BSM Vision

Our vision at Balinese Spice Magic is to bring the spirit of Bali to the heart of Wollongong by sharing with you the magic of traditional Balinese food and its rich cultural heritage.

We are committed to:

- Maintaining the authenticity of the spice mixes and recipes,
- Sourcing our produce locally,
- Celebrating the rich culture and customs of Bali, and
- Supporting the creation of a vibrant connected community around us.

Dietary requirements:

We are committed to catering for all dietary requirements. Please let our friendly staff know if you have any special dietary requirements and we will do our best to cater for your needs.

Please note that our meals are dairy free and 90% of our meals are gluten free. Small amount of sweet soy sauce (contains gluten) is used in some of the dishes. Please let our staff know if you are celiac :)

We hope you enjoy your experience at Balinese Spice Magic.

If you have any suggestions on how we can add to, or improve the experience please let us know in person or by emailing us at:

balinesespicemagic@gmail.com
**Drinks List**

**Cold Drinks $4.00**
- **Teh Botol Sosro** – Indonesian ice tea
- **Soft drinks**: Sprite, Coke, Diet coke
- Coconut juice
- **Fruit Juice**: Apple, Orange, Pineapple, Apple and Gauva

**Druid Fluid** - Drinks to energise and heal the spirit $6.00
- **BSM Cooler** (Ginger, lemongrass, honey, lime and mint)
- **Ginger and Cinnamon twist** (Can be served warm or cold)
- **Turmeric drink** - Jamu Kunyit (Blended turmeric, tamarind and honey)

**Hot Beverages**
- **Short black** $3.00
- **Cappuccino** $4.00
- **Flat white** $4.00
- **Latte** $4.00
- **Hot Chocolate** $4.00

**Teas** (organic tea supplied by Zee Tea) Mug $4.00, Pot $6.00, Large Pot $8

With Caffeine
- **English Breakfast** - Rich, robust & full bodied. Large cut leaves for full flavour and goodness
- **Earl Grey** - Ceylon high elevation teas delicately flavoured with organic bergamot
- **Gunpowder Green** - A refreshing green tea, with a hint of smoke
- **Jasmine Tea** - Green tea infused with jasmine blossom. Earthy, floral flavours
- **Soy Chai** – Ginger, cardamom, cloves, lemongrass and ceylon tea

Caffeine free:
- **Peppermint Lux** - Peppermint leaves with lavender & rose. Soothing
- **Relax** - A soothing herbal blend with a hint of aniseed & a touch of zest
- **Immune Boost** - Ginger, echinacea, cinnamon, liquorice, lemon myrtle. Tastes sensational!
- **Mother Earth** - A cup of gentle goodness. Green rooibos, jasmine, vanilla & pear
- **Field of Dreams** - A calming blend of chamomile, lemon balm, lavender & spearmint
- **Complexion Tea** - A herbal flavour with sweet cardamom. Nutrient rich to promote healthy skin
**Beer**

Bintang Pilsner, Indonesia $6.90  
Steamrail Brewing Co  
"Ghost of Eyre" Pale Ale $6.90  
"The Gold Digger" Golden Ale $6.90  
"Lucky Amber" Amber Ale $6.90  
Coopers Sparkling Ale $7.90  
Hahn Super Dry $7.90  
Stella Artois $7.90  
James Boags Premium Light $5.90  

**Ciders**

Stassen Premium Ciders - Belgium $7.90  
Apple/Pear/Red Fruits/Elderflower & Lime  
Vodka Cruisers $8.90  
   Pure Pineapple  
   Wild Raspberry  

**Sparkling Wine**

Mouku Sparkling Sauv Blanc, Marlborough NZ gls $7.40 $28.90  
Tatachilla Brut NV, SA $25.90  

**White Wine**

Chatsworth Estate Chardonnay, SA gls $5.90 $23.90  
Seahorse Bay Moscato, SA gls $5.90 $24.90  
33 Degrees South Semillon Sauv Blanc, Margaret River WA $27.90  
Te Manaia Sauvignon Blanc, Marlborough NZ gls $6.90 $29.90  
Hope Estate Verdelho, Hunter Valley, NSW $29.90  
Philip Shaw “The Architect” Chardonnay Orange, NSW $35.90  

**Red Wine**

Chatsworth Estate Shiraz, SA gls $5.90 $23.90  
33 Degrees South Cabernet Merlot, Margaret River WA gls $7.90 $31.90  
Hope Estate Shiraz, Hunter Valley NSW $31.90  
Te Manaia Pinot Noir, Marlborough NZ $34.90  
Flemings “3 Dragons” Cabernet Sauvignon, Langhorne Creek SA $34.90  

************Corkage $3 per Person************
The magic in our food starts with our Spice Mixes

We use fresh spices in our handmade spices mixes and grind them in a mortar and pestle to unlock the magic flavour and essential oils of the spices in our meals. We do not add MSG but we can add more chillies :)

* Base Barak Spice Mix: Red spice mix - chillies, garlic, onion, coriander seeds, coconut sugar, white pepper & kaffir lime leaves

** Base Wayah Spice Mix: Balinese complete spice mix eschallots, garlic, turmeric, kencur/camperia gallanga, lemongrass, ginger, galangal, coriander and cumin (sorry no alterations)

Entree $9.50

1. Sate empol celeng (Spiced pork mince wrapped on sugar cane stick - 4pcs)
2. Sate ayam (Chicken satay served with peanut sauce - 4pcs)
3. Sate lilit (Spiced chicken mince and coconut wrapped on sugar cane stick - 4pcs)
4. Pepes ayam (Spiced chicken steamed in banana leaves - 4pcs)
5. Soto ayam (Bali inspired chicken soup, served with bihon)
6. Lumpia ayam (Homemade Indonesian spring roll filled with chicken, sliced prawn & bamboo shoots - 2 pcs)

Vego/Vegan

7. Perkedel kentang (Potato fritters mixed with Balinese spices - 4pcs)
8. Pepes tofu (Minced tofu, beans and spices steamed in banana leaves - 4pcs)
9. Tahu Isi (Tofu filled with vegetables & spices - 4pcs)
10. Rujak sayur campur (Mix fresh cucumbers, tomatoes and carrots slices tossed in coconut sugar, tamarind, chillies, salt and optional shrimp paste)
11. Lumpia sayur (Homemade Indonesian springroll filled with tofu, veggies and shitake mushroom - 2 pcs)
12. Soto Wong (Bali inspired mushroom soup, served with bihon)
Mains (Meat options)

13. **Be sisit sere** (Shredded chicken breast stir fried in *base barak spice mix* $17.00
14. **Be sisit base wayah** (Shredded chicken breast stir fried in *base wayah spice mix** $17.00
15. **Babi guling** (Balinese style Roast pork) $26.00
16. **Be celeng base kecap** (Balinese sweet soy pork cooked with garlic, ginger and lemongrass) $17.00
17. **Be siap base kecap** (Balinese sweet soy chicken cooked with garlic, ginger and lemongrass) $17.00
18. **Sambal udang** (Stirfried spicy prawns with garlic, coriander, chillies, turmeric, lemongrass, and galangal) $18.50
19. **Lawar celeng** (Shredded pork tossed in shallots, coriander, kencur, turmeric, garlic, chillies and roasted coconut) $17.00

20. **Tipat sate ayam** (6 pcs of satay ayam served with rice cakes) $17.00
21. **Balinese beef rendang** (Fragrant slow cooked beef curry with Balinese spice mix and roasted coconut) $24.00
22. **Sambal Tomat Tuna or Lamb** (Spicy Tomato Sambal on Tuna Steak or Lamb Cutlets) $26.00
23. **Bakso ayam with bihun** (Chicken meatball soup with bihun) $15.00
24. **Kare Bali** (Creamy Balinese curry with *base wayah spice mix**, black mushroom and coconut cream)
   - Chicken kare bali $16.50
   - Fish kare bali $18.50
25. Nasi Goreng/Mie Goreng/Bihun Goreng
(Fried Rice/Fried Noodle/Fried Noodle Bihun (Gluten free noodles) cooked with meat of your choice, garlic, onion, mixed vegetables, coconut sugar and soy sauce, served with chicken satay and sliced omelette)
  - Chicken/Pork $18.00
  - Prawns $20.00

Mains (Vego/Vegan Options)

26. Tempeh lalah manis (Sweet and spicy tempeh cooked with kencur, garlic, chillies, and peppercorn) $17.50
27. Tahu base barak (Stirfry tofu with base barak spice mix*) $16.50
28. Urap (Steamed vegetables with spices and roasted coconut) $14.00
29. Kare Bali tahu or tempeh (Creamy Balinese curry with base wayah spice mix**, black mushroom and coconut cream) $16.50
30. Lawar kacang (Green beans tossed in shallots, coriander, kencur, turmeric, garlic, chillies and roasted coconut) $15.00
31. Jukut plecing (Stirfried watercress with super spicy sambal) $16.50
32. Gado-gado (Balinese style steamed mixed vegetables salad served with peanut sauce dressing with rice cake, tofu and tempeh) $17.50
33. Nasi Goreng/Mie Goreng/Bihun Goreng Tofu $18.00
(Fried Rice/Fried Noodle/Fried Noodle Bihun (Gluten free noodles)

Sambal
♦ Sambal chilli addict (Hot sambal - Blended chillies, onions, garlic & tomatoes) $3
♦ Sambal matah (Balinese sambal - Finely sliced raw shallots, fresh lemongrass, kaffir lime leaves) $3
♦ Saus Kacang (BSM peanut sauce) $4

Rice
34. Steamed red jasmine rice 3.00
35. Yellow rice (Rice cooked in garlic, turmeric, lemongrass & coconut cream) $4.00
36. Combo Magic $27.00
- Red steamed jasmine rice
- Babi guling (roasted pork with base wayah spice mix**)
- Be sirit sere (Shredded chicken stir fried in base barak spice mix* )
- Sambal udang (Balinese chilli prawns)
- Sate empol (Pork sate spiced with base wayah spice mix**)
- Urap (Steamed vegetable with spices and roasted coconut)
- Sambel Matah (Freshly sliced eschallots, lemongrass, chillies and kafir lime leaves)
- Bitter nut crackers
- Small serve of Soto Ayam (Bali inspired chicken soup)

37. Vegan Magic $25.00
- Red steamed jasmine rice
- Tempeh lalah manis (Sweet and spicy tempeh)
- Kare Tahu (Balinese tofu curry)
- Perkedel kentang (Potato fritter)
- Urap (Steamed vegetables with spices and roasted coconut)
- Sambel Matah (Freshly sliced eschallots, lemongrass, chillies and kafir lime leaves)
- Bitter nut crackers
- Small serve of Soto Wong (Bali inspired mushroom soup)