



GRAIN

GLUTEN FREE DINNER ITEMS

Patata's Bravas - with chorizo and black bean sauce 45 (g)

Garlic prawns - in a parsley, chilli and white wine sauce, served with crusty bread 62 (g*)

Garlic bread 40 (v) (g*)

Bruschetta - with local tomato and sweet green basil, served with balsamic reduction and basil oil 52 (v) (g*)

Trio of Dips - Pumpkin and walnut, babaganoush and raita served with sourdough 52 (v) (g*)

Roasted pumpkin and nutmeg soup - finished with roasted pepita seeds crusty bread 58 (v) (g*)

Beetroot salad - with walnut, granny smith apple, goat's cheese and watercress and a lemon dressing 78 (v)(g)

Trio of wild mushroom risotto - rocket, parmesan and micro herb salad 78 (v) (g)

Pan Fried Swordfish - Tuscan bread salad, minted pea salsa finished with a garlic & lemon caper butter sauce 135 (g*)

Bacon wrapped Chicken breast - braised red cabbage, smashed green peas with a Chasseur sauce 135 (g)

Pork Scallopini - grilled eggplant, sautéed button mushrooms, bocconcini cheese and spinach, roasted red pepper coulis 142 (g)

200gm WA Striploin - served pomme puree, sautéed spinach with garlic prawns 175 (g)

Pan roasted Atlantic Salmon - 110g, ratatouille, sweet potato gaufrettes, minted oil 139 (g)

Sumac rubbed Duck Breast - Asian slaw, sautéed shimeji mushrooms, broccolini with a salted caramel dressing 130 (g)

Tuscan vegetable stack - sautéed mushrooms, grilled Swiss cheese, Bedugul spinach, salsa verde 85 (v)(g)



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

Special Menu



GRAIN

GLUTEN FREE BREAKFAST AND LUNCH ITEMS

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*)

Smashed Avocado - on sourdough, served with semi dried tomatoes, house marinated feta, shaved Spanish onion, sweet basil and rocket salad 68 (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 49 (v) add smashed avocado 20

Carrot and beetroot hash – served with two poached eggs and picked fresh basil 57 (v) (g)

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

Avocado salad – Grilled moreton bay bugs, sesame dressing, watercress, julienne snowpeas, shimeji mushrooms, mint and baby spinach 82 (g)

Roasted beetroot salad – with crunchy apple, orange slice, walnut, goats cheese and lemon dressing 78 (v)(g)

Watermelon salad - grilled tomato, black olive and feta salad with coriander and lemon dressing 70 (v)(g)

Trio of wild mushroom risotto, rocket, parmesan and micro herb salad 78 (v)(g)

Garlic Prawns - Garlic, fresh tomatoes, white wine, butter, parsley 62 (g*)

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

200gm WA Striploin served pomme puree, sautéed spinach with garlic prawns 175 (g)

Curry sayur - With zucchini , baby bean broccoli, spring onion, carrot and Balinese spice curry and steamed rice 40 (g)



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