

ALL DAY MENU

SNACKS

CASSAVA CHIPS AND SALMON CAVIAR

Crème Fraiche, salmon caviar, kecap manis, cassava chips

16



GRILLED CHICKEN SATAY

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

14

HOKKAIDO SCALLOPS GULAI

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

21

+pc 7

CRISPY CORN FRITTERS (BAKWAN JAGUNG)

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

16.5

CHARCOAL GRILLED FISH CAKE (OTAK OTAK)

Minced mackerel, shallots, garlic, wrapped in banana leaf, grilled over fire (3pcs) (DF, N)

16.5

RENDANG & STEAMED BAOS

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

14.5

BALINESE STYLE PORK SKEWERS

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

16.5

GRILLED KING PRAWNS

Marinated with mix garlic, chilli and shallots, glazed with sweet soy (3pcs) (DF,GF)

18

ROTI PRATA (1PC)

5

MAINS

WAGYU HAMBURG SAMBAL MATAH

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

19

MIE GORENG

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

19.5

BAKMIE CAMPUR

Freshly made Egg Noodles, Crispy Pork Belly, BBQ pork belly, pork crackles, spinach

19

NASI GORENG

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

19.5

BABI GULING

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

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

24.5

SQUID INK FRIED RICE

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

23

ROAST PORK BELLY

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

20

AYAM BETUTU

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

21

NASI CAMPUR KALIMANTAN

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

22

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)

21

NASI UDUK

fried turmeric chicken, fragrant rice, braised tempeh, and sambal (GF, DF)

22

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)

26

JAVANESE VEGAN RICE BOWL (NASI PECEL)

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

19

SMOKED FISH CURRY

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

21

SHARING

GRILLED POMFRET

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

28

CRISPY CHINESE BROCCOLI

Garlic crisp, fried shallots (DF, V)

17

CHAR GRILLED SHORT RIBS

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

45

EGG TOFU OMELETTE

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

24

KANGKUNG

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

19

DESSERT

PANDAN BASQUE CHEESECAKE

House - made pandan extraction with caramelised burnt top

15

PANDAN MATCHA TIRAMISU

Pandan coconut Mascapone, matcha lady fingers, coconut cream milk

15

THE "DG" MILLE CREPES (DADAR GULUNG CRÊPES)

Pandan crêpes, caramelised coconut, sesame streusel, coconut gelato

18

KETAN HITAM

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

13

PISANG GORENG

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

15



SCAN QR FOR
MENU GALLERY

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

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KATA KITA

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

DRINKS MENU

COCKTAILS

	ULUWATU Beefeater gin, cointreau, pressed pineapple juice, orange juice, orange bitters, passionfruit, smoke bubble	23
	MANGO JAVA Ketel one vodka, mango purée, lemon juice, mango garnish	20
	RAMBUTAN MARTINI Ketel one vodka, dry vermouth, rambutan purée	23
	EARL GREY MARTINI Earl grey beefeater gin, yuzu foam, dry vermouth	21
	PANDAN PUNCH Vodka, pandan extract, coconut milk, pineapple, lime, soda water	20
	SAMBAL MARGARITA Tequila, lime, simple syrup, sambal (Indonesian chili sauce), salt	20
	PEACH MIMOSA Ketel one vodka, peach purée, mango puree finished with sparkling wine	20
	KOPIKO Cold Brew Coffee from Proud Mary, coffee liqueur, orange zest cream, palm sugar	19
	CHAPA-CHUP Beefeater Gin, Aperol, lemon, orange zest	20
	DAIQUIR TAJIN Bacardi Rum, Lemon, Tajin	20

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
	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
	PASSION BERRY Pineapple juice, orange juice raspberry syrup fresh lime top with raspberry soda	13
	YUZU EARL GREY ICED TEA	10
	LEMONGRASS ICED TEA Lemongrass syrup, jasmine tea, mint, fresh lime, lemongrass	9
	PEACH EARL GREY ICED TEA	9
	YUZU GINGER SODA	8
	MONT BLANC	8.5
	COCONUT MATCHA	8.5
	PALM SUGAR ICE COFFEE	8.5
	GRASS JELLY SOY MILK	8.5
	AVOCADO SMOOTHIE	10
	MANGO SMOOTHIE Mango, Strawberries, vanilla, milk, honey	10
	MIX BERRY SMOOTHIE Mixed berries, banana, milk, honey	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
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TEA BY T2	TEAPOT
PEPPERMINT / SENCHA / MELB BREAKFAST / EARL GREY	8

MORE DRINKS

REQUEST LIST FROM WAITER



WINE LIST



WHISKY LIST

KATA KITA

SET MENU

\$48^{pp}

FOR GROUPS ABOVE 12

SNACKS

CASSAVA CHIPS AND SALMON CAVIAR

Crème Fraîche, salmon caviar, kecap manis, cassava chips

HOKKAIDO SCALLOPS GULAI

Pan seared and dressed in spicy coconut creamy "Gulai" curry

CHARCOAL GRILLED FISH CAKE (OTAK OTAK)

Minced mackerel, shallots, garlic, wrapped in banana leaf, grilled over fire (DF, N)

BALINESE STYLE PORK SKEWERS

Marinated pork skewers grilled over fire. (DF)

CRISPY CORN FRITTERS (BAKWAN JAGUNG)

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

PICK
3
SNACKS

MAINS

BABI GULING

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

NASI GORENG

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

MIE GORENG

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

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 and jasmine rice (GF,DF,N)

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)

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)

GRILLED POMFRET

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

AYAM GORENG

Fried turmeric chicken, Sambal (DF, GF)

PICK
2
MAINS

SIDES

KANGKUNG

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

CRISPY CHINESE BROCCOLI

Garlic crisp, fried shallots (DF, V)

EGG TOFU OMELETTE

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

PICK
2
SIDES

DESSERT

PISANG GORENG

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

KETAN HITAM

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

PICK
1
DESSERT



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