

bayleaf

b a l i n e s e



r e s t a u r a n t

dining out in bali is not a social custom, therefore unless the visitor is invited into a balinese home, or sample festive favourites during a ceremony, he or she is not likely to experience real balinese food.

at bayleaf balinese restaurant, we are proud to welcome chef made (bumbu bali restaurant & cooking school) where together with our bayleaf team, we will entice you with most of the culinary secrets from the island of gods.

special thanks to heinz von holzen – master chef of bumbu bali restaurant & cooking school and respected food writer of the balinese cuisine for providing us with all the assistance and expertise.

to recreate this special cuisine in your home, we do have various cookbooks on sale from heinz von holzen – “feast of flavours from the balinese kitchen”, “feast of flavours from the indonesian kitchen” and “bali unveiled – the secrets of balinese cuisine”.

the basic mix of spices used in all balinese dishes is called bumbu. in bali, rice is the main staple of each meal and contrary to western cuisine, meat, fish or vegetable becomes a side dish.

for you to enjoy a taste of bali, we recommend ordering several main dishes, which we will serve in the center of the table, just as you would do in your home or for a good sampler, definitely try the balinese rijsttafel. make sure you keep some room for delicious Balinese dessert best enjoyed with **Bali Kopi**, coffee from highlands of Bali

enjoy or rather, selamat makan!

no promotions or discounts accepted on public holidays
NO SPLIT BILLS - one bill per table, minimum credit card charge \$ 20

10% surcharge apply for public holiday

(v) – vegetarian dish or can be ordered as vegetarian dish

due to Queensland Health recommendations, we are unable to allow any remaining food served in our restaurant to be taken away

appetiser

sate & sambal kacang sml \$15.95 lge \$19.95

sate & peanut sauce
a mix of chicken, beef, pork

sate buaya sml \$15.95 lge \$19.95

crocodile sate

sate lilit \$19.90

minced seafood sate with fresh lime

perkedel jagung (v) \$15.50

sweet corn fritters with green papaya salad

ayam sayur \$17.00

poached chicken salad, peanuts, mango, beans, coriander, mint & coconut dressing

lawar udang \$18.50

warm prawn & green bean salad

sambal tapa \$18.50

tuna, cucumber & bean sprout salad with chilli & lime dressing

gedang mekuah (v) sml \$9.90 lge \$14.90

green papaya soup with diced fish

soto ayam sml \$9.90 lge \$13.90

chicken soup with glass noodle, vegetables, chilli & crispy shallots

main

steamed jasmine rice \$2.00

unlimited portion of steamed rice per person

nasi or mie goreng \$22.50

fried rice or fried noodles with chicken, mixed sates, fish fillet & sunny-side-up egg

pecelan (gado gado) (v) \$18.90

assorted blanched vegetables with peanut sauce

be sampi mebase bali \$27.90

braised beef in coconut milk

be celeng base manis \$27.90

pork in sweet soya sauce

kambing mekuah \$29.50

balinese lamb stew with cardamon & coriander

bebek kalas \$31.90

braised duck curry with green papaya

be siap base kalas \$27.90

balinese chicken curry

tum bebek \$27.90

steamed minced duck parcels in banana leaf

balung babi mepanggang \$33.90

bbq pork ribs

sayur kalas (v) \$19.90

spiced vegetable curry with peanuts

tahu kalas (v) \$20.90

fried bean curd (tofu) mushroom & snowpeas in tumeric sauce

ayam panggang \$33.90

twice cooked crispy whole chicken (spatchcock) with yellow rice

bebek betutu \$64.00

twice cooked whole duck in banana leaf
(minimum two days advance notice required)

seafood selection

sambel udang \$29.50

prawns with chillies & lime & tomatoes in coconut cream

ikan bali \$29.90

grilled fresh fish fillet in sweet & spicy chilli, tomato, soya sauce

hasil laut bumbu kuning \$28.90

assorted seafood braised in yellow coconut milk

pesan be pasih \$28.50

marinated grilled fish of the day in banana leaf

hasil laut panggang \$34.90

marinated grilled prawns, squid & fish fillets with yellow rice

balinese rijsttafel

(minimum 2 persons)

\$55.00 per person

\$75.00 per person with wine match

appetiser

pork, chicken & minced seafood sates

peanut sauce, green papaya & vegetable salad & chilli, soya sauce

2012 flametree sauvignon blanc Semillon, WA 150ml

soup of the day

2012 rymill gewürztraminer, coonawara SA 70ml

main

served with steamed jasmine rice & vegetables condiments

besampi mebase bali

braised beef in coconut

tum bebek

steamed minced duck parcels in banana leaf

be celeng base manis

pork in sweet soya sauce

kambing mekuah

balinese lamb stew with cardamon & coriander

ikan bakar

grilled marinated fish fillet

hasil laut bumbu kuning

braised squid & fish fillets in yellow coconut milk

siap base kalas

balinese chicken curry

2012 plantagenet omrah pinot noir, western australia 150ml

dessert

jaja kukus injin

steamed black rice with fresh coconut & palm-sugar

buah

fresh tropical fruits

kue balli

assorted balinese ricecakes

tempus two botrytis Semillon, australia 70ml