

7:30am to 5:00pm **BREAKFAST MENU** START YOUR DAY THE SAMIK WAY
Breakfasts

Toast & House Preserves Rye * sourdough * house brioche	35k
Seasonal Fruit Bowl V Greek yogurt	50k
Pitaya Bowl VE dragon fruit & banana smoothie bowl, kiwi fruit, cocoa nibs	70k
Pancakes V white chocolate yogurt, salted caramel almonds, strawberries, coconut nectar	70k
Baked French Toast date syrup, Nanna's vanilla ice cream	75k
2 Eggs Your Way V grilled tomato, sourdough	55k
B&E Sandwich bacon, egg, avocado, tomato, BBQ sauce, house brioche	70k
Scrambled Tofu VE harissa, green avocado salad, spiced pumpkin seeds, rye	75k
Smashed Avo on Toast V avo hummus, poached eggs, 7 spiced dressing, rye	75k
Pulled Pork Benedict poached eggs, spinach, hollandaise, house brioche	75k
Potato Hash fried eggs, chorizo, green tomato & herb dressing	75k
Shashuka V baked eggs, spiced tomato sauce, labne, sourdough	70k
SAMIK Breakfast eggs, bacon, tomato, hash brown, chipolatas, braised beans, sourdough	100k
Extras hash brown * extra egg * grilled tomato * bacon * chipolatas * spinach braised beans * avocado * smoked feta * gluten free bread	15k

12:00pm to 10:30pm **ALL DAY MENU** PERFECT FOR SHARING & GRAZING
Small Plates

Zucchini Flowers V smoked feta filling, pistachio pesto, black garlic aioli	60k
Fried School Prawns top-shelf spice salt, black lime mayo	55k
Tuna Tartar GF caramelized yogurt, za'artar spice	70k
Crispy Chicken Wings GF smoked chili dressing, aioli	50k
SAMIK Nachos pita chips, pulled pork, whipped avocado, smoked feta	65k
Spiced Beef Meatballs red sauce, pickles, labne, pita bread	70k

Dips

Tzatziki – burnt butter, oregano, hazelnuts <i>(served with house flat bread)</i> V	40k
SAMIK Hummus – cashew nut & sage butter <i>(served with house flat bread)</i> V	40k
Fire Roasted Eggplants – tahini, smoked chili <i>(served with house flat bread)</i> V	40k

12:00pm **MAIN MENU** 10:30pm
Charcoal Grills

Cauliflower Steak V GF sumac onions, pistachios, lemon tahini	70k
King Prawns GF curry butter, caper dressing	120k
Market Fish GF whipped smoked sweet potato, sweet & sour leeks	100k
Charcoal ½ Chicken GF cabbage sprouts, smoked chili verde	110k
Lamb Shish GF pickled eggplant & walnut salsa, spiced red pepper dressing	140k
250g Angus Sirloin Steak crispy onions, pink peppercorn butter, house BBQ sauce	190k

Burgers & Wraps

Quinoa Burger VE avocado hummus, carrot, watercress, vegan mayo	75k
Buttermilk Fried Chicken Burger cabbage-slaw, green chili, herb aioli	80k
Angus Beef Burger cheddar, pickles, romaine lettuce, BBQ mayo	100k
Ruben Sandwich corned beef, melted cheese, homemade sauerkraut, house dressing, toasted rye	80k
Super Club Sandwich grilled chicken, pulled pork, soft egg, roast tomato & black garlic dressing, house brioche	85k
Falafel Wrap VE fried cauliflower, iceberg lettuce, tomato, avocado hummus	75k
House Smoked Pulled Pork Wrap shaved fennel, iceberg lettuce, sumac onions, salsa verde	80k
Overnight Pit-Roasted Lamb Wrap pickled cabbage, iceberg lettuce, semi-dried tomato, herbed cucumber yogurt	100k

Salads

Fattoush Salad VE herbs, tomato, avocado, pita crisps, sumac dressing	55k
Chopped Salad GF iceberg lettuce, roast chicken, bacon, parmesan, tomato, ranch dressing	70k
Moroccan Chicken Salad eggplant, romaine lettuce, cous-cous, almonds, house dressing	75k
Grilled Octopus Salad GF shaved fennel, pomelo, red pepper dressing, spiced seeds	75k
Yellowfin Tuna Salad soft boiled egg, romaine lettuce, capers dressing, toasted sourdough	75k

Sides

Romaine Lettuce – shallot & lemon dressing VE GF	40k
Grilled Brassicas – tahini dressing VE GF	40k
Charred Carrots – harissa yogurt V GF	40k
Fried Baby Potatoes – roast garlic, house chili vinegar VE GF	40k
Classic Fries	25k

Prices are subject to 5% service charge & 10% government tax

12:00pm **CLASSICS MENU** 10:30pm
SAMIK Classics

Fish n Chips tempura battered, side salad, Moroccan tartare sauce	110k
Chicken Parmy breaded chicken breast, smoked pulled pork, house BBQ sauce, mozzarella, side salad	90k

Handmade Pastas

Sweet Potato Gnocchi V cabbage sprouts, harissa butter, spiced macadamia nuts, labne	75k
Fettuccini Tiger prawns preserved lemon & anchovy butter, crispy shallots	100k
Fettuccini Carbonara smoked pork cheek, parmesan, egg yolk	80k
Fettuccini Beef Meatballs pistachio pesto, sourdough crumbs	90k

Pizzas

Garlic V parmesan, EVO oil	55k
Margherita V fresh tomato sauce, mozzarella, basil	70k
Roasted Eggplant V fresh tomato sauce, smoked feta	75k
Smoked Chicken fresh tomato sauce, jalapenos, tomato, ranch dressing	85k
Chorizo fresh tomato sauce, parmesan, oregano	85k

Kids

Seasonal Fruits & Yogurt	40k
PBJ Sandwich <i>(peanut butter & honey)</i>	35k
Chicken Sausage & Fried Egg on Toast	45k
Cheesy Scrambled Eggs on Toast	45k
Pasta with Cheese & Butter Sauce	45k
Grilled Chicken & Chips	45k

12:00pm **DESSERTS MENU** 10:30pm
Desserts

Coconut Panna Cotta VE GF strawberry molasses, pistachio brittle	50k
Sticky Date Pudding macadamia, orange butterscotch, coffee cream	50k
Chocolate & Hazelnut banana caramel, rose syrup, crème fraiche	55k

*Check our cake display for more sweet treats
Gluten & refined sugar-free options available!*

**We accommodate any dietary requirements & most special requests
Please let us know if you have any food allergies**

V **Vegetarian** VE **Vegan** GF **Gluten free**

DRINKS MENU

Coffee

SAMIK House Blend (Colombian, Brazilian & Javanese beans) **Extra Shot**
Single Origin (please see team for current feature) 10K

Espresso / Ristretto	25K	Iced Long Black	35K
Double Espresso	30K	Iced Latte	35K
Macchiato	28K	Iced Latte & Ice Cream	40K
Piccolo	28K		
Long black	30K		
Cappuccino	30K		
Latte	30K		
Flat White	30K		
Affogato	30K		
Bulletproof	35K		

Hot / Iced Tea

English Breakfast	30K
Chamomile	30K
Peppermint	30K
Jasmine	30K
Vegan Milk (Almond * Coconut * Soy)	7K

Fresh Juices

OJ	35K
fresh orange juice	
ABCG	45K
apple, beetroot, carrot, ginger	
Shine Bright	45K
orange, pineapple, turmeric	
GO Greens	45K
apple, kale, celery, pear	

Refreshing Drinks

Whole Young Coconut	35K
House Brewed Kombucha	40K
(please see team for current feature)	
House Jamu	35K
Indonesian elixir – tamarind fresh grated turmeric, palm sugar	

Soft Drinks

Coke, Fanta, Sprite, Tonic, Soda	35K
Homemade Ginger Beer	40K
Water Aja (still / sparkling)	
Balian Mineral Water (small)	30K
Balian Mineral Water (large)	40K

Milk Shakes

Vanilla & Oreo	50K
Double Chocolate	50K
Strawberries & Cream	50K

Smoothies

Purple Haze – dragon fruit, banana, mango, coconut milk	55K
Cantik – strawberry, mango, passionfruit, rosello	55K
Ba na nah – banana, cocoa, dates, espresso, nut milk, coconut nectar	55K
Choco Nutter – chocolate, peanut butter, soy milk, agave syrup, choco crumble	55K

Beers

Bintang Draught (200ml)	20K
Bintang Draught (330ml)	35K
Radler	35K
San Miguel light	40K

Craft Ale

LITTLE CREATURES	
Dog Days (Session Ale)	80K
Bright Ale (Blonde Ale)	80K

ANDERSON VALLEY	
Summer Solstice (Cream Ale)	90K
Poleeko (Pale Ale)	90K

ROGUE	
Dead Guy (Maibock Ale)	110K
Hazelnut Brown Nectar (Brown Ale)	110K

*more details on table menus

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& 10% government tax

Spirits

VODKA	
Smirnoff Red	80K
Grey Goose	125K
GIN	
Gordon's	90K
Hendrick's	125K

WHISK(E)Y	
Jim Beam White	90K
J.W Red Label	90K

RUM	
Captain Morgan	80K
Sailor Jerry spiced	90K

*includes mixer

Infused G&Ts

Pomelo & Marjoram	90K
Apple & Basil	90K
Recycled Coffee & Bali Orange	90K
Tangerine & Green Cardamom	90K

COCKTAILS & WINES

Signature Cocktails

Cheeky Mary	100K
vodka, sun-dried tomato, za'arta, lemon, tobasco	
Capri	
vodka, preserved lemon, basil, vanilla	
Timun Emas	
gin, cucumber, sour mix	
Persian Lime	
tequila, orange liqueur, agave, sage, black lime salt	
A S A P	
tequila, orange liqueur, smoked pineapple	
Talking to the Moon	
whiskey, merlot wine, angostura bitters	
Kafe Express	
rum, tahini, date, espresso coffee	
SAMIK Paradise	
rum, orange liqueur, rose syrup, sparkling wine	
Rumi Rumi	
rum, pistachio, white chocolate	

Classics

Dry Martini	90K
gin, dry vermouth	
Old Fashioned	
bourbon, simple syrup, angostura bitters	
Margarita	
tequila, triple sec, lime, simple syrup	
Daiquiri	
rum, lime, simple syrup	
Manhattan	
bourbon, sweet vermouth, angostura bitters	
Pina Colada	
rum, coconut cream, pineapple juice	
Moscow Mule	
vodka, lime, simple syrup, ginger beer	
Negroni	
gin, campari, sweet vermouth	

Wine List

WHITE

Two Islands Sauvignon Blanc (ID, 2019)	80K	400K
JJ McWilliams Chardonnay (AU, 2018)	90K	450K
Shearwater Sauvignon Blanc (NZ, 2017)	–	500K
Beringer Main & Vine Pinot Grigio (USA, 2017)	–	500K
Two islands Riesling (ID, 2019)	80K	400K

RED

Two Islands Cabernet Merlot (ID, 2018)	80K	400K
Tarapaca Cabernet Sauvignon (CHL, 2017)	90K	450K
Shiraz 19 crimes (AU, 2018)	120K	600K
Beringer Founder's Estate Cabernet Sauvignon (USA, 2017)	–	600K
Bodega Norton Varietal Malbec (AR, 2019)	–	500K
Monkey Puzzle Merlot (AR, 2019)	90K	450K
In the Pink Rosé (NZ, 2019)	100K	500K
MAN Sparkling Chenin Brut (ZA)	120K	700K

SAMIK
EATING HOUSE & BAR