



**SCAN HERE TO  
SEE PHOTOS  
OF OUR FOOD**



Welcome to Salt and Palm Sydney, where Indonesian cuisine comes alive through the vibrant flavours of our spice pastes.

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Food menu by Nat, Jung, and Afan.

Drinks by Mega, Bagus, and Kikin.

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We also do functions and office catering! Ask our staff for details.

Let's be friends!  
@saltandpalm\_sydney

TO START

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**CRACKERS & SAMBAL (VG) 10.0**  
Assorted crackers, green chilli sambal, peanut sauce.

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**JACKFRUIT 'AYAM SISIT' ON BETEL LEAF (VG) 12.0**  
Balinese shredded young jackfruit in lime leaf, chilli, candlenut, tomato sambal. Served on a betel leaf. Three pieces.  
+ add extra piece 4.0  
++ pair with wine: 2021 Motley Cru Chardonnay (gls) 11.0

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**CORN FRITTERS (VG) 13.0**  
Sweet corn and parsley fritters, peanut sauce. Three pieces.  
+ add extra corn fritter 3.0

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**BALINESE FISH SATAY 18.0**  
Balinese-style minced barramundi skewers in lemongrass, lime leaf, chilli, coconut, and other spices. Four pieces.  
+ add extra skewer 4.50  
++ pair with wine: 2021 Motley Cru Chardonnay (gls) 11.0

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**CHICKEN SATAY 17.0**  
Grilled sweet soy chicken skewers, peanut sauce, peanut crumbs. Four pieces.  
+ add extra skewer 4.25  
++ pair with wine: 2022 Margan Verdelho (btl) 50.0

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### INDIVIDUAL RICE PLATTERS / NASI CAMPUR

served with rice, peanuts, Ferments Lab tempeh chips, and spiced grated coconut salad | change to brown rice + 1.0 | extra spicy available

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**BALINESE PORK 27.0**  
Shredded pork in 'Basa Genep', Balinese minced barramundi satay, pork crackers, half boiled egg, chilli lemongrass shallot salsa.  
++ pair with wine: 2021 Cloud St Pinot Noir (gls) 12.0

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**BALINESE CHICKEN 27.0**  
Chicken breast in 'Basa Genep', Balinese minced barramundi satay, half boiled egg, chilli lemongrass shallot salsa.  
++ pair with wine: NV Isadora Prosecco Extra Brut (gls) 13.0

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**JACKFRUIT & TEMPEH (VG) 27.0**  
Braised young jackfruit in chilli, tomato, and candlenut, grilled sweet soy tofu satay, fried chickpea tempeh, sambal.  
++ pair with wine: NV Frankie Sparkling Brut (gls) 8.0

\*) 'Basa Genep' paste is the backbone of Balinese cuisine. The paste consists of garlic, chilli, lemongrass, lime leaf, shrimp paste, kencur, and others.

**NUSANTARA  
SET MENU  
55.0 PER  
PERSON**

**VEGAN SET  
MENU  
50.0 PER  
PERSON**

Combination of our classic dishes with new creations only available in our set menu.

All set menus include entrées, mains to share, and dessert.

Please ask our friendly staff for details of the courses

Minimum 2 people for each set menu.

**MEAT / POULTRY / SEAFOOD**

recommended to go with rice

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**BALINESE CHICKEN BREAST / AYAM BETUTU 25.0**

Chicken breast in 'Basa Genep', silverbeet plecing and chilli lemongrass shallot salsa.

++ pair with wine: Isadora Prosecco Extra Brut (gls) 13.00

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**BALINESE ROASTED PORK / BABI GULING 28.0**

Roasted pork knuckle in 'Basa Genep', braised silverbeet, chilli lemongrass salsa, crispy crackling. Large portion.

++ pair with wine: Snake & Herring Pinot Gris/Gewurtz/Riesling (gls) 14.0

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**GRILLED PRAWN WOKU 28.0**

Australian king prawns, garlic sauce, fragrant Manadonese curry sauce, thai basil, pandan, shallot.

++ pair with wine: 2022 Crowded House Sauvignon Blanc (gls) 13.0

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**BEEF RENDANG 29.0**

Sumatran beef dry curry slowly-cooked in coconut milk, chilli, garlic, candlenut, lime leaves, cinnamon, and other aromatics.

++ pair with wine: 2021 Piraton Blue Shiraz (gls) 13.0

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**VEGETABLES**

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**GADO-GADO SALAD (VG) 22.0**

Steamed vegetables salad, cucumber, corn, chickpea tempeh, tomato, tofu, rice cakes, peanut sauce, bitternut crackers.

+ add soft-boiled egg 2.5

++ pair with wine: NV Frankie Sparkling Brut (gls) 8.0

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**VEGAN RENDANG (VG) 25.0**

Plant-based mutton dry curry, coconut milk, chilli, garlic, candlenut, lime leaves, cinnamon, and other aromatics.

++ pair with wine: 2021 Motley Cru Chardonnay (gls) 11.0

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**GRILLED BROCCOLINI (VG) 16.0**

Grilled broccolini, vegan oyster sauce, peanuts.

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**RICE 4.0**

Jasmine  
Lime Leaf Rice  
Lontong  
Brown (+ \$1.0)

**SAMBAL & SAUCE 4.0 (s) | 13.0 (l)**

Green Chilli Sambal  
Balinese Chilli Lemongrass Salsa  
Peanut Sauce

++ available for takeaway in 250g large containers



## DESSERT

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PANDAN COCONUT BASQUE CHEESECAKE 13.0  
Homemade pandan coconut basque cheesecake. Limited portions

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BLACK STICKY RICE (VG) 13.0  
Black sticky rice, coconut milk, fruits, palm sugar syrup

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PANDAN PAVLOVA (VG) 14.0  
Vegan pandan pavlova, acai-raspberry coulis, coconut yoghurt, assorted fruit

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## COFFEE & TEA

Single origin Toraja coffee beans from The Q on Harris, Pyrmont

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SHORT BLACK / PICCOLO / MACCHIATO 4.00

LONG BLACK / CAPPUCINNO / LATTE / FLAT WHITE 4.50

MOCHA / CHAI LATTE / HOT CHOCOLATE 5.00

+ iced drinks instead of hot 2.0  
+ extra shot / soy milk / almond milk / oat milk 0.5

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HOT TEA 7.0

T2 French Earl Grey / T2 Melbourne Breakfast / T2 Green Rose /  
T2 Chamomile / T2 Lemongrass & Ginger / T2 Chai

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## INDONESIAN DRINKS

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ES CENDOL (VG) 12.0

Homemade pandan jelly, iced coconut milk, palm sugar syrup,  
jackfruit slices

+ add rum and baileys for 8.0

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TURMERIC-TAMARIND TONIC / KUNYIT ASAM (VG) 10.0

Fresh turmeric, palm sugar, tamarind. Served iced or hot. Not  
recommended for pregnant women.

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