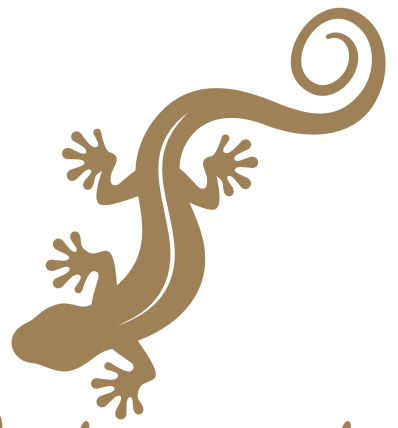




Bayleaf Balinese Restaurant

Dining out in Bali is not a social custom, therefore unless a visitor is invited into a Balinese home, or samples 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 (Bumba Bali Restaurant & Bar) where, together with our Bayleaf team, we will entice you with the culinary secrets from the island of the Gods.

Special thanks to Heinz von Holzen - master chef of Bumbu Bali Restaurant & Cooking School and respected food writer of Balinese cuisine for providing us with expertise & guidance.

The basic mix of spices used in all Balinese dishes is called 'bumbu'. Rice is the main staple of each meal, and, contrary to Western cuisine, meats, fish & vegetables become the side dish.

For you to enjoy a taste of Bali we recommend ordering several main dishes served to the center of your table.

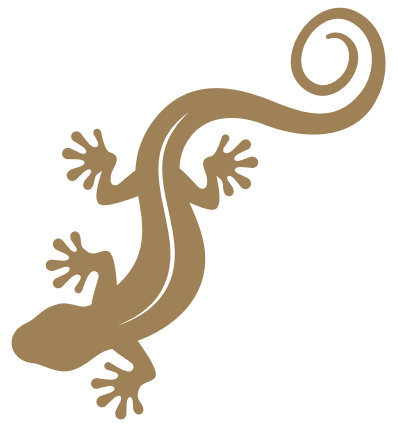
Enjoy! Selamat Makan!

10% surcharge applies Sundays

15% surcharge applies on Public Holidays

A - Australian Seafood

I - Imported Seafood



Appetiser Menu

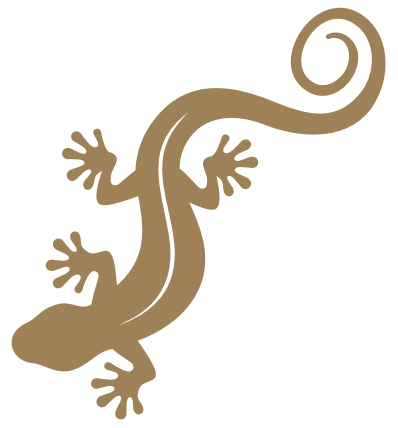
Sate & Sambal Kacang (G,S) a mix of pork, chicken & beef skewers with peanut sauce	sml (6 pieces) lge (10 pieces)	23.95 32.95
Sate Buaya (G,S) crocodile skewers	sml (6 pieces) lge (10 pieces)	25.95 35.95
Sate Lilit (G) minced seafood (I) skewers, fresh lime (7 pieces)		32.95
Perkedel Jagung (G,V,S) sweet corn fritters, green papaya salad		23.95
Ayam Sayur (G,S) poached chicken salad, peanuts, mango, beans, coriander, mint & coconut dressing		28.90
Lawar Udang (G) warm prawn (I) & green bean salad		29.90
Sambal Tapa (G) tuna (A), cucumber & bean sprout salad, chilli & lime dressing		28.90
Gedang Mekuah (G,V) green papaya soup with diced fish (A)	sml lge	13.90 18.90
Soto Ayam (S) chicken soup, glass noodle, vegetables, chilli and crispy shallots	sml lge	13.90 18.90

V - vegetarian or can be ordered as vegetarian
G - gluten free or can be ordered as gluten free
S - shellfish free or can be ordered as shellfish free



Main Menu

Steamed Jasmine Rice	sml	5.00
	lge	7.00
Nasi Goreng (V,S) fried rice with chicken, mixed sates, fish fillet (A) & egg sunny side up		33.90
Mie Goreng (V,S) fried noodles with chicken, mixed sates, fish fillet (A) & egg sunny side up		33.90
Pecelan (Gado Gado) (V,S) blanched vegetables with peanut sauce		28.90
Be Sampi Mebase Ball (G) braised beef in coconut milk		41.00
Be Celeng Base Manis (S) pork in sweet soya sauce		41.00
Kambing Mekuah (G) Balinese lamb stew, with cardamon & coriander		41.00
Bebek Kalas braised duck curry with green papaya		45.50
Be Siap Base Kalas (G,S) Balinese chicken curry		39.00
Tum Bebek (G) steamed duck mince parcels in banana leaf		35.50
Balung Babi Mepanggang (G) BBQ pork ribs		45.50
Sayur Kalas (G,V,S) spiced vegetable curry with peanuts		28.90
Tahu Kalas (G,V,S) fried tofu, mushroom, snow peas, tumeric sauce		28.90
Ayam Panggang (G,S) twice-cooked crispy whole spatchcock with yellow rice		45.90
Bebek Betutu twice-cooked whole duck in banana leaf (two days' advance notice required)		75.90



Chef's House

Specials

Beef Rendang

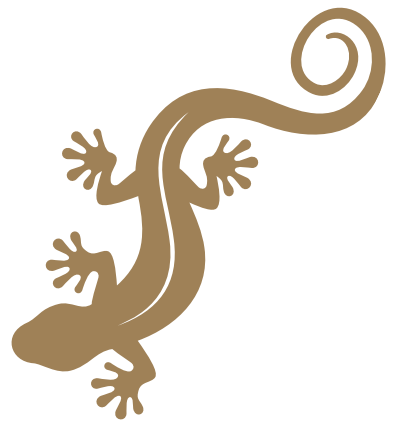
39.90

Ranger's Valley Beef (N.S.W)
slow-cooked in Balinese spices,
palm sugar
cinnamon
coconut milk

Ayam Betutu

45.90

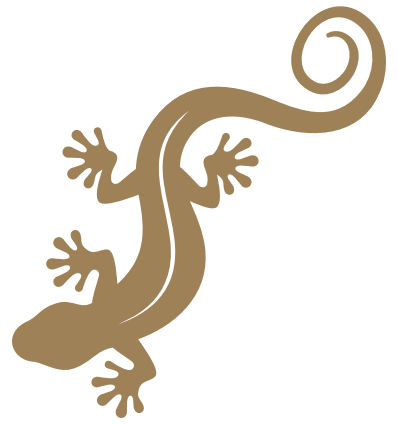
twice-cooked chicken,
stuffed with betutu spices,
jasmine rice
spicy vegetable condiments



Seafood Selection

Sambal Udang (G) prawns (I) , chilli, lime & tomatoes in coconut cream sauce	46.00
Ikan Bali grilled fish fillet (A) , in sweet & spicy chilli, tomato, soya sauce	45.50
Hasil Laut Bumbu Kuning (G) assorted seafood (I) braised in yellow coconut milk	42.00
Pesan Be Pasi marinated grilled fish (A) of the day served in a banana leaf	45.00
Hasil Laut Panggang (G) marinated grilled prawns (I) , squid (I) fish fillets (A) with yellow rice	48.90

A - Australian Seafood
I - Imported Seafood



Rijsttafel Kecil

62.00 per person
108.00 with matching wines
Minimum 2 people

Entree

Sate & Sambal Kacang

beef, chicken & pork skewers
peanut sauce, vegetables & soy sauce

Main

Be Celeng Base Manis

pork in sweet soya sauce

Be Siap Base Kalas

Balinese chicken curry

Ikan Bakar

grilled, marinated reef fish fillets (A)

Served With Steamed Jasmine Rice & Vegetable Condiments

Dessert

Bubuh Injin

steamed black rice pudding with coconut milk

Buah

fresh, tropical fruit

Dadar

coconut pancakes with condiments

A - Australian Seafood

I - Imported seafood



Balinese Rijsttafel

89.00 per person
\$135.00 with matching wines
Minimum 2 people

Entree

Pork, Chicken & Minced Seafood Satés

peanut sauce, green papaya salad and chilli soy sauce

Soup of the Day

Main

Besampi Mebase Bali

braised beef in coconut milk

Tum Bebek

steamed minced duck parcels in banana leaf

Ikan Bakar

grilled, marinated reef fish fillets (A)

Kambing Mekuah

Balinese lamb stew, cardamon & coriander

Hasil Laut Bumbu Kuning

braised squid (I) & fish fillets (A) in yellow coconut milk

Siap Base Kalas

Balinese chicken curry

Served With Steamed Jasmine Rice & Vegetable Condiments

Dessert

Bubuh Injin

steamed black rice pudding with coconut milk

Buah

fresh, tropical fruit

Kue Bali

assorted Balinese rice cakes

A - Australian Seafood

I - Imported seafood