic, chilli, lemongrass & galangal

Tamarind Snapper - Crispy fried & topped with crisp ginger & tamarind sauce

Penang King Prawns - Local king prawns with creamy curry and peanut sauce

Jasmine rice

Dessert

Dessert of the day

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Tea/coffee