



TEMPAYAN
BAY



WE ARE CERTIFIED HALAL RESTAURANT

OPEN DAILY MON- SUN 7AM-9PM



TEMPAYAN BAY

AUSTRALIAN SEAFOOD

Local Tiger Prawn	28
Six pieces of prawn cooked in your favourite sauce	
Squid	36
Jumbo Tiger Prawn	40
Three pieces of prawn cooked in your favourite sauce	

FAVOURITE SAUCE

Jimbaran
Garlic Butter
Padang Chili
Tempayan Curry Sauce

INDONESIAN ENTREE

Vegetable Spring Roll	13
Three pieces, served with sweet chili sauce.	
Tempe Mendoan	13
Three pieces of fried, buttered fermented soya bean, served with sweet soy sauce, sambal and a side salad.	
Corn Fritters	13
Three pieces of spiced battered corn, served with sweet chili sauce and a side salad.	
Fried Stuffed Tofu	10
Two pieces of chicken and prawn paste, with carrots and tofu, stuffed in tofu. Served with sweet soy sauce, sambal and a side salad	
Chicken Risole	10
Two pieces of fried chicken ragu and vegetables in a thin pancake.	
Perkedel Kentang	4/piece
Indonesian mashed potato fritters Pattie, which formed into round mixed with spring onion, herb and coated in	
Rendang Croquette	4/piece
Offer a unique taste experience, blending the savory, and aromatic flavors of rendang with the crispy, satisfying texture of croquette.	

Pempek	19
Savory Indonesian fishcake delicacy, made of fish tapioca, originally from South Sumatra served with yellow noodle, cucumber, tamarin vinegar sauce (cuka)	
Grill Octopus 🌶️	21
Grill Octopus serve with Dabu-Dabu Sauce (diced red chili, shallots, tomato with fresh Lime juice)	

INDONESIAN SALAD

Gado-Gado (Betawi Salad)	21
A mix of blanched vegetables, hard-boiled egg, fried tofu and tempeh, and potatoes, served with a peanut sauce dressing and crackers.	
Urap (Balinese Salad)	21
Fresh shredded carrots mixed with boiled shredded cabbage, snake beans, and bean sprouts, seasoned with a grated coconut dressing. (GF)	
Balinese Tempeh 🌶️	21
Fermented soya bean, tossed in spicy sambal. (GF, V)	
Beef Dendeng Salad	25
Cherry tomatoes, green leaves, cucumber, topped with sliced grilled beef and a peanut sauce dressing.	



TEMPAYAN BAY

GRILLED

Tempayan Skewer Plater 43

9 mix of beef, lamb and chicken skewers. served with bruschetta with house sauce, giardiniera, salad and chili on side.

Tempayan Chicken Skin Skewers 18

Six crispy chicken skin satay, basted in house sauce.

Tempayan Chicken Skewers 24

Six grilled boneless marinated chicken skewers. Served with House sauce, giardiniera, salad

Blora Chicken Skewers 24

Six boneless grilled boneless marinated chicken skewers. Served with salad, giardiniera, peanut sauce.

Beef Skewers 25

Six marinated beef skewers, served with Indonesian salsa and salad

Satay Srepeh 25

Originated from Rembang, a Java island dish. Six marinated chicken boneless skewers served with vegetable curry. (GF)

Jakarta Grilled Chicken 25

Quarter-grilled marinated chicken with sweet kaffir lime sauce. Served with skin skewers, giardiniera and chilli on the side.

Lamb Skewers 27

Six grilled Lamb skewers served with peanut sauce, Indonesian salsa and salad.

Grilled Local Barramundi 35

Local Barramundi Fillet grilled with Jimbaran sauce. Served with Balinese sambal matah and Balinese urap.

Grilled Beef Ribs 37

Tenderized & grilled marinated beef ribs with herbs and spices. Served with seasonal vegetables..

Balado Beef Ribs 37

Tenderized & stir fry marinated beef ribs with chillies sambal and lime.

Ayam Taliwang 35

Originally from Lombok, Grilled spicy half chicken, with water spinach and fresh lime

Kambing Guling 37

grilled tenderized lamb ribs seasoned with rich blend spices served with salsa sauce and chili on top. originally from East Java.

CURRY

Barramundi Belly Kapau 34

Sumatra Style curry with chili grilled purple eggplant, and cassava leave

Tempayan Curry 22

A delicious house curry cooked in coconut milk with chilli and vegetables (GF and V available).

Options:

- Mushroom 22
- Chicken 25
- Beef 27
- Local Prawn 30
- Local Barramundi Fillet 35

Beef Rendang 26

Slowly cooked beef in coconut milk and rich spices. (GF)

Sumatra Chicken Curry 26

A traditional boneless chicken thigh in rich curry sauce. Served with pizza bread.

Pan Fried Barramundi 35

Served with Garang Asam Sauce; a delicious, sour white curry, sliced chilli, bilimbi fruit, and tomatoes. (GF)

Lamb Shank Tong Seng 39

Slow-cooked lamb shank with a cumin base seasoning, curried, tomato wedges, cabbage, served with cut chilli and sweet soya sauce on the side.

SIDES

Extra Sambal	1.5
Indonesian Prawn Cracker	1.5
Steamed Rice	3
Fried Tempeh	3
Fried Tofu	3
Red Prawn Crackers	3/bowl
Sweet Potato / Regular Chips	12



TEMPAYAN BAY

INDONESIAN SOUP

- Rawon** 36
Slow cooked beef East Java style with black nut (keluwak) soup.
- Soto Ayam** 26
Rich chicken broth with a turmeric and ginger base, shredded chicken, rice noodles, and spices, served with crackers, sambal, egg, and diced tomatoes.
- Opor Ayam** 26
Spiced coconut white broth with quarter chicken, boiled egg and fried shallot
- Bakso Malang** 24
Indonesian meatball soup dish originally from Malang, East Java. known for its flavorful broth and a variety of toppings. including different type s of meatballs, fried and steam wonton, tofu, nd rice noodle.

NOODLES

- Mie Goreng**
Traditional Indonesian fried egg noodles with beaten egg, vegetables and fried egg on top. (V available)
Options:
• Tofu/Chicken 24
• Local Prawn 30
- Bihun Goreng**
Traditional Indonesian fried rice noodle with beaten egg, vegetables and fried egg on top. (GF & V available)
Options:
• Tofu/Chicken 24
• Local Prawn 30
- Mie Udang Terasi** 29
Belacan noodles in gravy with prawn, prawn balls, vegetables and fried egg on top.

FRIED

- Javanese Fried Chicken** 25
Quarter fried chicken served with fried tempeh and tofu, crispy skin satay, sambal belacan, and a warm Balinese Salad. (GF)
- Ayam Kerathon** 26
Deep fried quarter boneless chicken maryland with lemongrass and sweet, tangy sauce on the side.
- Empal Gepuk** 27
Originally From West Java, Fried spiced beef, fried tempeh, tofu, and balacan sambal

RICE

- Nasi Goreng**
A Traditional Indonesian fried rice with beaten egg, vegetables and fried egg on top. (GF & V available)
Options:
• Tofu/Chicken 24
• Local Prawn 30

ASIAN GREEN

- Bok coy** 18
Fresh bok coy stir-fried with garlic and soy sauce, delivering a light, savory and aromatic side dish.
- Kangkung Balacan** 🌶️ 18
Tender water spinach wok-fried with spicy chili and bold balacan shrimp paste, a classic Southeast Asian favorite.

food may contains, nut & chili

If you have a **FOOD ALLERGY** or a **SPECIAL DIETARY REQUIREMENT**

Please inform staff member



TEMPAYAN BAY

ITALIAN ENTREE

Ricotta Crostini	20
bed of ricotta, confit of heirloom tomato and garlic, EVO, served with garlic bread	
Garlic Pizza Bread	10
Freshly baked garlic and rosemary bread.	
Arancini	15
Three pieces of arancini, served with aioli and snowy parmesan.	
Options:	
<ul style="list-style-type: none"> • Mushroom and Truffle • Sundried Tomato and Rosemary (V) • Pesto and Cheese (V) 	
Bruschetta	13
Freshly diced tomatoes, Spanish onions, basil, and goat feta. Dressed with evoo and a balsamic glaze.	
Creamy Mushroom Soup	20
Seasonal Mushroom soup, Truffle oil, Served with garlic crouton	

PASTA

Penne Arrabbiata 🌶️🌶️	27
Loads of garlic and chili in a tomato sauce base	
Fettuccini Truffle Mushroom	28
Long flat pasta cooked with mushroom veloute.	
Fettuccine Carbonara	28
Long, flat pasta, cooked with beef bacon, free-range egg yolk, pecorino cheese and black pepper.	
Penne Bolognese	28
Penne topped with a traditional beef bolognese.	
Penne Contadina	29
Tomato sauce base, cream, mushrooms, chicken, and peas, topped with pecorino.	
Linguine Seafood 🌶️	33
Clams, scallops and mussels, tossed in garlic and chilli, in a cherry tomato sauce base and Italian herbs.	

ITALIAN SALAD

Garden Salad	15
Mix salad leaves, carrots, cucumber, and cherry tomatoes.	
Greek Salad	17
Mix salad leaves, cucumbers, Greek feta, kalamata olives, and cherry tomatoes.	
Caprese Salad	16
Cherry tomatoes, bocconcini, and basil.	

PIZZA

	Gluten-free base	+5
Margherita		21
San Marzano tomatoes, bocconcini, basil, and evoo. (V)		
Beef Pepperoni		28
San Marzano tomatoes, mozzarella, and beef pepperoni.		
Hawaiian		28
San Marzano tomatoes, mozzarella, beef pepperoni, pineapple, and oregano.		
Vegetariana		29
San Marzano tomatoes, mozzarella, roasted capsicum, artichokes, mushrooms, black olives, and spinach.		
Pizza Al Pollo		29
San Marzano tomatoes, mozzarella, chicken, pineapple, and oregano.		
Capricciosa		30
San Marzano tomatoes, mozzarella, beef chorizo, artichokes, mushrooms, and black olives.		
Gamberoni 🌶️🌶️🌶️		30
San Marzano tomatoes, mozzarella, garlic prawn, black olives, hot chillies, and evoo.		
Meat Lovers		31
San Marzano tomatoes, mozzarella, chorizo, beef rasher, pepperoni, Ground beef.		



TEMPAYAN BAY

INDONESIAN DESSERT

Es Campur 15

Crushed ice topped with atap seed, avocado, jack fruit, sliced coconut, cincau, fermented cassava, sugar syrup, condensed milk and rose syrup.

Es Teler 15

Crushed ice topped with atap seed, avocado, jack fruit, sliced coconut, sugar syrup, condensed milk and coconut milk.

Es Doger 15

Young coconut ice cream, topped with rose syrup, black glutinous rice, fermented cassava, cincau and diced bread.

OTHER DESSERTS

Pisang Goreng 8

Fried banana fritters.

Brownie 12

Fudge brownie topped with vanilla ice cream.

Virgin Affogato 12

Vanilla gelato topped with a shot of hot espresso.

Banana Fiesta 13

Fried banana fritters served with a scoop of vegan coconut gelato and gula melaka.

Pandanlicious 14

Gluten-free pandan cake served with a scoop of vegan coconut gelato, gula melaka, and topped with cendol jelly and sliced jackfruit. (GF)

Classic Affogato 16

Choices: Baileys, Frangelico, Kahlua

GELATO

Single or Double Scoop
\$5/\$8
Coconut +\$2

Served in a cup or cone

Bubble Gum

Chocolate

Chocolate Cookies

Mint Chocolate

Pistachio

Rum and Raisin

Vanilla Bean

Cappucino

Mango Sorbet

Strawberry Sorbet

Vegan Coconut +\$2

