

CORK

FRENCH TAVERN

LUNCH & DINNER MENU

11 AM - 10.30 PM



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 CORK Bali  [corkbali](https://www.instagram.com/corkbali)

TO SHARE, TO DRINK WITH

TO START

SALMON GRAVLAX	105
Toasted brioche, orange chilli dressing	
BURGUNDY ESCARGOTS	95
Garlic parsley butter, baguette	
CLASSIC GRASS FED BEEF TARTARE	195
Baguette Melba	
BRUSCHETTA TOMATO	75
Basil Pesto, Feta Cheese	
TAVERN ONION SOUP	85
Gratinée, Comté crouton	
PARISIAN CROQUETTES	95
White ham & Swiss cheese	
CAJUN CHICKEN WINGS	85
Blue cheese sauce	
CRISPY SPRING ROLLS	70
Soy Sauce	

CHARCUTERIE & FROMAGE

	SINGLE	ASSORTED
FRENCH CHARCUTERIE BOARD	75	225
CHEESE BOARD	75	225
GRAND TAVERN BOARD	375	
Charcuterie & cheese selection		

HOME MADE PASTA

ANGEL HAIR PRAWNS	185
Garlic, basil, chilli	
SPAGHETTI RATATOUILLE	155
Roasted Mediterranean vegetables	
PARMESAN GNOCCHI	175
Wagyu beef bolognese, Gorgonzola	

INDONESIAN CORNER

WAGYU BEEF RENDANG	145
Steamed rice, Pickles	
NASI / MIE GORENG NUSANTARA	110
Chicken or Vegetables, Fried egg, Sambal matah	
BEBEK GORENG	125
Bebek Goreng, Sambal, Steamed Rice, Sayur Urap	

HAND SELECTED CUTS FROM OUR BUTCHER

BUTCHER'S CORNER

FRENCH STEAK EXPERIENCE CHOOSE YOUR CUT, SIDE & SAUCE

WAGYU RIBEYE MB2-3	200g/395	400g/750
WAGYU STRIPLOIN MB2-3	200g/335	400g/650
WAGYU BEEF TENDERLOIN MB2-3	150g/350	300g/650

Sauce :
Béarnaise · Cabernet Wine · Peppercorn · Wild Mushroom Cream

Sides :
Pommes Frites · Mediterranean Vegetables · Green Salad · Steamed Rice

Premium Sides :
Savoyard Gratin +45 · Truffle Whipped Potato +35
Green Asparagus +45

MEAT & POULTRY

WAGYU BEEF BOURGUIGNON	225
Savoyard potato gratin	
SLOW COOKED PORK BELLY	185
Caramelized onion gravy, Comté risotto	
DUCK LEG CONFIT	195
Cassis sauce, Duchesse Potato & Salad	
ROASTED BABY CHICKEN	175
Honey mustard, herb potatoes	

FROM OUR KITCHEN

SEAFOOD

TASMANIAN SALMON	225
Citrus beurre blanc, caponata basil, broccolini	
SEA BASS PROVENÇAL	195
Black olive tapenade, white bean, saffron butter	
BARRAMUNDI MEUNIÈRE	175
Capers & lime brown, pommes purée	

LITTLE KIDS MENU

HAM & CHEESE PASTA	BURGER & FRIES
SPAGHETTI BOLOGNESE	SPAGHETTI TOMATO
GRILLED FISH & VEGETABLES	FISH & CHIPS

SIDE DISHES

HOUSE MADE FRIES	45	GREEN SALAD	45
POMMES PURÉE	55	STEAMED RICE	30
MEDITERRANEAN VEGETABLES	55	SAVOYARD GRATIN	65

BRUNCH SPECIALS

SALADE NIÇOISE	125
Grilled tuna, artichoke, olives	
CAESAR	115
Romaine, chicken, Parmesan	
BRIE CHEESE, SPECK HAM SALAD	115
Pear & Thyme Vinaigrette	
CROQUE MONSIEUR	135
Parisian ham, Comté, greens & chips	
FRENCH CHEESE BURGER	175
Peppercorn sauce, fries	
DOUBLE SMASH BURGER	185
Cheddar, Dijon mustard, fries	
POMELO BALI SALAD	105
Thyme vinaigrette	
SMOOTHIE BOWL	125
Banana, dragon fruit, granola	

DESSERTS

WARM CHOCOLATE FONDANT	125
Mango ice cream	
RASPBERRY PISTACHIO PAVLOVA	125
Italian meringue, chantilly	
LE PROFITEROLE	105
Vanilla ice cream, hot chocolate sauce	
DARK CHOCOLATE MOUSSE	105
Hazelnut biscuit & tuile	
FINE APPLE TART	115
Puff pastry, salty caramel	
PAPUA VANILLA CRÈME BRÛLÉE	85
Orange skin & Brown rum	
ICE CREAM & SORBET	
1 scoop	30
2 scoops	55
3 scoops	75

SET MENU CORK

All dishes served to share
Whole table must choose the same option

LE PETIT CORK 650

For 2 persons · All to share

To Share
Burgundy Escargots
Bruschetta Tomato Basil Feta Cheese
Main Course
Barramundi Meunière
Wagyu Beef Bourguignon
Dessert
Crème Brûlée
Fine Apple Tart

LE GRAND CORK 1,650

For 4 persons · All to share

To Share
Grand Tavern Board
Garlic Butter & Bread Basket

Main Course
Australian Wagyu Strip-Loin 800g

House Fries · Green Salad
· Asparagus · Savoyard Gratin

Dessert
2 Profiteroles to share

SHELLFISH	DAIRY	VEGETARIAN/VEGAN
MUSTARD	SOY	ALCOHOL
FISH	GLUTEN	BEEF
PORK	NUTS	VINEGAR
EGG		