

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 made & kadek (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 three 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.

enjoy or rather, selamat makan!

public holiday surcharge of 10% applies as per our award
no promotions or discounts accepted on public holidays
NO SPLIT BILLS - one bill per table, minimum credit card charge \$ 20

(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

sate & peanut sauce
a mix of chicken, beef, pork
sml \$ 12.50 lge \$ 17.50

sate buaya

crocodile sate
sml \$13.50 lge \$ 19.50

sate lilit

minced seafood sate with fresh lime
\$ 15.50

perkedel jagung (v)

sweet corn fritters with green papaya salad
\$13.50

ayam pelalah

shredded chicken & green bean salad with lime & shallot dressing
\$ 13.00

lawar udang

prawn & vegetable salad with coconut dressing
\$ 17.50

sambal tapa

tuna & green mango, bean sprouts salad with chilli & lime dressing
\$15.50

gedang mekuah (v)

green papaya soup with diced fish
small \$ 7.50 large \$ 10.50

soto ayam

chicken soup with glass noodle, vegetables & crispy shallots
small \$ 7.50 large \$10.50

main

all main meals are served with steamed jasmine rice & vegetable condiments

nasi or mie goreng

fried rice or fried noodles, mixed sates, fish fillet & condiments
\$ 19.50

pecelan (gado gado) (v)

assorted blanched vegetables with peanut sauce
\$ 15.50

be sampi mebase bali

braised beef in coconut milk
\$ 21.50

be celeng base manis

pork in sweet soya sauce
\$ 23.50

kambing mekuah

balinese lamb stew with cardamon & coriander
\$ 24.00

bebek kalas

braised duck curry with green papaya
\$ 27.50

be siap base kalas

balinese chicken curry
\$ 23.00

tum bebek

steamed minced duck parcels in banana leaf
\$ 22.50

balung babi mepanggang

bbq pork ribs
\$ 26.50

sayur kalas (v)

spiced vegetable curry with peanuts
\$ 18.00

tahu kalas (v)

fried bean curd (tofu) in tumeric sauce
\$ 16.50

ayam panggang

twice cooked crispy whole chicken (spatchcock) with yellow rice
\$ 29.50

bebek betutu

twice cooked whole duck in banana leaf
(minimum two days advance notice required)
\$ 50.00

seafood selections

sambel udang

prawns with chillies & lime in coconut cream
\$ 25.50

ikan bali

grilled fresh fish fillet in sweet & spicy chilli, tomato, soya sauce
\$ 24.50

hasil laut bumbu kuning

assorted seafood braised in yellow coconut milk
\$ 24.50

pesan be pasih

marinated grilled fish of the day in banana leaf
\$ 22.50

hasil laut panggang

marinated grilled prawns, squid & fish fillets with yellow rice
\$ 29.50

balinese rijsttafel

\$ 43.00 per person (min 2 persons)

appetiser

lawar sayur

green papaya & vegetable salad

pork, chicken & minced seafood sates

peanut sauce pickled vegetables & chilli, soya sauce

soup of the day

main

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

served with steamed jasmine rice & vegetables condiments

dessert

jaja kukus injin

steamed black rice with fresh coconut & palm-sugar

buah

fresh tropical fruits

kue bali

assorted balinese ricecakes