



GRAIN

MAIN

Pan Fried Swordfish- with apple and cassava puree with a salad of fennel, lychee, green pea, radish and sauce vierge 155 (g*)

Bacon wrapped Chicken breast - braised red cabbage, smashed green peas with a Chasseur sauce 155 (g)

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

Roasted lamb chops- with a warm beetroot cauli flower rice, walnut and goats cheese, painted capsicum jam and mint sauce 175

Pescatore – pork fillets with scallops, prawns in a sweet brandy cream sauce, finished with chopped shallots 159 (g)

GRAIN burger - 100% ground Australian beef, GRAINS' own BBQ sauce, aioli, lettuce, tomato, caramelised onions, grilled swiss cheese and beetroot relish 92 (g*)

200gmWA Striploin- served with a shallot paste filled tart, honey roasted baby carrots, seared scallops and a green peppercorn sauce 195

Pan roasted Atlantic salmon - with zucchini and corn fritter, pickled ginger salad and mango sauce 155

Spice rubbed duck breast – served with a melee of sautéed baby potatoes, bacon, dried fig and rosemary, with roasted cauliflower and shimeji mushrooms and finished an orange and cinnamon sauce 155 (g)

Tuscan vegetable stack - sautéed mushrooms, grilled Swiss cheese, Bedugul spinach, salsa verde 95 (v)(g)

Lamb Pot Pie- chunky lamb cubes, rosemary, garlic, mushrooms, mashed potato, topped with a crispy puff pastry lid and served with a side of Greek salad 109

Steak Sandwich- 100g of lean Australian striploin steak, caramelised onion, grilled bacon, tomato, swiss cheese, grilled egg 105

Grain's grazing mezze platter – House marinated feta, semi dried tomatoes, marinated kalimata olives, basil pesto, shaved ham, shaved salami, arancinis, rocket and Spanish onion salad with crostinis 135

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

Main



GRAIN

DESSERT

Apple tart tatin – with roasted pineapple, passionfruit anglaise, coconut dust and vanilla bean ice cream 55

Dark Indonesian chocolate mousse- served with salted caramel, strawberry salsa, honeycomb and a coconut tuille 55 (g)

Trio of sorbets - choose from the following flavours – strawberry, raspberry, or mango 55 (g)

Tropical lychee and mango fruit meles – drizzled with lime coconut syrup and lemon sorbet 55 (g)

Raspberry fool- served with mini croissant and almond crumbs 55

Banoffee tart- topped filled with salted caramel, topped with fresh banana, coconut yoghurt, mixed berry compote 55

AMAZING CAKES

Gluten free chocolate cake 40 (g)

Carrot and walnut cake 45

FOR THE LITTLE ONES

Cinnamon French toast soldiers – Served with ricotta and a berry compote 45

Fish and chips – Jimbaran catch of the day with chunky fries 45

Penne Bolognese– With beef Bolognese sauce 45

Ham and cheese toasty – Grain toast grilled with ham and tasty cheese 45

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Dessert