



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.

Catering:

If you are looking for a caterer for your up coming event, please get in touch. We cater for small to large events and we will create a menu to suit your taste and dietary needs.

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

- ♦ Indonesian ice tea
- ♦ Soft drinks: Sprite, Coke, Coke Zero, LLB, Soda/Tonic Water
- ♦ Coconut water with fresh lime
- ♦ Fruit Juice: Apple, Orange, Pineapple, Guava

Druid Fluid - Home made potions to energise and heal the spirit \$7.00

- ♦ BSM Cooler (Ginger, lemongrass, coconut sugar, lime and mint)
- ♦ Turmeric drink - Jamu Kunyit (Blended turmeric, tamarind and coconut sugar)

Mocktails

Orange Mango Crush V,GF \$14.00

Delicious and refreshing combo of orange, mango and lemon

Tutti Frutti V,GF \$14.00

Orange, pineapple and guava juice, smoothly blend with lime, L.L.B and grenadine

Strawberry - Apple Punch V,GF \$12.00

Fresh strawberries, apple juice, Indo Ice tea and tonic water

Mojito V,GF \$10.00

Crushed mint and lime, lemonade and tonic water

Pinnacolada V,GF \$10.00

Coconut water, pineapple and coconut cream,

Cocktails

Ginger Smash! V,GF \$18.00

Tequila, Cointreau, coconut, fresh ginger, peppermint lux and lime

Shaft GF \$18.00

Coffee, Kahlua, Vodka and Soy milk

Negroni GF \$18.00

Dark vermouth, Gin, Campari, Elderflower and orange twist

Peppermint Mai Tai GF \$18.00

Cointreau, white rum, coconut juice, peppermint lux, pineapple juice and grenadine

Juniper Fizz V,GF \$18.00

Gin, Topsy Tawny Port , soda and mint

Cocktails

Banana Slide V,GF \$20.00

Delicious combo of banana, rum, Malibu, and soy milk

Bali Fling V,GF \$22.00

Gin, Cointreau, Malibu, Campari, pineapple juice, lime, mint, ginger and lemongrass

Black Magic V,GF \$18.00

Tia Maria, dark rum, turmeric, activated charcoal and apple guava juice

Chilli Caprioska V,GF \$17.00

Vodka, lime, chilli, raw sugar and coconut water

Long Island Ice Tea V,GF \$20.00

A long day? Long island is waiting for you

Life's A breeze V,GF \$18.00

Midori, Malibu, coconut cream, pineapple juice and lemon

Mojito V,GF \$18.00

Crushed mint and lime, white rum and soda

Pinnacolada V,GF \$20.00

Pineapple , coconut cream, rum and Malibu

Dram, That's Good GF \$18.00

Johnnie Walker, Drambuie dance with guava juice and soda

Spirits

On the rocks \$8.00

Mixed \$10.00

Beer

Bintang Pilsner <i>Indonesia</i>	\$8
Coopers Sparkling Ale	\$8
Capital XPA <i>Canberra</i>	\$9
Seeker <i>Unanderra</i>	
• Twilight WCIPA 5%	\$10
• Mystic NEIPA	\$9
• Rad Ale	\$9
Hahn Light	\$6
Hahn Super Dry	\$8
Five Barrel <i>Wollongong</i>	
• Freefall Pale Ale	\$9
• Navigator Red IPA 6.5 %	\$10
O'brien Pale Ale (GF)	\$10

Cider & Seltzers

Ireland's Traditional Cider	\$9
South Coast GF, V	
Island Mist 'Guilt Free' Seltzers	
Wollongong GF, V, PF	
• Lime	\$9
• Watermelon	\$9
• Tropical	\$9

V = Vegan,

GF = Gluten Free

PF = Preservative Free

Wine

Sparkling

	Gls	Btl
Yarran Sparkling Cuvee NV	\$10	\$37
Yenda NSW (GF, V)		
Natural Wine Co Lightly Spk.	\$10	\$37
Cowra NSW (GF, V)		
Wondalma Pet Nat 2022	-	\$40
Tumbarumba (GF, V)		

Whites

Yarran Sauvignon Blanc	\$10	\$37
Yenda NSW (GF, V)		
Yarran Pinot Grigio	\$10	\$37
Yenda NSW (GF, V)		
Yarran Chardonnay 2022	\$10	\$37
Yenda NSW (GF, V)		
Antonio's Pinot Gris 2020	\$10	\$37
Cowra NSW (PF, GF, V)		

Reds

	Gls	Btl
Eye Chart Shiraz 2021	\$10	\$37
Cowra NSW (GF, V)		
Yarran Merlot 2021	\$10	\$37
Yenda NSW (GF, V)		
Yarran Shiraz 2021	\$10	\$37
Yenda NSW (GF, V)		
Yarran Cabernet 2021	\$10	\$37
Yenda NSW (GF, V)		

Rose

	Gls	Btl
Manners Sangiovese Rose '21	\$10	\$37
Hilltops NSW		

We are fully Licensed

BYO Wine Only

Corkage \$4 per person

Entrée

****** Garlic & onions are used in all meals, please pre order 24 hours prior or check with the team what options we can make for you. Please advise for celiac and other known allergies :)

Meat

1. **Sate Empol** GF, (4p) *Contains candle nut* \$15
Spiced pork mince wrapped on sugar cane stick
2. **Sate Ayam** GF, (4p) *Contains peanut* \$15
Chicken satay served with peanut sauce
3. **Sate Lilit** GF, (4p) *Contains candle nut* \$15
Spiced chicken mince & coconut wrapped on sugar cane stick
4. **Pepes Ayam** GF, (4p) *Contains candle nut* \$15
Spiced chicken steamed in banana leaves
5. **Lumpia Ayam** (2p) *GF options available* \$14 | GF \$16
BSM spring roll filled with chicken, dried ebi & bamboo shoots
6. **Pepes Ikan** GF, (2p) *Contains candle nut* \$16
Spiced barramundi steamed in banana leaves

Vegan - *please advise for celiac :*

7. **Perkedel Kentang** GF, (4p) *Contains candle nut* \$14
Potato cake mixed with Balinese spices
8. **Pepes Tofu** GF, (4p) *Contains candle nut* \$14
Minced tofu, beans and spices steamed in banana leaves
9. **Tahu Isi** GF, (4p) *contains candlenut and peanut* \$15
Tofu filled with vegetables & spices (4p)
10. **Lumpia Sayur** (2p) \$14 | GF \$16
BSM spring roll filled with tofu, veggies and mushrooms
11. **Pepes Jackfruit** GF, (4p) \$14
Sliced green jackfruits, Adzuki beans and spices steamed in banana leaves
12. **Tempeh Mendoan** GF, \$15
Our in house made Tempeh, battered with white galangal, garlic, and shallots. Served with spicy tomato sambal. Please choose from the following tempeh selection; Adzuki, Black Beans, Chickpea, Split peas, Mungbean & Hempseeds, Soy Tempeh

Soup

13. **Soto Wong** GF, Vegan, contains *candlenut* \$16
Bali inspired mushroom soup with bihon
14. **Soto Ayam** GF, contains *candlenut* \$18

Mains (Meat options)

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| 15. Be Sisit Sere GF— <i>Mild not available</i> | \$22 |
| <i>Shredded chicken breast with chillies, garlic, lime and coconut sugar</i> | |
| 16. Be Sisit Base Wayah GF, <u>contains candle nut</u> | \$22 |
| <i>Shredded chicken breast with turmeric, galangal and lemongrass</i> | |
| 17. Babi Guling GF, <u>contains candle nut</u> | \$28 |
| <i>Balinese style Roast pork</i> | |
| 18. Be Celeng Base Kecap | \$26 |
| <i>BSM sweet soy pork with garlic, ginger , lemongrass and chillies</i> | |
| 19. Be Celeng Asem Manis GF | \$26 |
| <i>BSM twice cook sticky pork with sweet and sour sauce</i> | |
| 20. Be Siap Base Kecap | \$22 |
| <i>Balinese sweet soy chicken with garlic, ginger , lemongrass & chillies</i> | |
| 21. Sambal Udang GF, Medium, <u>contains candle nut</u> | \$26 |
| <i>Australian King prawns with garlic, chillies, turmeric, lemongrass, and galangal</i> | |
| 22. Lawar Celeng GF, <u>contains candle nut</u> | \$22 |
| <i>Shredded pork and green beans tossed in shallots, coriander, kencur, turmeric, garlic, chillies and roasted coconut</i> | |
| 23. Tipat Sate Ayam <u>contains peanut</u> | \$23 |
| <i>6 pcs of satay ayam served with rice cakes</i> | |
| 24. Balinese Beef Rendang GF, Medium, <u>contains candle nut</u> | \$28 |
| <i>BSM version of the all time favourite slow cooked Indos beef curry</i> | |
| 25. Sambal Tomat <u>Tuna or Lamb</u> Spicy 8/10 | \$27 |
| <i>Spicy Tomato Sambal on Tuna Steak or Lamb Cutlets</i> | |
| 26. Kare Bali GF, <u>contains candle nut</u> | |
| <i>Balinese curry with turmeric, galangal, lemongrass and ginger black mushroom and coconut cream)</i> | |
| • Chicken kare bali | \$22 |
| • Fish kare bali | \$24 |
| 27. Ayam Goreng Laos GF, <u>contains candle nut</u> | \$24 |
| <i>Balinese style fried chicken with spicy tomato salsa</i> | |
| 28. Balinese Chilli Calamari GF, <u>contains candle nut</u> | \$24 |
| <i>Balinese spicy calamari with galangal, lemongrass, turmeric, and chillies</i> | |

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

Mains (vegan options)

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

29. Tempeh Lalah Manis medium \$22

Sweet and spicy tempeh with kencur, garlic, chillies, and red capsicum

Select tempeh: Adzuki, Black Beans, Chickpeas, Split Pea, Mungbeans and hempseeds and Soy

30. Tahu Base Barak GF, medium \$22

Stirfry tofu with chillies, garlic and black mushroom

31. Urap GF, mild contains candle nut \$18

Stir fry vegetables with spices and roasted coconut

32. Kare Bali Tahu or Tempeh GF, mild contains candle nut \$22

Balinese curry with black mushroom, veggies and coconut cream

Tempeh option (pick one): Adzuki, Black Beans, Chickpeas, Split Pea and Soy

33. Lawar Kacang GF, contains candle nut \$22

Sliced green beans tossed in shallots, turmeric, ginger, garlic, chillies and roasted coconut

34. Gado-gado mild - medium contains peanuts & candle nuts \$22

Balinese style steamed mixed vegetables salad served with peanut sauce dressing with rice cake, Tofu and Tempeh

35. Lawar Tempeh and Edamame beans GF, contains candle nut \$22

Sliced chickpea tempeh and Edamame tossed in shallots, turmeric, ginger, garlic, chillies and roasted coconut

36. Adzuki Tempeh Asam Manis GF, medium \$24

Deep fried battered Adzuki Tempeh coated with sweet and sour sauce

37. Tempeh Rendang GF, medium, contains candle nut \$24

BSM version of vegan fragrant curry with Balinese spice and roasted coconut.

Select tempeh: Adzuki, Black Beans, Chickpeas, Split Pea, Mungbeans & hempseeds, or Soy

38. Terong Balado GF, medium \$23

BSM version of Indonesian favourite eggplant and potato dish with chillies, lime and tomato salsa

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Fried Rice and Noodles

Vegan (Tofu and Soy Tempeh) or Chicken or pork or beef \$23

Prawn or Combination* *(Choose any 3) \$28

39. 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

40. Bihun Goreng **Please let us know if you are celiac**

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

41. 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 for vegan and peanut sauce.**

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

Nasi Campur

Combination plate for one No alteration please

42. Combo Magic GF, contain tree nut and peanut \$30

Red steamed jasmine rice, Beef Rendang (beef curry), Be sisit wayah (Shredded chicken stir fried in *base wayah spice mix*, Sate Lilit (Spiced chicken mince on sugar cane stick) Urap (Steamed vegetable with spices and roasted coconut), Sambal Matah , Bitter nut crackers, Small serve of Soto Ayam (Bali inspired chicken soup)Be Gerang dan kacang(fried anchovies with roasted peanuts)

43. Vegan Magic GF, contain tree nut and peanut \$30

Red steamed jasmine rice, Tempeh Lalah Manis (Sweet and spicy Tempeh), Kare Tahu (Balinese Tofu curry) Pepes Tahu (Tofu and green beans with spices steamed in banana leaves) , Urap (Steamed vegetables with spices and roasted coconut) , Sambal Matah and roasted peanuts, Bitter nut crackers , Sambal Serundeng (spicy coconut sambal), Small serve of Soto Wong (Bali inspired mushroom soup)

Sambal

- ♦ **Sambal chilli addict** GF, Spicy 7 - 9/10 **\$4**,
Hot sambal , Blended chillies, onions, garlic & tomatoes
- ♦ **Sambal matah** GF, Raw, Spicy 6 - 7/10 **\$4**
Sliced shallots, fresh lemongrass, chillies and kaffir lime leaves
- ♦ **Coconut Sambal** GF, spicy 6 - 7/10 **\$4**
Sliced shallots, fresh lemongrass, chillies and kaffir lime leaves
- ♦ **Saus Kacang** GF, Medium **\$4**
BSM peanut sauce
- ♦ **Like our sambal a lot?** Get your self a 300ml Jar for **\$16**

Rice GF, V

- ♦ Red Jasmine Rice per serve **\$4**
- ♦ Turmeric Rice (contains garlic) per serve **\$4**
- ♦ Red rice bowl (serve up to 4 people) **\$12**
- ♦ Turmeric rice bowl (serve up to 4 people) **\$12**

Childrens Meals under 10 only **\$12 ea.**

- ♦ Chicken or Tofu Sate (4pcs), served with Jasmine rice
- ♦ 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

**Please notify the team for celiac or any allergy known :)

Banquet - Min 4 people, price is per person

****Please note all banquet will be plated for you. No alteration of meals in banquets unless it has been discussed with the staff. ****

\$50 | 3-Course Banquet** Your choice of any three entrees, then any three mains served on a combination plate accompanied with rice, veggies and sambal, followed by your choice of sorbet or gelato.

**** \$54 if you wish to have Lumpia OR Pepes Ikan as one of your entrees, \$58 for both**

\$42 | 2-Course Banquet** Your choice of any three entrees, then any three mains served on a combination plate accompanied with rice, veggies and sambal,

**** \$46 if you wish to have Lumpia OR Pepes Ikan as one of your entrees, \$50 for both**

\$30 Banquet (Mains only) Your choice of any three mains served on a combination plate with rice, veggies and sambal

Hot Beverages

- ♦ Short black / Bali Coffee \$3.50
- ♦ Cappuccino / Flat white / Latte / Hot Chocolate \$4.50

Teas (organic tea supplied by Zee Tea) Mug \$4, Pot \$6, 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
- **Green Tea** - 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

Dessert

All are Gluten Free - Served with Pines Kiama Gelato or Sorbet (V)

Black Sticky Rice with coconut cream	\$12
Sticky Rice with coconut sugar syrup	\$12
Banana Pancakes	\$14
Pandan Roll (contain egg)	\$12
Pisang Goreng	\$12
Gelato or Sorbet (2 scoops)	\$8

To keep updated on what we do, our Mesangkepan (soup kitchen), our specials and cooking classes, please follow our Instagram Balinese Spice Magic Restaurant, Facebook page and our website www.balinesespicemagic.com.au.

****We hope you enjoy your dining experience at Balinese Spice Magic Restaurant****

Suksma ~ Terima Kasih ~ Thank you