

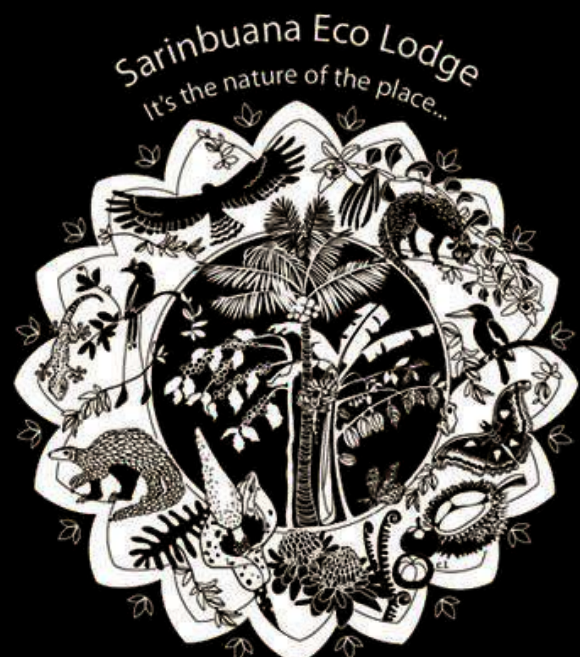


MENU

We highlight seasonal
Traditional Balinese dishes
drawing from the abundant
array of locally grown spices,
grains, veggies & pulses.



Many of the items on our menu
are grown here in our
Permaculture Gardens or on our
Organic coffee & vegetable farm
10 minutes walk from the lodge



QUALITY INGREDIENTS

All our meals are prepared onsite
using quality ingredients

No palm oil or MSG
Local coconut oil, palm sugar
replaces sugar, organic rice &
probiotic chicken



RESTAURANT HOURS

8AM - 9PM

Our meals are prepared daily, without
microwaves, we need some time to
harvest from our gardens

WAIT TIME FOR OUR MEAL
30 - 40 MINUTES

EDIBLE GARDEN TOUR

An informative free 1 hour culinary &
medicinal tour of the lodge gardens.
We have planted everything on our
grounds over 30yrs

» Please ask in the office if you would
like to join this 1 hour tour



Our Plant book is available
for sale in the shop

NIGHTLY DINNER SPECIALS

**Each night we offer a Special meal option, often a local
Balinese dish, using local ingredients**

@baliecolodge

SPECIALITIES

BALINESE SPICES

The Organic spices used to flavor
our meal are all freshly harvested
from our gardens and surrounds.
Kencur, Galangal, Turmeric,
Tamarind, Ginger & Lemongrass.

PALM SUGAR (ARENCA PINNATA)

Sourced locally from the Arenga
Palm (not coconut) and added as
a sugar/honey replacement
throughout our menu. Rich in fiber
& calcium to aid digestion.

DAUN KELOR (MORINGA OLEIFERA)

This super food leaf contains gram
for gram, 7x the vitamin C of
oranges, 4x the calcium of milk, 4
x the vitamin A of carrots, 2x the
protein of milk & 3 x the
potassium of bananas.

WHAT IS A LAWAR?

A lawar is a Balinese dish using
seasonal leaf vegetables such as
cassava, spinach or amaranth
combined with grated
coconut and spices.



WHAT IS A SAMBAL?

Sambal is an Indonesian spicy side
dish, made from a variety of
ingredients such as
tomato, gingerflower, lemongrass,
lime and always with chili.

APPETIZERS & SNACKS

BRUSCHETTA 75K

Grilled homemade red & black rice bread topped with tomato & capsicum with a drizzle of sesame oil served with small side salad

SNACK MEDLEY 100K for 2-4 people

Mixed plate of - hummus, local feta cheese, salsa dip, homemade: seasonal fruit chutney, pita slices & krupuk

INDONESIAN SNACK MEDLEY 100K for 2-4 people

Mixed plate of - Tofu & vegetable sate, peanut brittle, fried tempeh, krupuk, peanut sauce, sambal ulek & matah

BUFFALO WINGS

Cauliflower & broccoli double battered and deep fried, with homemade sweet & sour spicy chipotle & tamarind sauce
» Chicken 95K

FRIED TEMPEH WITH SAMBAL 60K

HERBED POTATO FRIES 60K

HUMMUS DIP WITH CRACKERS 60K

SALSA WITH CRACKERS 60K

SAMBAL (Balinese chilli sauce) 20K

» Tomato & chilli

» Mentah

» Penut sauce



BALINESE CRACKERS 30K homemade

BOWLS

NOODLE 65K

A delicious clear & light soup, with garden greens served with wheat or rice noodles
» With Tofu, Tempeh 75K
» With Chicken 85K

SOTO 90K

An Indonesian clear soup with tofu or tempeh, vermicelli noodles, fried shallots, boiled egg and chopped celery
» with chicken 100K

» All served with homemade Red & Black rice bread or Organic rice

VEGETABLE SOUP 75K

Blended seasonal vegetables from the garden combined with organic herbs

TOMATO SOUP 75K

Blended Tomato from the garden combined with local herbs.
Please ask to add chili

BALINESE CURRY 100K

Creamy coconut Balinese Curry with organic spices & veg
• tofu or tempeh, served with Organic rice
» with chicken 110K

TOM YUM 80K

A spicy Thai favorite with lemongrass, our home-grown mushrooms & Organic spices. Served with local Organic rice
» With Tofu or Tempeh 85K
» With Chicken 95K



All prices inclusive of 10.5% Tax and 5% Service

INDONESIAN

*Spicy on request

NASI GORENG	80K
Local Organic rice, stir-fried with Sambal, garden greens & homemade vegetable crackers (krupuk)	
» with Thinly Shredded Omelet	85K
» with Tofu or Tempeh	85K
» with Chicken	90K
MIE GORENG	80K
Pan-fried noodles with Balinese spices & Garden greens	
» with Tofu or Tempeh	85K
» with Chicken	90K
CAP CAY	80K
A delicious steamed mixed vegetable soup with roasted cashew. Served with Organic Rice	
» with Tofu or Tempeh	85K
» with Chicken	90K
GADO GADO	90K
Assorted steamed vegetable salad with tofu, tempeh & peanut sauce dressing with Organic rice	
» with boiled egg	95K
LALAPAN	90K
Deep fried tempe, tofu and eggplant served with spicy tomato sambal, sayur urab, peanut brittle & Organic rice	
>> with chicken	100K

NON LOCAL DISHES

SPICY THAI CURRY	100K
Local seasonal greens, Asian coriander, lemongrass & coconut cream	
served with a side of rice	
» With Chicken	110K
FALAFEL WRAP	100K
Sweet potato wrap with homemade chickpea falafels and hummus, served with Moroccan cucumber, tomato and peanut salad	
» with feta cheese	110K
FRITTATA	95K
Local eggs whipped with fresh organic herbs, potato & tomato pan fried, served with side salad	
	100K
LINDA'S FAMOUS LENTIL STEW	
A heart warming rich tomato & garden sourced herbed brown lentil stew with potato & carrot	
Served with steamed Organic rice or home made black rice bread	
SAMOSA AND DAL	100K
2 homemade vegetable samosas served with yellow lentil dal, rice & homemade made local fruit chutney	
PAPPARDELLE MARINARA	100K
Homemade pappardelle pasta tossed in homemade tomato herb sauce served with parmesan cheese & fresh oregano	

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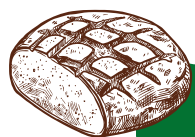


SALAD PLATTER

FOR 2 PEOPLE 225K

4 PEOPLE 390K

A selection of our best Salads
Fiddlehead fern tip, Forever young &
Asian, served with Raw garden wraps
and a side of cashew mayo & homemade
red rice bread & edible flowers



SANDWICHES

FRESH OR TOASTED WITH OUR HOMEMADE RED RICE or WHEAT ROLL

- » Extra chicken +20K
- » Extra egg +10K
- » Extra Cheddar or feta +15K

SCHNITZEL ROLL

Breadcrumbs chicken breast or
tempe with slaw and mustard mayo

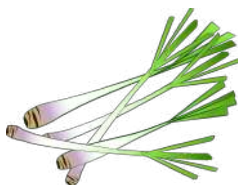
- » tempe 75K
- » Chicken 85K

ASIAN TEMPE ROLL 65K

Thinly sliced marinated
tempe in coriander, lime
cumin with fresh cucumber,
capsicum and garden greens

MEDITERANIAN ROLL 75K

Herb marinated capsicum
and eggplant with hummus,
feta cheese, olives, garden
greens



SALADS GARDEN TO TABLE

**All salads are served with our
Homemade Red & Black Rice Bread**

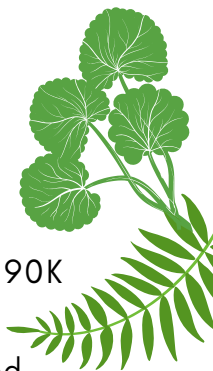
ASIAN FLAIR SALAD 90K

A colorful array of garden greens,
spiralled carrot, cabbage, beans, papaya
& rice noodles tossed with a sesame chili
soy dressing.

- » With Tempeh 95K
- » With Chicken 105K

FOREVER YOUNG 90K

Fresh healing herbs & greens from
our garden- gotu kola & daun
kelor, tossed with a zesty
lemongrass/ ginger/turmeric
dressing and topped with
chopped peanuts.



FIDDLEHEAD FERN TIP 90K

A crispy fresh salad with wild
harvested organic fern tips mixed
with shredded coconut and
coconut dressing.

TAMARIND TEMPEH SALAD 90K

Salad greens from the garden served
with marinated tempeh and sweet,
sour & spicy tamarind dressing

- » Chicken 100K

RAW GARDEN WRAP 95K

Raw local vegetables greens
wrapped in steamed leaves,
served with a creamy cashew
mayo & side salad

SPECIAL DINNERS



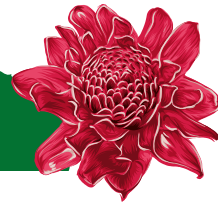
PIZZA NIGHT

Wood fire oven can be started up by arrangement for 5 or more people
Please see our pizza menu & enquire at the kitchen

BBQ

Our barbecue is ideal for groups & gatherings
With notice we can arrange BBQ: whole fresh fish, chicken, kebabs,
tempeh and vegetables
Spit roasted Balinese pig by Arrangement for groups
2 Days notice required

JUNGLE SPECIAL



Tasty ingredients for this special dinner are harvested seasonally from our
organic Permaculture gardens.
Served in hand-woven banana leaf plates a taste of what we do best!
Banana stem soup, papaya lawar, curried tempe, homemade krupuk,
yellow rice and 2 types of sambal
Vegetarian, vegan or chicken options

ROMANTIC DINNER FOR 2 PEOPLE

900K

A romantic Balinese candle light dinner, with our local
Balinese flute and Rendik players, sending sweet sounds
across the garden to you.

(Please book in advance)



BIRTHDAY OR SPECIAL OCCASION CAKE

Please let us know if you are celebrating a special occasion
during your stay with us

We can prepare a personalised cake for you

- » Chocolate with raw chocolate mousse inside
- » Hummingbird with pineapple & salak with a lemon glaze icing

(Please book in advance)



SWEETS



REAL COKLAT MOUSSE

65K

Organic Cacao Nibs sourced from our Garden, blended with local coconut flesh. Rich in flavor, egg and diary-free

CASSAVA DOUGHNUT BALLS

65K

8 homemade cassava doughnut balls served with palm sugar syrup and a scoop of homemade ice cream

BUBUR INJIN

65K

Warm black rice pudding, with coconut cream and palm sugar syrup

HOMEMADE VEGAN ICE CREAM

50K

Please see the blackboard for today's flavors made from local fruits

COCONUT CREAM CARAMEL

65K

Our asian inspired cream caramel with coconut cream, organic vanilla seeds, topped with palm sugar syrup - has eggs

FRUIT PLATTER

35K

A medley of local tropical seasonal fruits.

CREPES OR FLAPJACKS

50K

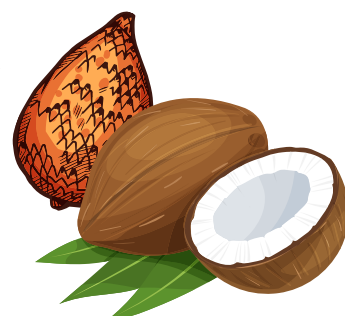
2 Pan-fried crepes or flapjacks with a scoop of ice cream of your choice topped with palm sugar syrup.

» Vegan option available

SNAKE FRUIT CRUMBLE

65K

Baked organic snake fruit from our gardens & dates, topped with freshly grated coconut, oats, palm sugar, and a scoop of ice cream of your choice. Served hot



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