

FEED THE BEAST!



COLD CUTS TO SHARE

Stoked deli meats are ideally preserved and perfectly aged, some even smoked. Come peer through the viewing window and see for yourself our commitment to use only the very best meat cured in the optimal time and in the most favorable conditions.

Tuck into our savory Stoked signature platters of pastrami, county pork terrine, duck prosciutto, salami and smoked ham.

Honey smoked ham	45	Cured Salmon with fresh dill	39
Smoked Chicken Breast	25	Pork and chicken liver farmer terrine	43
Duck prosciutto	45	Grilled vegetable platter with salsa Verde	32
Salami	70		
Bresaola	80		

Served with homemade piccalilli & the chef's obsessively guarded mustard recipe

STARTERS

Octopus, radish, rocket & pickled daikon with herb vinaigrette	50
Chicken liver mouse, soldiers & orange marmalade	52
Roast carrot, white bean humus & flat bread	49
Grilled beetroot salad & goat cheese	72
Grilled watermelon salad, rocket, feta, watercress & mint	36
Grilled bone marrow with soldiers, garlic & parsley pickled onion	64
Charred pork loin Caesar salad	82
Tuna Ceviche	45
Chargrilled beef salad with lemongrass dressing	90

BURGERS Served with potato wedges

Chargrilled beef burger - egg, cheese, lettuce, tomato & beetroot chutney	120
Veggie burger - tzatziki, halloumi, grilled vegetables, tomato & lettuce	110
Sourdough steak sandwich - caramelized onions, rocket with cheese & herb roasted tomatoes	143
BLT on sour dough bread - tomato, chili & palm sugar chutney	90

BANGERS ON A BUN 2 pieces, served with potato wedges

Gourmet (served with tomato relish, homemade mustard, onion jam, pickled baby cucumber, crispy shallots)	95
Dead horse (served with homemade ketchup)	70

Choice of:

Beef & herb	Pork & sage
Chicken, feta & thyme	Spicy Moroccan merguez
Lamb, Rosemary & red wine	

FROM THE BELLY OF THE BEAST Choose a side dish, condiment & sauce

The Beast grilled meats make use of exotic blends from coffee, rambutan and apple wood providing mouthwatering flavor to get stoked about.

Our steaks are aged for a minimum of 30 days

T-bone 500g Italian style bistecca	457
Tomahawk on the bone 1KG	457
Aussie fillet steak 180g	180
Rib eye steak 350g	200
Rump steak 500g	330

Chook, lamb + piggy

Smoked chicken Half	50
or Whole	92
Triple chop lamb rack	240
Pork chop	160
Sticky smoked pork ribs	153
Pork belly	100
2 sausages	80

Seafood

Teriyaki smoked Salmon fillet	180
King prawns, chilli, lemon & Thai basil	216
Mahi mahi - charred pineapple, shallot, chilli, coriander & olive oil	80

Ask your waiter what specials of the day Stoked chefs are full of beans about

SALT OF THE EARTH

The salt we use is high quality and pure, sourced locally in Bali from a windswept beach between sunny Sanur and the Gianyar. This pure salt you have the chance to experience, is produced by community farmers without chemicals or any technical process, relying only on the time honored method of solar evaporation.

SIDES

Roast balsamic carrots	31
Char grilled cauliflower with pomegranate & hazelnuts	50
Grilled spiced corn	40
Green beans & crispy bacon	41
Sauteed spinach with garlic	60
Grilled mushrooms	75
Baked beans	60
Triple cooked fries	20
Mash	50

QUALITY CONDIMENTS

Smoked butter, garlic butter, piccalilli, chili salt, smoked salt, onion jam or confit garlic.

IN A PICKLE

Onion, beetroot, jalapeno fermented baby cucumber, pineapple.

GET SAUCY

Smoked BBQ
Chimichuri
Gravy
Blue cheese & mushroom
Mint chutney
Tomato relish
Date & coriander relish
Homemade ketchup

STOKED MENU FOR THE LITTLE BEASTS!

Aussie Fillet Steak (100g) served with grilled mix veggies and fries or potato mash	135
Sausage (80g) (beef, chicken, pork) served with grilled veggies and fries or potato mash	90
Grilled chicken with ceasar salad - cherry tomato, boiled egg, parmesan cheese.	61
Knife-chopped chargrilled beef burger - cheese, lettuce, tomato relish	90
Fish and chips	86
Grilled fish served with grilled veggies and fries or potato mash	110

NOTHING CONFIDENTIAL ABOUT US

Like our quality meat, our chefs are all carefully selected, some even aged to perfection but we don't bother preserving or smoking them. We do however encourage them to drop their lofty ambitions of being a Michelin chef and keep this fabulous day job grilling up some of the best plates of comfort nosh on the island.

SWEET TREATS

Ask your waiter what addictive sweets he's pushing

Pavlova: you tell us if it is Oz or Kiwi	60
Gelato cup: yes we do have hokey-pokey for the Kiwis	35
Dutch Apple Pie	49
Salted caramel & local chocolate truffle	40
Carrot Cake	60