



SUNDAYS

BEACH CLUB

SMALL SNAX

ASSORTED SASHIMI BOWL dashi - coriander seed oil and wasabi	155
THREE CHEESE CROQUETTE and wakami salt	90
LOCAL TUNA RICE PAPER ROLL Raw Tuna - green papaya - shiso leaf and white soy	80
PERFECT PICKLES Housemade pickles from the garden	70
FRENCH FRIES Parmesan and sea salt	85

HANDS ONLY

BEER BATTERED FISH & CHIPS Battered local snapper - fries and house made tartare sauce	200
TEMPURA LOBSTER BAO BUNS Locally caught lobster - Fermented white cabbage and pickled chilli sauce	150
STICKY PEANUT AND PORK BAO BUNS Shallots from our gardens - ginger and soy	100
MARINATED BARRAMUNDI AND WHITE RICE SOFT TACO Bean shoots - coriander - black bean paste & soured crème	110
PRAWN & SCALLOP BETEL LEAVES Peanuts - our own srirancha sauce - lime and bamboo shoot	140
DUCK SAN CHOI BOA Crispy iceberg lettuce cups - BBQ duck shallots and sesame	145

CHILLED SALADS & POKE BOWLS

CHILLED SOBA NOODLE SALAD BBQ cuttlefish noodle - snakebeans and tahini dressing	160
SUNDAYS CEASAR Layered salad of capers - bacon smoked over coconut husk - parmesan - BBQ chicken and sourdough croutes	140
MOCHIKO FRIED CHICKEN POKE Chilled rice noodle - Lightly pickled ginger and sesame paste	150
TUNA - TUNA POKE Raw local tuna - white soy mayo - avocado - crispy seasoned seaweed and brown rice	155
CHILLED WHITE CUT CHICKEN SALAD Coconut - coriander - lime - pomelo and seaweed oil	120
CHILLED WATERMELON SALAD Prawns marinated in namjim - mint - ginger and red chili	120
GREEN ASPARGUS SALAD Zucchini - poached egg - basil and toasted sunflowers seeds	130
CHICKPEA AND ACTIVATED GRAIN SALAD Creamy hummus - cauliflower and mustard shoots	140
BROCCOLI AND MINTED PEA SALAD Fetta - acidic onions - local baby lamb cooked over coals for half a day	180

CHARCOAL GRILL

WE COOK OVER LOCAL COALS GIVING OUR INGREDIENTS A DISTINCT FLAVOUR PROFILE, UNIQUE TO THIS REGION.

OUR GRILLED ITEMS ARE SERVED WITH STEAMED WHITE RICE - BRAISED GREEN VEGETABLES AND CRUNCHY FENNEL SLAW

LOCAL CALAMARI Stuffed with seasoned rice and pork mince	180
JIMBARAN CAUGHT SNAPPER BBQ whole in the traditional manner and served with sambal metah	220
WHOLE LOCAL LOBSTER Garlic and garden parsley butter	500
AUSTRALIAN BEEF RIBEYE (COOKED ON THE BONE) Handcut fries and foraged pepper sauce	320
JAVANESE CHICKEN (YAKITORI STYLE) Glazed sweet soy and black vinegar - lime cheeks	190
GRILLED PORK RIBS Marinated & glazed in wood smoked BBQ sauce	200



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All price are subject to 21 % service charge and government tax
Alterations to the menu are respectfully declined (dietry requirements excepted)



SUNDAYS

B E A C H C L U B

WARUNG

NASI GORENG 190

Served in the traditional manner with vegetables and seafood kerupuk udang (prawn crackers)

MIE GORENG 150

Fried noodles with egg – vegetables – seafood and kerupuk udang (prawn crackers)

LALAPAN AYAM 170

Spiced fried chicken – tamarind caramel – white rice and sambal

FROM THE WOOD OVEN

OUR PIZZAS ARE MADE ON A THIN CRUST BASE. COOKED ON A STONE BASED WOOD OVEN FIRED WITH LOCAL TIMBERS

MARGHERITA 130

Napolitano sauce – basil and mozzarella

ROAST DUCK 160

BBQ duck – hoisin – scallions and bean shoots

PRAWN & SCALLOP 200

Baby tomatoes – coriander and provolone

SALCICCIO 160

Seasoned pork sausage – rosemary and potato pizza

THE FUNGI 150

Mushrooms – fetta and lots of locally grown rocket

BURRATA 195

Local burrata cheese – heirloom tomatoes – basil and chili

WHOLE 58 HOUR PORK HOCK (serves 2) 320

Doused in a dressing of palm sugar – lime – fish sauce & lots of herbs

BURGER BAR

OUR BURGERS ARE ALL SERVED IN GLAZED BUNS MADE IN-HOUSE BY OUR HEAD BAKER AND HIS TEAM. WE USE ONLY THE BEST FLOURS IN OUR BAKERY, ALL BURGERS COME WITH SHOESTRING FRIES

THE GO TO 170

100% Aussie beef burger with smoked cheddar – onions – pickles and Sundays special sauce

MR KIM CHI 165

Pulled pork hock – house made kimchi – paprika mayo – coriander – nastursiums

CHOOK CHOOK 175

Crispy southern style chicken – fried egg – red onion – lettuce and jalapeno sauce

THE REEL DEAL 160

Grilled barramundi – tomato – house tartare – local rocket and big pickles

SWISS MADE 150

Grilled mushrooms – swiss cheese – radicchio – sticky onions and mayo

STEAK SANGA-THE MONTY 210

Steak – sweet onion and an aromatic tomato chutney cooked for days

SOMETHING SWEET

SMORES 130

Slightly salted coconut sorbet with chocolate and macadamia

CANOLI 130

Dried local fruits – whipped mascarpone and honey

THE UNGASAN TRIFLE 130

Seasonal local fruits – cultured crème and mango jelly

ACAI BOWL 140

Red berries – berry yoghurt – toasted organic oats & nuts



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