

NUSA

**DINNER
MENU**

SMALL PLATES

Lombok Oyster <i>3pcs</i> GF DF	100
Rosé Mignonette, Basil	
Fried Baby Squid DF	80
Kale, Smoked Chipotle	
Whipped Hummus V	85
Beurre Noisette, Pepitas, Flat Bread	
Prosciutto Croquette	50
Garlic Aioli, Parmesan	
Wagyu Beef Tartare	150
Pomes, Cured Egg, Parmesan	
Tuna Tartare DF	100
Cucumber, Avocado, Mint & Shallot, Smoked Chipotle	
Grilled Chicken Skewers GF CN	80
Red Pepper, Pomegranate, Parsley	
Salmon Carpaccio GF DF	120
Mustard, Dill, Smoked Garlic Aioli	
Fresh Buratta V	175
Heirloom Tomato, Crumb, Smoked Tomato Vinaigrette	
Wood-fired Octopus GF DF	165
Orange Tomato, Mango Salsa	
Wood-fired King Prawn GF	180
Garlic Herb Butter, Capers	
Wood-fired Cauliflower GF DF CN	80
Cashew, Tamari Molasses, Pomegranate, Sumac	
Broccoli V GF CN	80
Mango Salsa, Lemon, Pistachio, Cranberry	

SIDES

Glazed Baby Carrots V GF	65
Orange & Honey Glaze, Whipped Feta, Za'atar	
Guanciale & Rocket Salad GF	55
Guanciale, Rocket, Parmesan, Balsamic Dressing	
Garden Salad VN GF	55
Romaine, Asparagus, Olives, Mustard Vinaigrette	
Potatoes au Gratin V GF	65
Grana Padano, Crispy Sage	
Grilled Asparagus V GF	65
Parmesan, Dukkah	
Mashed Potato V GF	50
Brown Butter, Chives	
Handcut Fries V GF	55
Fry Seasoning, Tomato Sauce	
Wood-fired Flatbread V	40
Za'atar	

FROM THE GRILL

Grilled Market Fish GF	195
Chimichurri Smoked Butter Sauce, Charred Greens, Seaweed Crackers	
Pan Seared Salmon GF	275
Lemon Herb Sauce, Popped Capers, Sumac	
Grilled Barramundi GF	195
Kaffir Beurre Blanc Sauce, Tobiko, Kaffir Oil	
Charcoal Half Chicken GF	200
Whole Mustard Jus, Vermouth Turnips, Charred Lemon	
Twice Cooked Lamb Shank <i>500gr</i> DF	385
Persian Lamb Jus, Mixed Herbs, Pomegranate	
BBQ Pork Ribs <i>400gr</i>	315
Sunkist BBQ Sauce, Smoked Garlic Aioli, Charred Lemon	
Wood Roasted Pumpkin VN GF CN	120
Cashew Crema, Spice, Pepitas, Vegan Feta, Pome Molasses, Quinoa Salad	
Wagyu Beef Burger	175
Wagyu Beef Patty, Crispy Bacon, Double Cheddar, Grilled Onions, Tomato, Lettuce, American Mayo, Brioche Bun with Potato Fries & Tomato Sauce	

STEAK

MB7 Wagyu Oyster Blade <i>200gr</i> GF	620
Chimichurri, Smoked Paprika Butter	
MB6+ Black Angus Rib Eye <i>250gr</i> GF	750
Whole Mustard Jus, Truffle Butter	
MB9+ Wagyu Striploin <i>250gr</i>	985
Truffle Red Wine Jus, Café de Paris Butter	

HOUSEMADE PASTA

Beef Ragu Pappardelle	165
Wagyu Minced Beef & Pork Ragu Sauce, Parmesan, Basil	
Sicilian Seafood Fettuccine	160
Prawns, Calamari, Mussels, San Marzano Tomato Sauce, Olives, Capers, Parsley	
Truffle Mushroom Pappardelle V	160
Field Mushrooms, Creamy Truffle Sauce, Parmesan Chips, Crispy Sage	
Prawn & Ricotta Ravioli	175
Saffron Butter, Parmesan, Tarragon	
Spaghetti Carbonara	150
Guanciale, Carbonara Sauce, Grana Padano, Cracked Pepper	
Pan Seared Gnocchi V	150
Truffle Sage Cream Sauce, Parmesan, Crispy Sage	
<i>Gluten Free Option Available: Penne Pasta</i>	

WOOD-FIRED PIZZA

Nusa Margherita V	120
San Marzano DOP, Mozzarella, Parmesan, Heirloom Tomatoes, Basil, EVOO	
Pepperoni & Hot Honey	160
San Marzano DOP, Mozzarella, Parmesan, Pepperoni, Hot Honey, Crispy Sage	
Portobello Mushroom V CN	155
Ricotta Sauce, Mozzarella, Mushroom, Walnuts, Gorgonzola, Caramelized Onions	
Quattro Formaggi V	155
Ricotta Sauce, Mozzarella, Provolone, Gorgonzola, Parmesan, Truffle Oil	
Buratta Pizza V CN	230
San Marzano DOP, 100gr Fresh Buratta, Mozzarella, Basil Pesto, Red Capsicum, Rocket Leaf	
Prosciutto & Smoked Pineapple	175
San Marzano DOP, Mozzarella, Pineapple, Prociutto, Rocket, Parmesan	
BBQ Lamb Ragu	180
San Marzano DOP, BBQ Sauce, Mozzarella, Lamb Ragu, Jalapeños, Mint, Rocket	
Salami & Olive	150
San Marzano DOP, Mozzarella, Parmesan, Salami, Kalamata Olives, Confit Garlic, Chili	

DESSERT

Pour Over Tiramisu V	95
Mascarpone Cream, Housemade Lady Fingers, Coffee Liqueur Sauce, Dusting	
Tropical Panna Cotta V	90
Passionfruit Coulis, Charred Pineapple, Mango, Spiced Crumble, Coconut Sorbet	
Chocolate Truffle V CN	90
Dark Chocolate & Whiskey, Hazelnut Praline Ice Cream, Chocolate Soil	
Berry Pavlova V	90
Whipped Mascarpone, Berry Compote, Fresh Berries, Strawberry Sorbet	
Skillet Apple & Blackberry Crumble V	95
Vanilla Bean Ice Cream, Crème Anglaise	