

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

(v) – are 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

breakfast daily – 6.30am – 9.30am      lunch mon-fri – 12.00pm-2 30pm  
dinner daily – 6pm till late

## LUNCH MENU

### ENTRÉE DISHES

|                                                                                          |                              |
|------------------------------------------------------------------------------------------|------------------------------|
| <b>perkedel jagung (v)</b><br>sweet corn fritters with green papaya salad                | \$ 13.50                     |
| <b>ayam pelalah</b><br>shredded chicken salad with chilli, lime & shallot dressing       | \$ 13.00                     |
| <b>sambal tapa</b><br>tuna, green mango & bean sprouts salad with chilli & lime dressing | \$ 15.50                     |
| <b>gedang mekuah (v)</b> green papaya soup with diced fish                               | \$ 9.50                      |
| <b>soto ayam</b><br>chicken soup with glass noodle, vegetables & crispy shallots         | \$ 10.50                     |
| <b>sate &amp; peanut sauce</b> a mix of chicken, beef, pork                              | sml \$ 12.50<br>lge \$ 17.50 |
| <b>sate lilit</b><br>minced seafood sate with fresh lime                                 | \$ 15.50                     |

### MAIN DISHES

|                                                                                                 |          |
|-------------------------------------------------------------------------------------------------|----------|
| <b>nasi or mie goreng</b><br>fried rice or fried noodles, mixed sates, fish fillet & condiments | \$ 19.50 |
| <b>pecelan (gado gado) (v)</b><br>assorted blanched vegetables with peanut sauce                | \$ 15.50 |
| <b>besampi mebase bali</b><br>braised beef in coconut milk                                      | \$ 21.50 |
| <b>be celeng base manis</b><br>pork in sweet soya sauce                                         | \$ 23.50 |
| <b>siap base kalas</b><br>balinese chicken curry                                                | \$ 23.00 |
| <b>sambel udang</b><br>prawns with chillies & lime in coconut cream                             | \$ 25.50 |
| <b>ikan bali</b> grilled fish in sweet & spicy chilli, tomato, soya sauce                       | \$ 24.50 |
| <b>tahu kalas (v)</b><br>fried bean curd (tofu) in tumeric sauce                                | \$ 16.50 |
| <b>sayur kalas (v)</b><br>spiced vegetable curry                                                | \$ 18.00 |
| <b>pesan be pasih</b><br>marinated grilled fish of the day in banana leaf                       | \$ 22.50 |
| <b>hasil laut bumbu kuning</b><br>assorted seafood braised in yellow coconut milk               | \$ 24.50 |

# **balinese set lunch nasi campur**

**set satu**  
**\$19.50 per person**

**lawar sayur**  
green papaya & vegetable salad

**mixed sates**

**siap base kalas**  
balinese chicken curry

**be celeng base manis**  
pork in sweet soya sauce

**buah**  
fresh tropical fruits

**all served with steamed rice, daily vegetables,  
peanut sauce & condiments**

**set dua**  
**\$15.00 per person**

**mixed sates**

**besampi mebase bali**  
braised beef in coconut milk

**buah**  
fresh tropical fruits

**all served with steamed jasmine rice, daily vegetables,  
peanut sauce & condiments**