



*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](mailto: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 water** with fresh lime
- ♦ **Fruit Juice:** Apple, Orange, Pineapple, Gauva

## Druid Fluid - Home made potions to energise and heal the spirit \$6.00

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

## Hot Beverages

- |                                    |        |
|------------------------------------|--------|
| ♦ <b>Short black / Bali Coffee</b> | \$3.00 |
| ♦ <b>Cappuccino</b>                | \$4.00 |
| ♦ <b>Flat white</b>                | \$4.00 |
| ♦ <b>Latte</b>                     | \$4.00 |
| ♦ <b>Hot Chocolate</b>             | \$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	\$8.00
Coopers Sparkling Ale	\$8.00
Hahn Super Dry	\$8.00
Premium Light Beer	\$6.00
O'Brien Pale Ale <u>Gluten Free</u>	\$10.00
Coal Coast Brewery Austinmer (local)	
Pit Pony Pale Ale	\$9.00
Ode to Amy Common Ale	\$9.00
Five Barell, Wollongong (Local)	
Pale Ale	\$9.00
Amber Ale 6.5 %	\$10.00
Strongbow Apple Cider	\$8.00

## Wine

Sparkling	Gls	Btl
Brutt Cuvee NV	\$8	\$32
Berry NSW (Local)		
Whites		
SHW Sauvignon Blanc	\$8	\$32
Sutton Forest NSW (Vegan, Local)		
SHW Chardonnay	\$8	\$32
Sutton Forest NSW (Vegan, Local)		
SHW Riesling	\$8	\$32
Sutton Forest NSW (Vegan, Local)		

## Cocktails

Banana Slide	\$16.00
<i>Delicious combo of banana, rum, Malibu, and soy milk</i>	
Black Magic	\$17.00
<i>Tia Maria, dark rum, turmeric, activated charcoal and apple guava juice</i>	
Long Island Ice Tea	\$15.00
<i>A long day? Long island is waiting for you</i>	
Life's A brezze	\$15.00
<i>Midori, Malibu, coconut cream, pineapple juice and lemon</i>	
Mojito	\$13.00
<i>Crushed mint and lime, white rum and soda</i>	
Pinnacolada	\$15.00
<i>Pineapple, coconut cream, rum and Malibu</i>	
Made to order	\$
<i>Please see our team if you would like us to make up a special Or cocktail of your taste.</i>	

## Spirits

On the rocks \$8.00, mixed \$10.00

**\*\*Check with team re-local made spirits\*\***

Reds	Gls	Btl
SHW Cabernet Sauvignon	\$8	\$32
Sutton Forest NSW (Vegan, Local)		
SHW Shiraz	\$8	\$32
Sutton Forest NSW (Vegan, Local)		

**We are fully Licensed**

**BYO Wine Only**

**Corkage \$3 per person**



# Entrée

## Meat - *please advise for celiac :)*

1. **Sate Empol** GF, (4p) Contains candle nut \$10.90  
*Spiced pork mince wrapped on sugar cane stick*
2. **Sate Ayam** GF, (4p) Contains peanut \$10.90  
*Chicken satay served with peanut sauce*
3. **Sate lilit** GF, (4p) Contains candle nut \$10.90  
*Spiced chicken mince & coconut wrapped on sugar cane stick*
4. **Pepes ayam** GF, (4p) Contains candle nut \$10.90  
*Spiced chicken steamed in banana leaves*
5. **Lumpia ayam** (2p) GF options available \$10.90 GF \$12.00  
*BSM spring roll filled with chicken, sliced prawn & bamboo shoots*

## Vegan - *please advise for celiac :)*

6. **Perkedel kentang** GF, (4p) Contains candle nut \$10.90  
*Potato cake mixed with Balinese spices*
7. **Pepes tofu** GF, (4p) Contains candle nut \$10.90  
*Minced tofu, beans and spices steamed in banana leaves*
8. **Tahu isi** GF, (4p) contains candlenut and peanut \$12.00  
*Tofu filled with vegetables & spices (4p)*
9. **Lumpia sayur** (2p) \$10.90 GF \$12.00  
*BSM spring roll filled with tofu, veggies and mushrooms*
10. **Pepes Jackfruit** GF, (4p) \$10.90  
*Sliced green jackfruits, Adzuki beans and spices steamed in banana leaves*

## Soup

11. **Soto Wong** GF, Vegan, contain candlenut \$13  
*Bali inspired mushroom soup with bihon*
12. **Soto Ayam** GF, contains candlenut \$14  
*Balinese chicken soup with poached free range egg and bihon*
13. **Bakso Ayam** Contains candle nut \$16  
*Clear soup with chicken balls, bihon, money bag (chicken & ebi)*  
*Please advise if you are celiac :)*

NB: We add small amount of chillies in our peanut sauce and some of the entrees.  
Please let our team know if you prefer to have mild sauce.  
Other dietary requirements please check with team. Thank you :)



## Mains (Meat options)

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

- |  |        |
|--|--------|
| 14. Be sisit sere GF— <i>Mild not available</i>  | \$18.5 |
| <i>Shredded chicken breast with chillies, garlic, lime and coconut sugar</i>   |        |
| 15. Be sisit base wayah GF, <u>contains candle nut</u>   | \$18.5 |
| <i>Shredded chicken breast with turmeric, galangal and lemongrass</i>  |        |
| 16. Babi guling GF, <u>contains candle nut</u>   | \$26   |
| <i>Balinese style Roast pork</i>   |        |
| 17. Be celeng base kecap   | \$18.5 |
| <i>BSM sweet soy pork with garlic, ginger , lemongrass and chillies</i>  |        |
| 18. Be Celeng Asem Manis GF  | \$22   |
| <i>BSM twice cook sticky pork with sweet and sour sauce</i>  |        |
| 19. Be siap base kecap   | \$18.5 |
| <i>Balinese sweet soy chicken with garlic, ginger , lemongrass &amp; chillies</i>  |        |
| 20. Sambal udang GF, Medium, <u>contains candle nut</u>  | \$25   |
| <i>Australian King prawns with garlic, chillies, turmeric, lemongrass, and galangal</i>                                    |        |
| 21. Lawar celeng GF, <u>contains candle nut</u>  | \$18   |
| <i>Shredded pork and green beans tossed in shallots, coriander, kencur, turmeric, garlic, chillies and roasted coconut</i> |        |
| 22. Tipat sate ayam <u>contains peanut</u>   | \$18   |
| <i>6 pcs of satay ayam served with rice cakes)</i>   |        |
| 23. Balinese beef rendang GF, Medium, <u>contains candle nut</u>   | \$26   |
| <i>BSM version of the all time favourite slow cooked Indos beef curry</i>  |        |
| 24. Sambal Tomat <u>Tuna or Lamb</u> Spicy 8/10  | \$26   |
| <i>Spicy Tomato Sambal on Tuna Steak or Lamb Cutlets</i>   |        |
| 25. Kare Bali GF, <u>contains candle nut</u>   |        |
| <i>Balinese curry with turmeric, galangal, lemongrass and ginger</i>   |        |
| <i>black mushroom and coconut cream)</i>   |        |
| • Chicken kare bali  | \$18.5 |
| • Fish kare bali   | \$19.5 |



# Mains (vegan options)

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

**26. Tempeh lalah manis** Medium \$18.5

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

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

**27. Tahu base barak** GF, Medium \$17.5

Stirfry tofu with chillies, garlic and black mushroom

**28. Urap** GF, Mild contains candle nut \$15

Stir fry vegetables with spices and roasted coconut

**29. Kare Bali tahu or tempeh** GF, Mild contains candle nut \$18.5

Balinese curry with black mushroom, veggies and coconut cream

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

**30. Lawar kacang** GF, contains candle nut \$17

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

**31. Gado-gado** GF, Mild - Medium contains peanuts 18

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

**32. Lawar Tempeh and Edamame beans** GF, contains candle nut \$20

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

**33. Adzuki tempeh Asam Manis** GF, Medium \$20

Deep fried battered Adzuki Tempeh coated with sweet and sour sauce

## Fried Rice and Noodles

Vegan (Tofu and Soy Tempeh) or Chicken or pork or beef \$18

Prawn or Combination (*Up to 3 choices*) \$25

**34. 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

**35. 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.

**36. 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 No alteration please*

## 37. Combo Magic GF, contain tree nut and peanut \$28

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)

## 38. Vegan Magic GF, contain tree nut and peanut \$27

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 \$3, 300ml Jar \$15  
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, Medium \$4 300ml Jar \$15  
BSM peanut sauce

## Rice

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



## **Children Meal under 10 only**

**\$10**

- ♦ 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

## **Banquet - Min 4 people, price is per person**

**\$37 Banquet**, Choices of three entrees, Three mains, served on a combination plate with rice, veggies and sambal, sweet and gelato

\*\*\*\*\*\$40 if you wish to have Lumpia as one of your entrees

**\$32 Banquet** Choices of three entrees, Three mains, served on a combination plate with rice and veggies

\*\*\*\*\*\$35 if you wish to have Lumpia as one of your entrees

**\$25 Banquet** Three mains served on a combination plate with rice and veggies

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

## **Dessert**

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

Black Sticky Rice	\$10
Banana Pancake	\$10
Pandan Roll	\$10
Pisang Goreng	\$10
Gelato or Sorbet (2 scoops)	\$6

To keep updated on what we do, our specials and cooking classes, please follow our Instagram Balinese Spice Magic Restaurant, facebook page and our website [www.balinesesplicemagic.com.au](http://www.balinesesplicemagic.com.au).

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

**Suksma ~ Terima Kasih ~ Thank you**