

ALL DAY MENU

SNACKS



SALTED EGG CHICKEN BAO

Fried chicken bao with creamy salted egg mayo, crispy shallots, and soft bao buns. 2 Per Serve (N)

SATE LILIT

Balinese minced chicken satay with grated coconut, herbs, and spices, wrapped in lemongrass and grilled charcoal.

HOKKAIDO SCALLOPS GULAI

Pan seared and dressed in spicy coconut creamy "Gulai" curry (3pcs)

BALINESE STYLE PORK SKEWERS

Marinated pork skewers grilled over fire. (3pcs) (DF)

ROTI PRATA (1PC)



GRILLED CHICKEN SATAY

Marinated with turmeric, fried shallots, peanut sauce, potato chips (DF, N)

12

CRISPY FRIED WINGS WITH SAMBAL

Crunchy Indonesian-style fried chicken wings, served with spicy garlic sambal bawang (N)

21
+pc 7

CRISPY CORN FRITTERS (BAKWAN JAGUNG)

Served with Sambal (3pcs) (DF, V)

16.5

RENDANG & STEAMED BAOS

Tender beef in a rich, spiced coconut sauce, served with soft steamed baos (DF)

5

MAINS

WAGYU HAMBURG SAMBAL MATAH

Juicy grilled beef patty topped with Balinese sambal matah, soy egg yolk, rice

BAKMIE CAMPUR

Freshly made Egg Noodles, Crispy Pork Belly, BBQ pork belly, spinach, beansprouts and fried wonton skin

STREET-STYLE CHICKEN NOODLES (BAKMIE AYAM)

Springy egg noodles with tender poached chicken, soy egg, crispy wonton, greens, and garlic oil. A comforting street food classic (N,DF)



BABI GULING

8 hours roast Tasmanian pork belly, green beans, shallots, porksate, garlic sambal, jasmine rice (GF,DF,N)



SQUID INK FRIED RICE

Fried rice with squid ink, kaffir lime leaf, fried squid, garlic aioli (DF)

AYAM BETUTU

Balinese roast chicken slow-cooked in aromatic spices, vegetable urap, sambal matah and jasmine rice (GF,DF,N)

GRILLED SWEET SOY CHICKEN (AYAM BAKAR)

Chargrilled chicken glazed with Indonesian sweet soy sauce (kecap manis). Smoky, sweet, and savoury.

FRIED DUCK

Duck sous-vide for 9 hours then fried to perfection, served with vegetable lawar, jasmine rice and a side of sambal (GF,DF)

SMOKED FISH CURRY

Smoked Kingfish Collar simmered in turmeric coconut curry, chilli, lemongrass, kaffir lime served with rice (GF,DF)

19

"EGG"ONOMY RICE (TELUR BARENDU)

Egg omelette, sambal bawang, onions (GF, V)

22

MIE GORENG

Wok tossed fried noodles with chicken, fried shallots, choy sum (DF,V option)

19

NASI GORENG

Indonesia's favourite dish, chicken, fried egg, house made pickles and garlic crackers (V)-Vegetarian option available (VE,GF,DF)

25

NASI BALI

Balinese Mixed Rice served with shredded turmeric chicken, sweet tempeh crisp, Vegetable urap (Balinese mixed salad), crispy eggs (V)-Vegetarian option available

23

ROAST PORK BELLY

Roast pork belly with sambal "Matah", shallots, garlic, chilli, jammy egg, jasmine rice (GF,DF)

21

NASI CAMPUR KALIMANTAN

Mix of Crispy Pork Belly and BBQ pork, Egg Soya Sauce, Jasmine Rice (DF)

21

KK FRIED CHICKEN WITH COCONUT RICE

Fried turmeric chicken, coconut rice, braised tempeh, peanuts, anchovies and sambal (GF, DF)

2i

JAVANESE VEGAN RICE BOWL (NASI PECEL)

Jasmine rice, fresh veggies, peanut sauce, tempeh, cassava chips (VE,DF,GF)

21

PORK RIBS

Tasmanian pork ribs slow-cooked in spices, glazed with sweet soya sauce, grilled to finish, served with vegetable urap and jasmine rice (GF,DF,N)

SHARING



GRILLED POMFRET

Half fillet pomfret grilled on top banana leaf, turmeric and mixed aromatics marinate, lime and sambal (GF, DF)

KANGKUNG

Garlic, fried shallots, shrimp paste, chilli (DF)

CHAR GRILLED SHORT RIBS

12 hours cooked short ribs, grilled with smoked peanut sauce (DF, GF, N)

28

CRISPY CHINESE BROCCOLI

Garlic crisp, fried shallots (DF, V)

19

EGG TOFU OMELETTE

Peanut sauce, bean sprouts, micro coriander, fried shallots (V, GF, N)

45

DESSERT



PANDAN BASQUE CHEESECAKE

House - made pandan extraction with caramelised burnt top

PISANG GORENG

Indonesian Banana fritter, Coconut gelato, cheese, condense milk, palm sugar, sesame streusel

15

PANDAN MATCHA TIRAMISU

Pandan coconut Mascapone, matcha lady fingers, coconut cream milk

15

KETAN HITAM

Black sticky rice pudding, salted coconut gelato (GF option)



SCAN QR FOR MENU GALLERY

CREDIT CARD PAYMENTS INCUR 1.7% FEE
PUBLIC HOLIDAY SURCHARGE OF 15%
WEEKEND SURCHARGE 5%

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PLEASE INFORM OUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES
(V) Vegetarian (GF) Gluten-free (DF) Dairy-free
(VE) Vegan (N) Nuts (*) Chef Recommended

KATA KITA

DRINKS MENU

COCKTAILS

	ULUWATU Beefeater gin, cointreau, pressed pineapple juice, orange juice, orange bitters, passionfruit, smoke bubble.	23
	CITRUS KAMIKAZE Four Pillars Gin, Triple Sec, Lime, Simple Syrup. Bright and zesty with a crisp citrus kick.	22
	STRAWBERRY SPRITZ Gin, Aperol, Strawberry Purée, Prosecco. Refreshing and lightly bittersweet, lifted with strawberry fruitiness.	20
	LEMONGRASS HIGHBALL Infused lemongrass vodka, Lime, Soda. Clean and herbal with a sparkling citrus finish.	18
	SMOKING EARL Laphroaig Select Whisky, Earl Grey Syrup, Orange Bitters. A bold, smoky twist on the Old Fashioned with subtle tea aromatics.	22

BEERS

BINTANG	12 / bottle 330ml	- / jug
ASAHI DRY	12 / tap 300ml	42 / jug

SPIRITS

GIN

HENDRICK'S	12
BOMBAY SAPPHIRE	11
TANQUERAY	10
FOUR PILLARS GIN SHIRAZ	16
FOUR PILLARS GIN DRY	16
ROKU GIN	13

TEQUILA

CLASE AZUL	40
PATRON XO CAFE	22
PATRON SILVER	14
EL JIMADOR	12

VODKA

GREY GOOSE	12
BELVEDERE	14

COGNAC

HENNESSY VS	13
MARTELL XO	29
HENNESSY VSOP	18

RUM

DIPLOMATICO	14
BACARDI BLANCA	11

NON-ALCOHOLIC

	ICED CENDOL Green grass jelly, coconut milk mixed with palm sugar	9.5
	PALM SUGAR ICE LATTE Classic Indonesian Local Ice Latte with Palm Sugar using beans from Proud Mary.	8.5
	ORANGE YAKULT PUNCH Yakult, lychee, coco pandan, orange juice	12
	LAVENDER BLUE Peach purée, mango purée, yakult, lavender syrup with blueberry tea	13
	ES JERUK KELAPA Fresh orange juice, coconut syrup, coconut slices	9.5
	PELANGGI Mango juice, coconut juice, mango fruit, coco pandan on top	13
	LEMONGRASS ICED TEA Lemongrass syrup, jasmine tea, mint, fresh lime, lemongrass	9
	YUZU GINGER SODA	8
	AVOCADO SMOOTHIE	10
	SODAS Cola, Cola no Sugar, Lemonade, Lemon Lime Bitters, Raspberry	5

COFFEE

COFFEE BY



BLACK	5
WHITE	5.5
ICED LATTE	8
ICED COFFEE WITH ICE CREAM	9
MATCHA LATTE	S / M / ICED
HOJICHA LATTE	6 / 7 / 8
HOT CHOCOLATE BY MÖRK	6.5 / 7.5 / 8.5
TEA BY T2	TEAPOT
PEPPERMINT / SENCHA / MELB BREAKFAST / EARL GREY	8

MORE DRINKS

REQUEST LIST FROM WAITER



WINE LIST



WHISKY LIST

KATA KITA