



GRAIN

BREAKFAST

Fresh organic fruit - bowl for 1 person or platter for 2 people 40 / 74 (v) (g)

Mango Bowl - served with chia seeds, rolled oats and almonds 53 (v) (g*)

Organic fruit and granola glass - layered with shaved coconut, yoghurt and java honey 56 (v)

Toast with your choice of sliced tomato OR peanut butter and jam 30

Smashed Avocado- on sourdough, served with semi dried tomatoes, house marinated feta, shaved Spanish onion, sweet basil and rocket salad 75 (v) (g*)

Sourdough toast - with peanut butter, fresh local organic banana, cinnamon infused ricotta, and honey 48 (v) (g*)

Farm eggs any style – Served with Farmers thick cut grain toast or sourdough with butter, free range eggs, any way you like. Choose from a selection of sides below 55 (v) add smashed avocado 20

Big breakfast – 2 eggs any style, bacon, sausage, baked beans, rosti, warmed tomato, mushroom, spinach and sourdough toast served with a watermelon and mint shooter 99

Bacon and egg burger – Ground Australian beef, back bacon, free range egg and house-made chutney sauce 86

Breakfast burrito – Red kidney beans and chilli salsa, bacon, scrambled egg, cheddar cheese, avocado, lettuce and a side of tomato salsa 89

Bali benedict – Toasted English style muffins layered with, swiss cheese, wilted spinach, two poached eggs and house made hollandaise sauce. **Choose from** Tasmanian smoked salmon (85) or ham (79)

Carrot and beetroot hash – served with two poached eggs and picked fresh basil 65 (v) (g)

Sauteed garlic mushrooms- with sweet basil, spinach and sour cream, served on thick cut grain toast and topped with grated parmesan and poached egg 57 (v) (g*)

GRAIN croissant – Stuffed with poached eggs, seasoned tomato, basil, Swiss cheese, shaved leg ham & an avocado fan 64

Breakfast board – An assortment of poached eggs, avocado, marinated feta, seasoned tomato, bacon, marinated olives pesto, sourdough rosti 85

SIDES

Pork Bacon 20

Beef Bacon 20

Pork Sausages 20

Rosti 15

Egg 15

Sautéed Mushrooms 15

Sautéed spinach 18

Gluten free toast 15

All prices in Thousands Indonesian Rupiah and subject to 5.5% service and 10% govt tax

All Day Breakfast





GRAIN

SANDWICHES, BURGERS AND BAGUETTES – (gluten free bread available)

Pane di bistecca – Australian grain fed steak, with roasted fennel, aioli, tomato chutney, marinated tomato, basil, rocket, parmesan and red onion salad served on a warm baguette 94

Spinach wrap – with red rice, beetroot paste, shaved pear and a pineapple salsa 59 (v)

GRAIN burger – 100% ground Australian beef, GRAIN's own BBQ sauce, aioli, lettuce, tomato, caramalised onions, grilled Swiss cheese and beetroot relish 92

Pulled pork burger – slow roasted pork with homemade apple sauce, Asian slaw served on a sesame bun 88

Italian baguette – Shaved leg ham, salami, tomato, swiss cheese, seeded mustard, aioli, rocket 71 / 79

Chicken baguette - with Vietnamese pickled shaved carrot and cucumber salad, spring onion, coriander and cos lettuce served with aioli 71 / 79

Cured salmon bagel - dill cream cheese, freshly sliced tomato, cucumber, Spanish onion, rocket and avocado fan 64

LUNCH MAINS

Vietnamese rice paper rools – stuffed with chicken, pickle vegetables and served with nouc cham and peanut sauce 72

Piri Piri portugese BBQ chicken breast - served with avocado salsa, fresh lime and coriander 98 (g)

Local baby grilled snapper with pickled cucumber, dill and edamame salad 89 (g)

Balsamic cherry tomato, onion and feta tarts – served with garlic potato and minted green bean salad 82 (v)

Lamb pot pie – With chunky lamb cubes, mushroom, mashed potato, rosemary, garlic and side of Greek salad 109

Fish tacos – pan fried Swordfish fillet with shredded cabbage, coriander, red onion, sweetcorn and avocado salsa with a harissa mayonnaise and lime wedge 85

Papaya and tempe skewers - served with peanut sauce and rujak salsa 54 (v) (g)

Beer battered Swordfish - chips, green salad, lemon and tartare sauce 95



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Sandwiches and Lunch mains



GRAIN

INDONESIAN

Mie Goreng noodles - combination with carrot, swordfish, prawn and chicken (65) OR vegetarian (49) served with carrot, white cabbage, leek, red chilli and shallot

Nasi Goreng - Stir fried rice with chicken, carrot, shallot, leek, red chilli and fried egg 60

Gado Gado– Eggplant, baby bean, bean sprout, tofu, boiled egg served with a peanut sauce 50

Soto Ayam– Balinese spices, bean sprout, leek, boiled egg , shredded chicken served with diced local tomato and steamed rice 58

Chicken Satay – Local organic farmed chicken with classic peanut sauce 68

Beef Rendang – braised beef in a rich coconut and spiced sauce served with steamed rice 78

Curry Sayur- With zucchini , baby bean broccoli, spring onion, carrot and Balinese spice curry and steamed rice 60 (g)

Ayam Bakar- served with steamed rice, kecap manis, sambal oelek and sambal matah 72

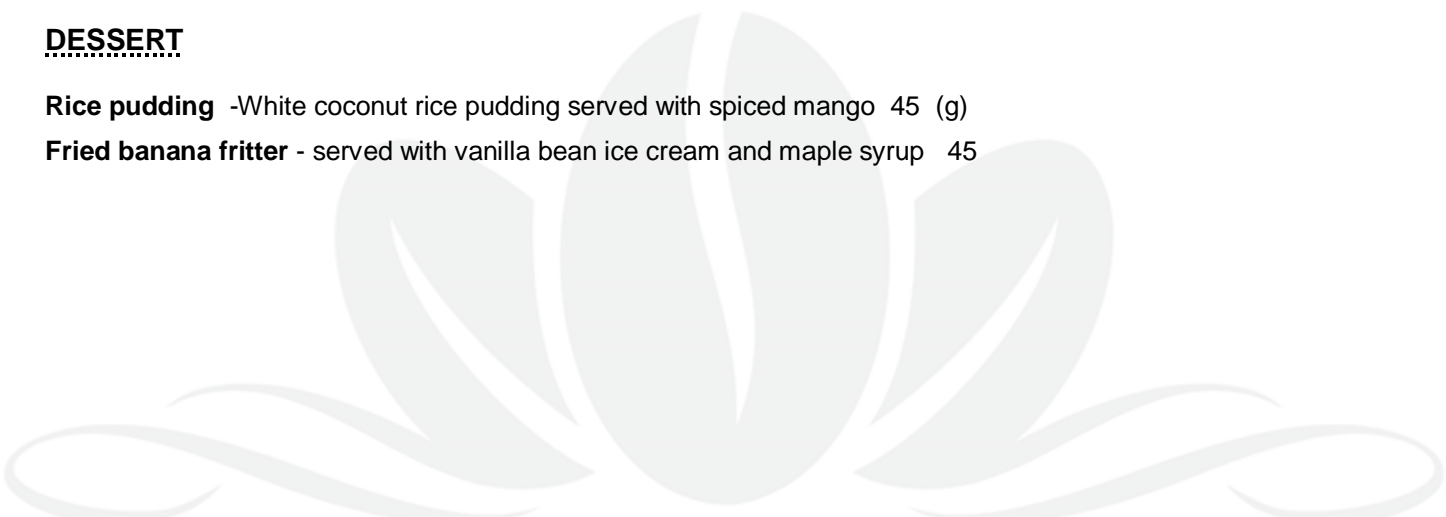
Cap Klang Kung – sautéed klang kung with sesame oil and sambal matah 22

Ikan Segar - served with steamed rice, kecap manis, sambal matah & sambal oelek 89

DESSERT

Rice pudding -White coconut rice pudding served with spiced mango 45 (g)

Fried banana fritter - served with vanilla bean ice cream and maple syrup 45



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Main