BARBACOA

'FEED ME'
A selection of our favorite dishes, served to share
Minimum 4 people

Snacks
Wood fired sourdough bread, roasted garlic, chili, olive oil, balsamic vinegar (VE) 60
Papuan pacific oysters woodfired with chorizo butter, herb vinaigrette (L) (GF) per piece 45
Tostada, spicy yellow fin tuna, smoked yucca crema, salsa macha, fried leek (N) (GF) (L) 60
Roasted pork & chorizo empanada, capers, mozzarella, chimmicuri (L) per piece 60
Baja taco, beer battered fish, herb salsa, red cabbage, pico de gallo, adobo dressing per piece 55
Carnitas taco, pulled pork, BBQ onions, jalapeno salsa, chipotle mayo (GF) (N) per piece 60
Seared USA king scallops, scorched green chili dressing, flying fish roe (GF) (L) 190
Crispy chicken wings, smoked paprika, aioli (GF) (L) 75
Croquetas, pulled pork, Southwest ranch dipper (L) 75
Char grilled baby calamari skewers, chili butter, mint salsa verde, lime (L) (GF) 95

Raw
Red snapper crudo, aguachile, avocado, cucumber, onion, coriander, lime, corn chips (GF) 70
Australian Wagyu beef tartare, corn crackers, pepitas koji, guajillo, parmesan, chives (GF) (N) (L) 150

Wood fired/Charcoal
Char grilled mackerel, aji verde, pico de gallo, lemon (GF) (L) 220
Char grilled king prawns, kombu butter, salmoriglio dressing (GF) (L) 210
Half charcoal chicken, spice rub, potato crema, pickled green tomatoes (GF) (L) 190
Slow cooked pulled lamb birria tacos, melted mozzarella, salsa verde, onion, corn tortilla, spiced consommé (GF) (L) 280
Wood roast pork belly, smoked grapes, jalapeño salsa verde, charred lemon (GF) (L) 280
Stockyard Gold, Australian Black Angus sirloin, MB 4, 250g, salt 'n' vinegar onion rings, chimichurri 575
Altair, Australian wagyu rib fillet, MB 2+, 300g, chimichurri butter (GF) (L) 690
Sir Harry, Australian Wagyu rib fillet, MB 8-9, 300g, chimichurri butter (GF) (L) 980
Carrara, Australian Wagyu T-bone, MB 6-7, 700g, chimichurri (GF) 1.500

Vegetables/Sides
Mixed leaf salad, house dressing (V) (GF) 60
Char grilled corn, aioli, parmesan, tajin, lime (V) (GF) (L) 55
Roasted pumpkin, brown butter yogurt, coriander & jalapeno dressing, spiced pepitas (V) (GF) (L) 65
Charcoal broccolini, chili crunch oil, garlic chips (N) (GF) (V) 75
Spanish potatoes, aioli (V) (GF) 65
Char grilled asparagus, tonnato sauce, capers, shallots (GF) 90
BBQ cauliflower, al pastor spice, sunflower seed crema, cured onions (V) (GF) (L) 90

Desserts
Burnt meringue, frozen lemon curd, marshmallow, vanilla cream, passionfruit, strawberry (L) (GF) 85
Flourless chocolate cake, raspberry sauce, mascarpone, chocolate soil (GF) (N) (L) 85
Nitro sundae, vanilla cheesecake ice cream, chocolate fudge, oreo crumble, dulce de leche (L) (N) 80
'Junglegold' 80% dark chocolate semifreddo, caramel cream, salted caramel sauce, honeycomb crumble (GF) (L) (N) 85
Crèma Catalana (GF) (L) 80
Raspberry and pineapple sorbet swirl, lace cookie (VE) 60
Ice cream sandwich, caramel honeycomb ice cream, banana cream, roasted white chocolate sauce (L) 85

***VE* – Vegan** ***GF* – Gluten free** ***L*– Contains lactose** ***V* – Vegetarian** ***N* – Contains nuts**

Prices are in '000' IDR and subject to 8% service charge and 10% government tax
This is a sample menu that is subject to change based on seasonal availability

LUNCH MENU

'FEED ME' 645K
A selection of our favorite dishes, served to share
Minimum 2 people

Snacks & Raw

Woodfired sourdough bread, roasted garlic, chili, olive oil, balsamic vinegar (VE) 60
Roasted pork & chorizo empanada, capers, mozzarella, chimmicuri (L) per piece 60
Tostada, spicy yellow fin tuna, smoked yucca crema, salsa macha, fried leek (N) (GF) (L) 60
Baja taco, beer battered fish, herb salsa, red cabbage, pico de gallo, adobo dressing per piece 55
Carnitas taco, pulled pork, BBQ onions, jalapeno salsa, chipotle mayo (GF) (N) per piece 60
Seared USA king scallops, green scorched chili dressing, flying fish roe (L) 190
Crispy chicken wings, smoked paprika, aioli (GF) (L) 75
Croquetas, pulled pork, Southwest ranch dipper (L) 75
Char grilled baby calamari skewers, chili butter, mint salsa verde, lime (L) (GF) 95
Australian Wagyu beef tartare, corn crackers, pepitas koji, guajillo, parmesan, chives (GF) (N) (L) 150

Wood fired & Charcoal

Black Angus, Beef burger, bacon, caramelized onion, American cheese, aioli, chimichurri, french fries (L) 130
Char grilled mackerel, aji verde, pico de gallo, lemon (GF) (L) 220
Char grilled king prawns, kombu butter, salmoriglio dressing (GF) (L) 210
Half charcoal chicken, spice rub, potato crema, pickled green tomatoes (GF) (L) 190
Slow cooked pulled lamb birria tacos, melted mozzarella, salsa verde, onion, corn tortilla, spiced consommé (GF) (L) 280
Wood roast pork belly, smoked grapes, jalapeño salsa verde, charred lemon (GF) (L) 280
Stockyard Gold, Australian Black Angus sirloin, MB 4, 250g, salt 'n' vinegar onion rings, chimichurri 575
Altair, Australian wagyu rib fillet, MB 2+, 300g, chimichurri butter (GF) (L) 690
Sir Harry, Australian Wagyu rib fillet, MB 8-9, 300g, chimichurri butter (GF) (L) 980
Carrara, Australian Wagyu T-bone, MB 6-7, 700g, chimichurri (GF) 1.500

Vegetables/Sides

Mixed leaf salad, house dressing (V) (GF) 60
Char grilled corn, aioli, parmesan, tajin, lime (V) (GF) (L) 55
Roasted pumpkin, brown butter yogurt, coriander & jalapeno dressing, spiced pepitas (V) (GF) (L) 65
Spanish potatoes, aioli (V) (GF) 65
French fries, aioli 50

Desserts

Flourless chocolate cake, raspberry sauce, mascarpone, chocolate soil (GF) (N) (L) 85
Ice cream sandwich, caramel honeycomb ice cream, banana cream, roasted white chocolate sauce (L) 85
Crèma Catalana (GF) (L) 80
Raspberry and pineapple sorbet swirl, lace cookie (VE) 60

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BARBACOA

Cocktails

Mango Paloma don julio blanco, triple sec, mango cordial, fresh lime juice, splash soda 190
Classic Margarita tequila, triple sec, fresh lime juice, simple syrup 150
Jalapeño Margarita tequila, jalapeño infused tequila, triple sec, fresh lime juice, simple syrup 150
Coconut Margarita silver tequila, malibu, fresh lime juice, simple syrup 180
Cucumber & Pickled Jalapeño Margarita tequila, triple sec, cucumber juice, pickled jalapeño juice, fresh lime juice 170
Spicy Watermelon Margarita tequila, jalapeño infused tequila, triple sec, watermelon, fresh lime juice, simple syrup 170
Mezcal Margarita mezcal, triple sec, fresh lime juice, simple syrup 180
Passionfruit Margarita rosella infused jose cuervo silver, triple sec, fresh lime juice, agave, passion puree 180
Kaffir Gin Sour gin, manuka honey, lychee, kaffir lime, fresh lime juice, aquafaba 150
Whiskey Sour whiskey, fresh lime juice, aquafaba, simple syrup 150
Amaretto Sour amaretto, fresh lime juice, simple syrup, aquafaba 170
Negroni gin, campari, martini rosso 150
Espresso Martini vodka, kahlua, martini bianca, espresso 150
Strawberry Fields vodka, aperol, strawberry, fresh lime juice, aquafaba, simple syrup150
No.7 guava, pineapple & rosemary infused vodka, fresh guava juice, fresh lime juice, pineapple syrup 150
Watermelon Manuka gin, triple sec, manuka honey, watermelon, fresh lime juice 150
Lemon Meringue vanilla vodka, lemoncello, cinnamon syrup, Lemon curd, fresh lemon juice, meringue 150
Passionfruit Mojito light rum, passionfruit puree, fresh lime juice, simple syrup, mint leaf, soda 160
Mojito light rum, mint syrup, fresh lime juice, simple syrup, mint leaf, soda 150
Chocolate Margarita sierra cafe, baileys, crème de cacao brown, chocolate sauce 170
Rum Dusk plantation xo rum, baileys, frangelico, palm sugar, cinnamon powder 250

Spritz

Cucumber & Thyme Spritz hendrick's gin, prosecco, cucumber & thyme juice, lemon juice, soda water, thyme syrup 170
Passionfruit Spritz gin, passionfruit puree, prosecco, soda water, simple syrup 150
Strawberry Spritz vodka, aperol, prosecco, fresh lime juice, fresh strawberry, soda water, strawberry syrup 150
Lemon Spritz gin, lemon puree, prosecco, soda water, rosella syrup 150

Craft Beers

Island Brewing Pilsner 75
Island Brewing Summer Pale Ale 75
Kura-Kura Lager 70

Beers

Bintang 60
Corona 90
Asahi 90

Mocktails and Granitas

Barbacoa Colada pineapple juice, coconut milk, grenadine 65
Berry Bliss strawberry, lime, simple syrup, raspberry puree, passionfruit puree 65
Spiced Tea Cooler fresh lime, simple syrup, fresh lime juice, spiced tea, mint leaf, soda 65
Tropical Breeze watermelon, mango juice, fresh lime juice, simple syrup 65
Lychee Passionfruit Granita lychee fruit, passionfruit puree, fresh lime juice, simple syrup 65
Mango Raspberry Granita raspberry puree, fresh mango, simple syrup 65

Water

Aqua Reflections Still 750 ml 60
Aqua Reflections Sparkling 750 ml 65
Equil Natural 380 ml 30
Equil Sparkling 380 ml 35

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White Wine by Glass

NV La Gioiosa Prosecco di Treviso, Veneto, Italy 160
2023 Danzante Pinot Grigio DOC, Veneto, Italy 150
2025 Rongopai Sauvingnon Blanc, Mrlborough, New Zealand 160
2021 Dominique Portet Fontaine Chardonay, Yarra Valley, Australia 170

Red Wine by Glass

2022 Kaiken Estate Malbec, Mendoza, Argentina 150
2023 Babydoll Pinot Noir, Central Otago, New Zealand 160
2023 Andrew Peace Masterpeace Shiraz, Victoria, Australia 170

Rose by Glass

2024 Maison Aix Rose, Provence, France 180

Champagne & Sparkling Wine

NV La Gioiosa Prosecco di Treviso, Veneto, Italy 800
2019 Gramona la Cuvee Brut Organic, Catalonia, Spain 1400
NV Laurent Perrier La Cuvee Brut, Champagne, France 2400
NV Moet & Chandon Imperial Brut, Champagne, France 3000
NV Veuve Clicquout Ponsardin Brut, Champagne, France 3500

Chardonnay

2023 Tyrrell's Old Winery, Hunter Valley, Australia 700
2023 Clay Creek Vineyards, Lodi, USA 700
2021 Dominique Portet Fontaine, Yarra Valley, Australia 850
2023 Hunter's, Marlborough, New Zealand 850
2019 Penfolds Max's, Adelaide Hills, Australia 1200
2022 Domaine Chanson Le Bourgogne, Burgundy, France 1500
2023 Maison Louis Latour, Chablis, France 1500

Pinot Grigio/Pinot Gris

2023 Danzante Pinot Grigio DOC, Veneto, Italy 750
2024 Attems Pinot Grigio Venezia Giulia DOC, Friuli, Italy 850
2022 Mud House Pinot Gris, Marlborough, New Zealand 1100

Riesling

2018 Leo Buring Dry Riesling, Eden Valley, Australia 950
2020 Capel Vale Whispering Hill Single Vineyard, Mount Barker 1500
2019 Domaine Schlumberger Grand Cru, Alsace, France 1500

Sauvignon Blanc

2024 Montes Classic, Casablanca Valley, Chile 750
2025 Rongopai, Marlborough, New Zealand 800
2024 Te Mata Estate, Hawke's Bay, New Zealand 800
2025 Babich, Marlborough, New Zealand 900
2024 Leeuwin Estate Art Series, Margaret River, Australia 1200
2023 Henri Bourgeois En Travertin Pouilly-Fume, France 1500

White Varietals

2024 Deetlefs Stonecroos Chenin Blanc, Western Cape, South Africa 700
2022 Crios Susana Balbo Torrontes, Mendoza, Argentina 700
2022 Marques de Riscal Vardejo, Rueda, Spain 750
2021 Masi Levarie Soave Classico DOC, Veneto, Italy 900
2022 Planeta Etna Bianco, Sicily, Italy 950
2012 Paul Jaboulet Aine Condrieu Les Cassines Viognier, France 1700

Natural wine
Wine by glass 150 ml
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ROSÉ

2023 Dominique Portet Fontaine, Yarra Valley, Australia 750
2022 Babich Rose, Marlborough, New Zealand 800
2022 IL Borro Borrorosa Rosato IGT, Toscana, Italy 900
2024 Maison Aix Rose, Provence, France 950

Shiraz/Syrah

2022 Les Jamelles, Languedoc-Roussilion, France 750
2017 Thorn Clarke Terra Barossa, Barossa Valley, Australia 750
2023 Concha Y Toro Casillero del Diablo, Central Valley, Chile 800
2023 Andrew Peace Masterpeace, Victoria, Australia 800
2023 Welland, Barossa Valley, Australia 800
2021 Kilikanoon Killerman's Run, Clare Valley, Australia 900
2022 Grant Burge Barossa Ink, Barossa Valley, Australia 950
2021 Temata Estate, Hawke's Bay, New Zealand 950
2020 Montes Alpha, Casablanca Valley, Chile 1100
2020 Pepperjack, Barossa Valley, Australia 1200
2021 Penfolds Max's, South Australia, Australia 1200
2021 Elderton, Barossa Valley, Australia 1200
2021 Vidal-Fleury Crozes-Hermitage, Rhone Valley, France 1300
2021 M. Chapoutier Saint-Joseph Les Granilities, Rhone Valley, France 1400
2018 Cederberg, Citrusdal Valley, South Africa 1700
2015 Peter Lehmann 8 Song, Barossa Valley, Australia 1800
2014 Saltram No.1, Barossa Valley, Australia 3300
2018 Penfolds St Henri, South Australia, Australia 3500

Pinot Noir/Gamay

2022 Vina Morande Reserva, Casablanca Valley, Chile 750
2021 Hahn Estate, Monterey County, US 800
2023 Babydoll, Cetral Otago, New Zealand 800
2023 Stoneburn, Marlborough, New Zealand 800
2023 Astrolabe Durvillea, Marlborough, New Zealand 850
2023 Te Mata Estate Gamay Noir, Hawke's Bay, New Zealand 900
2022 Kim Crawford, Marlborough, New Zealand 1000
2022 Domaine Chanson Fleurie, Bourgogne, France 1100
2022 La Crema, Monterey County, US 1100
2019 La Chablisienne Ruris Amor, Bourgogne, France 1100
2017 Brancot Estate, Marlborough, New Zealand 1100
2022 Joseph Drouhin Laforet, Bourgogne, France 1300
2020 Karim Vionnet Fleurie, Beaujolais-Villages, France 1500
2023 Felton Road Bannockburn, Central Otago, New Zealand 2400
2017 Patriarche Pere & Fils Gevrey-Chambertin, Bourgogne, France 2500

Red Blends

2020 Monte Das Promessas Tinto, Alentejano, Portugal 750
2020 Laurence Feraud Selection, Cotes du Rhone, France 800
2021 Talo Primitivo Merlot Salento IGP, Puglia, Italy 800
2021 Torbreck Cuvee Juveniles, Barossa Valley, Australia 1200
2022 Domaine Anne Gros la 50/50, Cotes du Brian, France 1200
2022 Partida Creus VN, Penedes, Spain 1250
2019 Tommasi Valpolicella Ripasso Superiore, Veneto, Italy 1300
2020 Woodlands Wilyabrup Valley, Margaret River, Australia 1400
2022 Partida Creus TN, Penedes, Spain 1300
2015 Domaine Mamaruta Cacahuete, Languedoc-Raussillon, France 1300
2018 Allegrini Palazzo della Torre Veronesse IGT, Veneto, Italy 1500
2021 Mouton Cadet Reserve, Margaux, France 1700
2020 Chateau Moucoil Chateauneuf du Pape, Rhone Valley, France 1800
2018 Tommasi Amarone Della Valpolicella, DOCG, Veneto, Italy 2500
2018 Chateau Rauzan Gassies, Margaux, France 4300
2018 Chateau Grand Puy Lacoste, Pauillac Grand Cru, France 6100
2011 Chateau Duhart-Milon, Pauillac Grand Cru, France 6500
2014 Chateau Troplong Mondot, Saint-Emilion Grand Cru, France 6700
2020 Tenuta Di Biserno, Toscana, Italy 6900
2009 Chateau Beychevelle, Saint Jullien, France 9000
2003 Chateau Picon De Lalande, Pauillac Grand Cru, France 13600

Natural wine
Wine by glass 150 ml
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