





available daily from 11:30AM – 8:00PM







## STARTERS

<b>CHEF NURISA'S HANGOVER BRUNCH SPECIAL</b> 	<b>69.8</b>	<b>FRESH GARDEN TOMATO &amp; EGG BRUSCHETTA</b>	<b>74.8</b>
sautéed mushrooms, back bacon on multigrain bread topped with fried eggs		sourdough bread, fresh mozzarella, tomato roasted garlic herbs ragout, topped with a soft poached egg	
<b>BARONG'S PORKY HOT DOG</b> 	<b>98.8</b>	<b>MANUKA GLAZED CHICKEN WINGS</b>	<b>78.8</b>
our secret recipe hot dog smothered in onions & roasted garlic with a chipotle mayo		succulent chicken wings, Japanese pepper, honey lime sauce	
<b>JARMELDAS SALAD WITH MIXED BERRIES DRESSING</b>	<b>64.8</b>	<b>CHEF STEVIES POTATO &amp; VEGETABLE CAKE TOPPED WITH TASMANIAN SMOKED SALMON</b>	<b>109.8</b>
chili chicken tenders on baby salad leaves, kale, English spinach, tomato cherry, fruits, nuts & pomelo		with rocket salad, drizzled with light lemon sour cream dressing	
<b>FLAME GRILLED AUSTRALIAN LAMB KEBAB</b>	<b>128.8</b>	<b>CHICKEN &amp; DUCK AVOCADO EGG ROLLS</b>	<b>69.8</b>
marinated lamb cubes on pita bread with whipped feta cheese, tomato jalapeno salsa & house made mango chutney		filled with chicken, Beijing duck, avocado, bean sprouts & cabbage, with fresh fruit salsa & sweet chili sauce	

## SALAD

<b>HOME SMOKED BUTCHER'S HAM HOCK &amp; AUSTRALIAN CORNED SILVERSIDE</b> 	<b>99.8</b>	<b>MIXED BABY LETTUCE, NUTS &amp; SEEDS</b>	<b>79.8</b>
with iceberg & romaine lettuce, boiled egg, garden tomato, onion rings, garlic crouton, shaved parmesan & yuzu dressing		with cherry tomato, olive, crispy tofu & balsamic dressing	
<b>CHEF MELDA'S SALAD WITH CRANBERRY VINAIGRETTE</b>	<b>97.8</b>	<b>OCEAN VODKA MARINATED SEAFOOD FILLED AVOCADO</b>	<b>87.8</b>
romaine kale, mache & spinach leaves, marinated balsamic pear, pomelo toasted walnut & crumbled gorgonzola cheese		snapper, salmon, tuna, prawns, in a yuzu dressing with poppy seeds & orange	
<b>BEDUGUL VEGETABLE &amp; FRESH MOZZARELLA CHEESE</b>	<b>89.8</b>	<b>CAJUN CHICKEN COB SALAD</b> 	<b>67.8</b>
grilled eggplant, zucchini, roasted peppers, portabella mushrooms, asparagus in balsamic dressing, rosemary bruschetta		iceberg lettuce with tomato, sweet corn, avocado, bacon & fresh mozzarella cheese	
		<b>GRILLED AUSTRALIAN DRY AGED SIRLOIN STEAK SALAD</b>	<b>114.8</b>
		romaine lettuce, avocado, tomato, roasted peppers, red onion with mustard seed dressing	

## MAIN COURSE

<b>JOHN'S SPICY LASAGNA</b> 	<b>117.8</b>	<b>BARONG CHEESE BEEF BURGER</b>	<b>144.8</b>
chili con carne, jalapeno pork sausage, nachos cheese topped with red cheddar, mozzarella, guacamole & sour cream		marinated in coconut cream, chili & coriander, two cabbage slaw & avocado aioli	
<b>CHEDDAR &amp; EMMENTHALER CHEESE PORTOBELLO MUSHROOM COMBI</b>	<b>94.8</b>	<b>AUSTRALIAN RIB EYE &amp; AIR DRIED HAM SALTIMBOCCA</b> 	<b>194.8</b>
with caramelized onion, tomato, rocket, aioli on mixed seeds bun		tender steak wrapped with fresh mozzarella & air dried ham with fried egg on Turkish pide	
<b>HOME SMOKED GAMMON HAM, BBQ CHICKEN &amp; CHEESE PANINI</b> 	<b>84.8</b>	<b>OPEN FACED GREEK STYLE AUSTRALIAN LAMB BURGER</b>	<b>114.8</b>
with fresh mozzarella, tomato, on multi grain focaccia		on pita bread topped with fresh tzatziki, chunky salad & feta cheese	
<b>SPICY PULLED CHICKEN SANDWICH</b> 	<b>74.8</b>	<b>8-HOUR SLOW COOKED US BBQ PORK SPARE RIBS</b> 	<b>158.8</b>
with provolone cheese, bacon, iceberg lettuce, pickle gherkin, tomato & red onion with avocado aioli		with French fries, apple coleslaw & chefs' special BBQ sauce	
		<b>GRILLED LEMONGRASS PORK ROLL WITH PICKLED CUCUMBER, CELERY &amp; APPLE</b> 	<b>138.8</b>
		on a toasted French baguette	

## PIZZA

<b>LAMB KEBAB, PANEER CHEESE, JALAPENO SOUR CREAM &amp; GUACAMOLE</b>	<b>116.5</b>	<b>WAGYU BEEF CHEEK RENDANG PIZZA</b>	<b>116.5</b>
Indian Mexican fusion pizza specially created by Chef Nurisa		with crispy shallots & garlic, roasted chili, coconut coriander sour cream red & green chili	
<b>THREE CHEESE PIZZA WITH AIR DRIED CHORIZO</b> 	<b>116.5</b>	<b>BEDUGUL GARDEN PIZZA</b>	<b>116.5</b>
mixed mushrooms topped with cheddar, parmesan, fresh mozzarella cheese		artichokes, olives, zucchini, roasted peppers, garlic, eggplant, pumpkin, red onion, baby pepper with feta cheese, mint yoghurt chili dressing	
<b>CHICKEN SATE, ITALIAN PORK SAUSAGE, CAPSICUMS, RED ONION RING, CHILLI &amp; BEAN SPROUT</b> 	<b>116.5</b>	<b>MAMA MELDA'S THAI CHICKEN PIZZA</b>	<b>116.5</b>
chef Agung's Balinese & Italian pizza combination		with red onion, tomato, bean sprout, lime leaf, coriander & lemon	

Gluten free pizza dough are available & made fresh, may take longer than regular pizza

## BARONG SPECIALTIES

<b>NASI GORENG UDANG SAMBAL ROA</b>	<b>105.8</b>	<b>BARONG CHICKEN ESCALOPES WITH POTATO, APPLE BEEF CHORIZO SALAD &amp; BLACKCURRANT JAM</b>	<b>117.8</b>
Manado style fried rice with shrimps, deep fried prawn, chicken sate, fried egg & shrimp crackers		chef Nurisa's specialty	
<b>IGA SAPI BAKAR RICA RICA</b>	<b>169.8</b>	<b>TASMANIAN SALMON FILLET BETUTU</b>	<b>179.8</b>
grilled beef ribs, red chili ginger sauce, steamed rice, long bean salad		a fusion of two islands, enhanced with spices & grilled in banana leaf, steamed rice, long bean salad	
<b>CHARCOAL GRILLED SATAY (CHICKEN RICA RICA, LAMB MADURA, PORK ASAM)</b> 	<b>114.8</b>	<b>SPAGHETTI OR PENNE TOPPED WITH CHEF'S SPECIAL MINCED BEEF TOMATO, HERB SAUCE &amp; PARMESAN FLAKES</b>	<b>114.8</b>
steamed rice, peanut sauce & pickled vegetables		the all time Barong's favorite	
<b>CHICKEN &amp; SHRIMP PAD THAI</b>	<b>74.8</b>	<b>GRILLED AUSTRALIAN LAMB LEG STEAK SUBRATA</b>	<b>138.8</b>
stir-fried rice noodles with chicken, shrimps in a tamarind lime sauce topped with peanuts		marinated in cumin, olive oil & Montreal spices, halloumi cheese, mixed greens, hummus & grilled pita bread	
<b>FLAME GRILLED ORANGE BRINED PORK CHOP</b> 	<b>117.8</b>		
with baked potato, chipotle butter, mango & corn salad			

 dish contains pork item

## GLUTEN FREE

<p><b>CHEF STEVIES POTATO &amp; VEGETABLE CAKE TOPPED WITH TASMANIAN SMOKED SALMON</b> 109.8 with rocket salad, drizzled with light lemon sour cream dressing</p> <p><b>MIXED BABY LETTUCES, NUTS &amp; SEEDS</b> 79.8 with cherry tomato, olive, crispy tofu &amp; balsamic dressing</p> <p><b>CHICKEN &amp; DUCK AVOCADO EGG ROLLS</b> 69.8 filled with chicken, Beijing duck, avocado, bean sprouts &amp; cabbage, with fresh fruit salsa &amp; sweet chili sauce</p> <p><b>CAJUN CHICKEN COB SALAD</b>  67.8 iceberg lettuce with tomato, sweet corn, avocado, bacon &amp; fresh mozzarella cheese</p> <p><b>GRILLED AUSTRALIAN DRY AGED SIRLOIN STEAK SALAD</b> 114.8 romaine lettuce, avocado, tomato, roasted peppers, red onion with mustard seed dressing</p>	<p><b>IGA SAPI BAKAR RICA RICA</b> 169.8 grilled beef ribs, red chili ginger sauce, steamed rice, long bean salad</p> <p><b>TASMANIAN SALMON FILLET BETUTU</b> 179.8 a fusion of two islands, enhanced with spices &amp; grilled in banana leaf, steamed rice, long bean salad</p> <p><b>CHICKEN &amp; SHRIMP PAD THAI</b> 74.8 stir-fried rice noodles with chicken, shrimps in a tamarind lime sauce topped with peanuts</p> <p><b>OCEAN VODKA MARINATED SEAFOOD FILLED AVOCADO</b> 87.8 snapper, salmon, tuna, prawns, in a yuzu dressing with poppy seeds &amp; orange</p> <p><b>SAUTEED BROCCOLI, CHILLI, GARLIC BUTTER SAUCE</b> 64</p>
---	---

## VEGETARIAN

<p><b>MIXED BABY LETTUCE, NUTS &amp; SEEDS</b> 79.8 with cherry tomato, olive, crispy tofu &amp; balsamic dressing</p> <p><b>FRESH GARDEN TOMATO &amp; EGG BRUSCHETTA</b> 74.8 sourdough bread, fresh mozzarella, tomato roasted garlic herbs ragout, topped with a soft poached egg</p> <p><b>CHEF MELDA'S SALAD WITH CRANBERRY VINAIGRETTE</b> 97.8 romaine kale, mache &amp; spinach leaves, marinated balsamic pear, pomelo toasted walnut &amp; crumbled gorgonzola cheese</p>	<p><b>BEDUGUL VEGETABLE &amp; FRESH MOZZARELLA CHEESE</b> 89.8 grilled eggplant, zucchini, roasted peppers, portabella mushrooms, asparagus in balsamic dressing, rosemary bruschetta</p> <p><b>CHEDDAR &amp; EMMENTHALER CHEESE PORTOBELLO MUSHROOM COMBI</b> 94.8 with caramelized onion, tomato, rocket, aioli on mixed seeds bun</p> <p><b>BEDUGUL GARDEN PIZZA</b> 116.5 artichokes, olives, zucchini, roasted peppers, garlic, eggplant, pumpkin, red onion, baby pepper with feta cheese, mint yoghurt chili dressing</p>
---	--

## SIDE DISHES


<p><b>HERB &amp; CHEESE BREAD CRUMBED DEEP FRIED PORTOBELLO MUSHROOM</b> 68.8 chipotle mayo</p> <p><b>SAUTEED BROCCOLI, CHILLI, GARLIC BUTTER SAUCE</b> 64</p>	<p><b>CHEESY POTATO WEDGES OR FRENCH FRIES</b> 64 with nachos cheese sauce &amp; chipotle mayo</p> <p><b>GLUTEN FREE FRENCH FRIES</b> 64</p>
--	--

## DESSERT

<b>FROM THE HILLS OF BEDUGUL FRESH FRUIT PLATTER</b>	55
<b>ASSORTED HOMEMADE GELATO by cone/cup PER SCOOP</b>	25
<b>ASSORTED HOMEMADE GELATO by cone/cup 2 SCOOPS</b>	44



served with a glass of chilled orange, guava or apple juice

<p><b>TOASTED SANDWICHES</b>  73 Your choice of: ham &amp; cheese with French fries cheese &amp; tomato with French fries</p> <p><b>SPAGHETTI BOLOGNAISE</b> 80 with mixed sauce</p> <p><b>TROPICAL FRUIT PLATTER</b> 55 assorted tropical fruits</p>	<p><b>CRUMBED FISH &amp; CHIPS</b> 80 with tartar sauce</p>	<p><b>MINI KING KONG BURGER</b> 80 beef patty, cheese &amp; tomato served with French fries</p>
--	---	---

gluten free pasta is available upon request

 dish contains pork item

 tripadvisor Padma Resort Legian

 Padma Resort Legian

 @PadmaLegian

 @PadmaLegian

 PadmaHotels