

# KATA KITA

## SMALLER

<b>* SMOKED KING FISH GOHU</b> Chillies, onions, chillies, onions, peanuts, kaffir lime leaf, palm bittnut cracker (3pcs)	21 +pc 7
<b>* HOKKAIDO SCALLOPS</b> Pan seared and dressed in spicy coconut creamy "Gulai" curry (3pcs)	21 +pc 7
<b>CHARCOAL-GRILLED FISH CAKE (OTAK OTAK)</b> Minced mackerel, shallots, garlic, wrapped in banana leaf, grilled over fire (3pcs) (DF)	18 +pc 6
<b>GRILLED CHICKEN SATE</b> Marinated with sweet sauce, fried shallots, peanut sauce (5pcs) (DF)	20
<b>BALINESE-STYLE PORK SKEWERS</b> Marinated pork skewers grilled over fire.(3pcs) (DF) contains peanuts	16.5 +pc 5.5
<b>CRISPY CORN FRITTERS (BAKWAN JAGUNG)</b> Served with Sambal (3pcs) (V, DF)	16.5 +pc 5.5
<b>GRILLED TIGER PRAWNS</b> Marinated with mix garlic, chilli and shallots, glazed with sweet soy (3pcs) (DF)	20

## GREENS

<b>STIR-FRIED WATER SPINACH</b> Garlic, fried shallots, shrimp paste, chilli (DF)	19
<b>CRISPY CHINESE BROCCOLI</b> Garlic crisp, chilli, fried shallots	17
<b>TEMPEH OREK</b> Braised fermented soyabean, caramelised "kecap manis"and palm sugar, mixed aromatics (V, DF)	18
<b>STIR-FRY BEAN SPROUTS</b> Wok tossed crisp bean sprouts with garlic (DF)	18

## LARGER

<b>* BALINESE ROAST PORK (BABI GULING)</b> Tasmanian pork belly, green bean coconut "lawar", shallot and garlic sambal "sambal mbe" (GF, DF)	35
<b>* CHAR GRILLED SHORT RIBS</b> 12 hours cooked short ribs, grilled with smoked peanut sauce, served with spiced beef ribs soup (DF)	45
<b>SPICED ROAST CHICKEN (AYAM BETUTU)</b> Half chicken cooked in aromatic spices, grilled and served with sambal matah (GF, DF)	29
<b>* DRY AGED DUCK MADURA STYLE</b> 12 day dry aged Duck, marinated in coriander, garlic, galangal, coconut served with sambal. (GF, DF) Takes 30 min and Limited Availability	45
<b>TWICED COOKED PORK RIBS</b> Tasmanian pork ribs slow-cooked in spices, glazed with shallot and soy sauce, grilled to order (DF)	28
<b>BEEF RENDANG</b> Rich, tender coconut, red curry, crisp shallots (DF) + Additional Roti per piece \$5	29
<b>KK FRIED CHICKEN</b> Batterless Fried Chicken, marinated in turmeric, garlic, mix spices & herbs, fried to order and served with sambal (GF, DF)	26
<b>EGG TOFU OMELETTE</b> Peanut sauce, bean sprouts, micro coriander, fried shallots	24
<b>SEAFOOD</b>	
<b>* GRILLED POMFRET</b> Half fillet pomfret grilled on top banana leaf, turmeric and mixed aromatics marinate, lime and sambal	28
<b>SWEET SOUR BARRAMUNDI</b> Fried barramundi, glazed with homemade sweet and sour sauce, pineapples (DF)	28
<b>* SMOKED FISH CURRY</b> Seasonal fish simmered in yellow curry, chilli, lemongrass, galangal, coconut, lime zest (GF, DF)	28
<b>GARLIC SPICED SQUID</b> Squid tossed in garlic, aromatic ginger, lime leaf, chilli	26

## RICE & NOODLES

<b>NASI GORENG</b> Indonesian wok tossed fried rice, chicken, garlic, choy sum, fried egg, garlic crackers (V)-Vegetarian option available (VE, GF, DF)	26
<b>PORK BELLY NOODLES</b> Fresh handmade noodles, roast pork, rica rica (spicy sambal) with choy sum	23
<b>* SQUID INK FRIED RICE</b> Fried rice with squid ink, kaffir lime leaf, fried squid, garlic aioli	28
<b>MIE GORENG</b> Wok tossed fried noodles with chicken, fried shallots, choy sum	25
<b>KECOMBRANG INFUSED RICE</b> Fried rice cooked with kecombrang flower, shallots, garlic, fried shallots, fried anchovies	20

## ADDITIONAL

<b>RICE</b>	4.5
<b>PLAIN ROTI</b>	5

## DESSERTS

<b>PANDAN BASQUE CHEESECAKE</b> House-made pandan extraction with caramelised burnt top	15
<b>THE "DG" MILLE CRÊPES (DADAR GULUNG CRÊPES)</b> Pandan crêpes, caramelised coconut, sesame streusel, coconut gelato with palm sugar	18
<b>KETAN HITAM</b> Black sticky rice pudding, salted coconut ice cream	13
<b>PISANG GORENG</b> Indonesian banana fritter, coconut ice cream, icing sugar	15
<b>HONEY GINGER CRÈME BRÛLÉE</b> Idea came from an Indonesian healthy drink made into a french classic dessert, caramelised honey, ginger	16
<b>KOLAK BIJI UBI</b> Sweet potato balls in creamy salted pandan coconut milk	14

**FEED ME NOW**

2 SMALLER OR GREENS  
2 LARGER OR SEAFOOD  
OR RICE & NOODLES

\$52PP -ALL MUST PARTICIPATE  
-EXCLUDES LIMITED ITEMS



**SCAN QR FOR MENU GALLERY**

PLEASE INFORM OUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES  
CREDIT CARD PAYMENTS INCUR 1.7% FEE  
PUBLIC HOLIDAY SURCHARGE OF 15%  
WEEKEND SURCHARGE 6%

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(V) Vegetarian (GF) Gluten-free (DF) Dairy-free (VE) Vegan (\*) Chef Recommended