

potato head

TO SNACK

Sweet Potato Fries (v)(d) Chilli parmesan aioli	55
Eggplant Bruschetta (v)(d)(n) Eggplant caponata, cream cheese, olive oil	60
Cauliflower Bites (vv) Crispy soda battered cauliflower, garlic soy, ginger sauce, toasted sesame, spices	50
Daily Market Ceviche (gf)(s) Smoked mackerel, cherry tomatoes, gooseberry, red onion, citrus dressing	75
Oysters 3 / 6 / 12 pcs (s) Fresh local oyster with prosecco jelly, green apple brunoise	70 / 120 / 220

TO SHARE

Nachos Supreme (d) Pulled beef ribs on corn tortilla, pico de gallo, pickled green chili, avocado and green chilli cream, melted mozzarella cheese	120
Vegan Nachos (vv)(n) Button and Shitake mushrooms in tomato sauce, picode gallo, pickled green chilli, guacamole, cashew cream	120
Crispy Chicken Wings (d) Yogurt marinated wings, honey soy dip	100
Beer-Battered Fish (s) Rustic potato fries, house-made remoulade sauce, lemon wedge, chives	125
Seasonal Vegetable Tasting Board (vv)(n) Chimichurri, baba ganoush, cashew hummus pickled carrots, peppers, grilled greens, toasted sourdough	120
Local Charcuterie Tasting Board (p)(d) Locally produced cold cuts, selection of cheese, crackers and smoked olives	250

BOWLS AND SALADS

Pesto Salad Bowl (v)(d)(n) Chilled fusilli pasta, sun dried tomatoes, roasted zucchini	70
Green Bowl (vv)(n) Mixed local grains, edamame falafel, grilled seasonal greens, eggplant puree, local dukkah, citrus dressing	75
Poke Bowl (s) Soy marinated tuna, organic red rice, avocado, seasonal greens, house dressing	85
Cobb Salad (d) Grilled chicken, seasonal lettuce, sweet corn, quail egg, shaved mozzarella, yogurt dressing	60
Add Chicken Breast	30

SANDWICHES

Ham and Cheese Sandwich (p)(d) Smoked heritage black pig ham, sweet pickles, dijon mustard	95
Prime Beef Burger (d)(s) 120gr prime beef patty, butterhead lettuce, pickles, chefs mayo with a side of fries	140
Green Wrap (v)(d) Crispy green pea falafel, beef tomato, carrot, house-made gherkin, smoked eggplant, cumin yoghurt with a side of zucchini fries	115
Fried Chicken Sandwich (d) Marinated chicken thigh, melted cheddar, house-made spicy pickle and honey soy dipping sauce	120
Wagyu Beef Steak (d) 250g Wagyu prime rib, beef jus Choice of salad or french fries	265

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PIZZA (available from 12 pm - 8 pm)

Margherita (d) **90K**

Handmade Italian tomato sauce, fresh mozzarella, basil

Mushroom & Zucchini (v)(n)(d) **120K**

Mushroom, zucchini, onion, fresh mozzarella and pesto

Cauliflower & Onion (v)(d) **120K**

Local grown brussel sprouts, pickled green chilli, fermented cauliflower, onion soubise

Pepperoni (d) **125K**

Handmade Italian tomato sauce, pepperoni, fresh mozzarella, basil

Italian fennel sausage (p) **135K**

Handmade Italian tomato sauce, italian sausage, peppers and basil

SWEETS

Seasonal Fruits Smoothie Bowl (v)(n) **80K**

Dragon fruit, local hone, banana, coconut yogurt, strawberries, fresh coconut flakes and seed & nut granola

Pineapple (vv) **65K**

Pineapple mint sorbet, fresh sweet salsa & crouton

Ice Cream Selection **40K for two scoops**

Chocolate (d), Strawberry (d), Bedugul Vanilla (d), Pineapple Mint Sorbet (vv)

Ice Cream Sandwich (v)(d) **50K**

Royaltine crunch, vanilla custard
Choice of chocolate or strawberry ice cream

KIDS

Roasted Pumpkin Soup (d) **50K**

Lightly creamed with cheese toasties

Cheese Burger **75K**

Homemade tomato sauce, cheddar cheese, pickles and rustic fries

Fish & Chips **80K**

Battered fish strips, rustic fries and homemade tomato sauce

Creamy Pasta (d) **70K**

Sous vide chicken thigh, creamy garlic sauce, grated parmesan cheese, parsley