



The Spirit of Bali in the heart of Wollongong

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:

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 are committed to ensure our food can be enjoyed by all. If you have other specific dietary requirement please check with our friendly team if we can offer any available substitutes.

Furthermore, we appreciate your patronage and your loyalty. Your support and constructive feed back are always welcome :)

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:

balinesesplicemagic@gmail.com

Drinks

Cold Drinks \$4.00

- ◆ Teh Botol Sosro – Indonesian ice tea
- ◆ Soft drinks: Sprite, Coke, Diet coke, LLB, Soda/Tonic Water
- ◆ Coconut juice
- ◆ Fruit Juice: Apple, Orange, Pineapple, Apple and Gauva

Druid Fluid - Home made potions 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 / Bali Coffee \$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	\$7.00
Coopers Sparkling Ale	\$8.00
Hahn Super Dry	\$8.00
James Boags Premium Light	\$6.00
O'Brien Pale Ale <u>Gluten Free</u>	\$10.00
Steamrail Brewing Co "Ghost of Eyre" Pale Ale	\$7.00
"The Gold Digger" Golden Ale "Lucky Amber" Amber Ale	\$8.00
Stella Artois	\$8.00
Strongbow Apple Cider	\$8.00

Spirits

On the rocks \$7.00, mixed	\$8.90
Vodka Infusion <i>Ginger infused or Strawberry and cinnamon</i>	\$10.00

Wine

Sparkling	Gls	Btl
Beelgara Sparkling NV - Hunter Valley, NSW	\$6	\$25
Moscato "Chilled", Light and easy style almost sparkling- Riverina, NSW	\$6	\$24
Whites		
Pepperton "Two Thumbs" Chardonnay \$26 - Central Ranges, NSW		
Beelgara Estate Pinot Grigio - Riverina, NSW	\$6	\$25
Whitecliff Sauvignon Blanc - Marlborough, NZ	\$7	\$29
Whitecliff Pinot Gris (off dry style) - Marlborough, NZ		\$29

Cocktails

Angry Monkey <i>Sweet and spicy Vodka Infusion with soda water</i>	\$15.00
Banana Slide <i>Delicious combo of banana, rum, Malibu, and soy milk</i>	\$15.00
Creamy Dreamy <i>Ice cold Baileys, Tia Maria and whipped cream</i>	\$13.00
Ginger Rush <i>BSM cooler teamed up with Drambuie</i>	\$13.00
Ginger Margarita <i>Ginger beer meet Tequila</i>	\$13.00
Long Island Ice Tea <i>A long day? Long island is waiting for you</i>	\$15.00
Life's A brezze <i>Midori, Malibu, coconut cream, pineapple juice and lemon</i>	\$13.00
Mai Tai Meeee <i>Combination of rum, Cointreau with a dash of grenadine</i>	\$13.00
Mojito <i>Crushed mint and lime, white rum and soda</i>	\$13.00
Sunset Dreaming <i>Midori, white rum, coconut juice with a dash of lime</i>	\$13.00

Reds	Gls	Btl
Pepperton "Goodwyn" Shiraz - Central Ranges, NSW	\$6	\$26
Beelgara Estate Cabernet Merlot - Claire Valley/Riverina	\$6	\$25
Riddoch Run Cabernet Sauvignon		\$30
Beelgara Estate Rose (chilled) - Riverina, NSW	\$6.5	\$25
Whitecliff Pinot Noir (chilled) - Marlborough, NZ		\$36 -

We are fully Licensed
BYO Wine Only
Corkage \$3 per person

Entrée

Meat

\$9.9

GF = Gluten Free, (some meals are served with sweet soy sauce, please let us know if you are celiac)

1. Sate Empol GF, (4p) Contains candle nut

Spiced pork mince wrapped on sugar cane stick

2. Sate Ayam GF, (4p) Contains candle nut

Chicken satay served with peanut sauce

3. Sate lilit GF, (4p)

Spiced chicken mince & coconut wrapped on sugar cane stick

4. Pepes ayam GF, (4p)

Spiced chicken steamed in banana leaves

5. Lumpia ayam (2p), GF option available

BSM spring roll filled with chicken, sliced prawn & bamboo shoots

Vegan

\$9.9

6. Perkedel kentang GF, (4p)

Potato cake mixed with Balinese spices

7. Pepes tofu GF, (4p)

Minced tofu, beans and spices steamed in banana leaves

8. Tahu Isi GF, (4p)

Tofu filled with vegetables & spices (4p)

9. Lumpia sayur (2p)

BSM spring roll filled with tofu, veggies and mushrooms

Soup

10. Soto Wong GF, Vegan

\$9

Bali inspired mushroom soup with bihon

11. Soto Ayam GF,

\$12

Balinese chicken soup with poached free range egg and bihon

12. Bakso Ayam GF,

\$16

Clear soup with chicken balls and bihon

Mains (Meat options)

****Please let us know if you prefer your meal mild, medium or spicy ****

- | | |
|--|--------|
| 13. Be sisit sere GF,
<i>Shredded chicken breast with chillies, garlic, lime and coconut sugar</i> | \$18.5 |
| 14. Be sisit base wayah GF, <u>contains candle nut</u>
<i>Shredded chicken breast with turmeric, galangal and lemongrass</i> | \$18.5 |
| 15. Babi guling GF, <u>contains candle nut</u>
<i>Balinese style Roast pork</i> | \$26 |
| 16. Be celeng base kecap
<i>BSM sweet soy pork with garlic, ginger and lemongrass</i> | \$18.5 |
| 17. Be siap base kecap options available
<i>Balinese sweet soy chicken cooked with garlic, ginger and lemongrass</i> | \$18.5 |
| 18. Sambal udang GF, Medium, <u>contains candle nut</u>
<i>Stirfry prawns with garlic, chillies, turmeric, lemongrass, and galangal</i> | \$19.5 |
| 19. Lawar celeng GF, Mild , <u>contains candle nut</u>
<i>Shredded pork and green beans tossed in shallots, coriander, kencur, turmeric, garlic, chillies and roasted coconut</i> | \$18 |
| 20. Tipat sate ayam GF**, Mild , <u>contains peanut</u>
<i>6 pcs of satay ayam served with rice cakes)</i> | \$18 |
| 21. Balinese beef rendang GF, Medium, <u>contains candle nut</u>
<i>BSM version of the all time favourite slow cooked Indonesian beef curry</i> | \$25 |
| 22. Sambal Tomat <u>Tuna or Lamb</u> GF, Spicy
<i>Spicy Tomato Sambal on Tuna Steak or Lamb Cutlets</i> | \$26 |
| 23. Kare Bali GF, Mild , <u>contains candle nut</u>
<i>Balinese curry with turmeric, galangal, lemongrass and ginger</i>
black mushroom and coconut cream) | |
| • Chicken kare bali | \$17.5 |
| • Fish kare bali | \$19.5 |

Mains (vegan options)

****Please let us know if you prefer your meal mild, medium or spicy****

24. **Tempeh lalah manis** GF, Medium \$18
Sweet and spicy tempeh with kencur, garlic, chillies, and red capsicum
25. **Tahu base barak** GF, Medium \$17.5
Stirfry tofu with chillies, garlic and black mushroom
26. **Urap** GF, Mild contains candle nut \$15
Steamed vegetables with spices and roasted coconut
27. **Kare Bali tahu or tempeh** GF, Mild contains candle nut \$17.5
Balinese curry with black mushroom, veggies and coconut cream
28. **Lawar kacang** GF, Mild contains candle nut \$17
Sliced green beans tossed in shallots, turmeric, ginger, garlic, chillies and roasted coconut
29. **Gado-gado** GF, Mild - Medium contains peanuts \$17.5
Balinese style steamed mixed vegetables salad served with peanut sauce dressing with rice cake, Tofu and Tempeh

Fried Rice and Noodles

Vegan (Tofu and Tempeh)	\$18
Chicken <u>or</u> pork <u>or</u> beef	\$18
Prawn <u>or</u>	\$20
Combination	\$20

30. **Nasi Goreng** ****Please let us know if you are celiac****

BSM version of fried rice cooked with the meat or tofu/tempeh of your choice with garlic, onion, chillies, black mushroom and mixed vegetables served with chicken sate or tofu sate and peanut sauce.

31. **Bihun Goreng** GF

BSM version of stir fried bihun (rice noodles) cooked with the meat or tofu/tempeh of your choice with garlic, onion, chillies, black mushroom and mixed vegetables served with chicken sate or tofu sate and peanut sauce.

32. **Mie Goreng** contains wheat

BSM version of stir fried noodles cooked with the meat or tofu/tempeh of your choice with garlic, onion, chillies, black mushroom and mixed vegetables served with chicken sate or tofu sate and peanut sauce.

Nasi Campur – Combination plate for one person

36. Combo Magic \$28

- Red steamed jasmine rice
- Beef Rendang (traditional Indonesian beef curry)
- Be sisit wayah (Shredded chicken stir fried in *base wayah spice mix*)
- Be Gerang dan kacang (fried anchovies with roasted peanuts)
- Sate empol (Pork sate spiced with *base wayah spice mix*)
- Urap (Steamed vegetable with spices and roasted coconut)
- Sambel Matah
- Bitter nut crackers
- Small serve of Soto Ayam (Bali inspired chicken soup)

37. Vegan Magic \$26

- Red steamed jasmine rice
- Tahu Basa Barak (Stir fry tofu with chilli, garlic, and coconut sugar)
- Kare Tempeh (Balinese tempeh curry)
- Perkedel kentang (Potato fritter)
- Urap (Steamed vegetables with spices and roasted coconut)
- Sambel Matah
- Bitter nut crackers
- Sambel Serundeng (spicy coconut sambal)
- ♦ Small serve of Soto Wong (Bali inspired mushroom soup)

Sambal

- ♦ Sambal chilli addict GF, Spicy 7 - 9/10 \$3, 300ml Jar \$12
Hot sambal - Blended chillies, onions, garlic & tomatoes
- ♦ Sambal matah GF, Raw, Spicy 6-7/10 \$3
Sliced shallots, fresh lemongrass, chillies and kaffir lime leaves
- ♦ Saus Kacang GF, Mild - Medium \$4
BSM peanut sauce

Rice

- ♦ Red Jasmine Rice per serve \$3
- ♦ Turmeric Rice (Contains garlic) per serve \$4
- ♦ Red rice bowl (serve up to 5 people) \$10
- ♦ Turmeric rice bowl (serve up to 5 people) \$12

Children Meal

\$10

- ◆ Chicken or Tofu Sate (4pcs), served with Jasmine rice/Rice cake
- ◆ Fried rice with tofu or chicken or pork
- ◆ Fried noodles with tofu or chicken or pork (contain wheat)
- ◆ Stir fry bihon with tofu or chicken or pork

Banquet

\$35 Banquet,

Choices of three entrees

Three mains, served on a combination plate with rice and veggies

One sweet and gelato

\$30 Banquet

Choices of three entrees

Three mains, served on a combination plate with rice and veggies

\$25 Banquet

Three mains, served on a combination plate with rice and veggies