

Menu Garam Merica



INDONESIAN drinks & dessert

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| <p>ES CENDOL DUREN <i>droplet of green rice flour jelly served with pandan infused coconut milk & palm sugar topped with durian flesh</i></p> <p style="text-align: right;">\$9.50</p> | <p>ES CAMPUR <i>hawker style of mixed desserts served on crushed ice, sweet condensed milk and red syrup</i></p> <p style="text-align: right;">\$9.50</p> | <p>BUBUR KETAN HITAM <i>black glutinous rice served with pandan infused coconut milk</i></p> <p style="text-align: right;">\$8</p> | |
|  <p>ES CENDOL <i>droplet of green rice flour jelly served with pandan infused coconut milk & palm sugar</i></p> <p style="text-align: right;">\$8</p> |  <p>ES DOGER <i>shaved ice with coconut milk & red syrup topped with black glutinous rice</i></p> <p style="text-align: right;">\$8</p> |  <p>ES SARANG BURUNG <i>lychee and longan slices with green jelly and homemade pandan syrup</i></p> <p style="text-align: right;">\$7</p> |  <p>ES CINGCAO <i>grass jelly with homemade pandan syrup</i></p> <p style="text-align: right;">\$6</p> |
|  <p>ES SODA GEMBIRA <i>sweet condensed milk & red syrup served with soda water</i></p> <p style="text-align: right;">\$6</p> |  <p>THAI MILK TEA <i>Thai tea served with condensed milk</i></p> <p style="text-align: right;">\$5</p> | <p style="text-align: center; font-size: 2em; font-weight: bold;">N/A</p> |  <p>ICED LEMON TEA</p> <p style="text-align: right;">\$5</p> |



Chef Recommended

ES PODENG



\$9.50

Indonesian style Dessert Drink

with Avocado, Jackfruit, Tapioca Pearls,
Black Glutinous Rice, Green Coconut Meat,
White Bread cubes, and Chocolate sprinkles.

***contains dairy*

Garam.Merica



Chef Recommended



Es Teler

\$9.50

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|--------------------------|-----------------------------|
| Alpukat | <i>Avocado</i> |
| Sagu Mutiara | <i>Tapioca Pearls</i> |
| Nangka | <i>Jackfruit</i> |
| Kelapa Muda Serut | <i>Green Coconut Meat</i> |
| Agar-agar | <i>Green Jelly</i> |
| Sirup Pandan | <i>Pandan Syrup</i> |
| Susu Kental Manis | <i>Sweet Condensed Milk</i> |

Garam Merica



MELBOURNE

Es Cendol Durian



\$9.50

DROPLET OF GREEN RICE FLOUR JELLY
SERVED WITH PANDAN INFUSED
COCONUT MILK AND PALM SUGAR
TOPPED WITH DURIAN FLESH

BEST SELLER

**NOW
AVAILABLE**



KUE PUKIS

**TRADITIONAL INDONESIAN SWEET SNACK
\$12.50**

**CONTAINS: WHEAT FLOUR, COCONUT MILK, YEAST, EGG,
BUTTER, AND TOPPINGS**

**1. ORIGINAL BASED WITH CHEESE AND
CHOCOLATE SPRINKLES**

**2. ORIGINAL BASED WITH BANANA AND
CHEESE**

3. PANDAN BASED WITH CHEESE

**4. PANDAN BASED WITH NUTELLA AND
CHOCOLATE SPRINKLES**

**5. PANDAN BASED WITH CHEESE AND
CHOCOLATE SPRINKLES**





OPEN
THURSDAY - SUNDAY
11 am - 3 pm

ALA CARTE SPECIAL **PECEL LELE**

SPICE MARINATED CATFISH SERVED WITH
FRIED SOYBEAN CAKES AND SPECIAL SHRIMP
PASTE CHILLI





ALA CARTE SPECIALS

SOP BUNTUT BAKAR

Grilled OxTail served with Aromatic Broth, sliced carrots and potatoes. Comes with Bitternut crackers, ground chilli and lime

\$27



SOP BUNTUT **\$25**

Tender OxTail in Aromatic Broth, sliced carrots and potatoes. Served with Bitternut crackers, ground chilli and lime.

TEMPE GORENG MENDOAN (3 PCS)

Thinly sliced Soybean cake deep fried in spiced batter

\$10





ALA CARTE SPECIALS

BAKSO ABANG KHAS GEROBAKAN

Hawkers Style Homemade Meatball Soup served in Tasty Beef Broth, 2 types of Noodles and Crispy Wonton Pastry

\$18.50



SATE AYAM KHAS MADURA

\$20

Grilled Marinated Chicken Skewer served with compressed Rice Cakes, our homemade peanut dressing and pickled cucumber.

BEBEK GORENG GURIH SAMBAL HITAM KHAS MADURA

Fried Spiced Duck with Special Blackened Sambal from Madura Island

\$18.50





ALA CARTE MENU



SIOMAY

Steamed Fish Dumplings served with Peanut Dressings **\$17**

BATAGOR

Fried Fish Dumplings served with Peanut Dressings **\$17**

AYAM Bakar (Grilled) \$14.50 / Penyet (Fried) \$14.50

GoBar (Crispy Grilled) \$15.50

Marinated and Twice cooked CHICKEN, comes with choice of chilli;

- Terasi (Shrimp Paste Chilli)
- Hijau (Green Chilli Relish)
- Balado (Red Chilli Relish)

IGA Bakar (Grilled) \$15.50 / Penyet (Fried) \$14.50

Marinated and Twice cooked Beef Ribs, comes with choice of chilli;

- Terasi (Shrimp Paste Chilli)
- Hijau (Green Chilli Relish)
- Balado (Red Chilli Relish)

NASI GORENG Ayam (Chicken) \$17 /with Ikan Asin (Salted fish) \$19 /with Petai (Stinky Beans) \$19

Hawkers style Indonesian fried rice

MIE GORENG JAWA

Hawkers style Indonesian fried noodle **\$17**

GADO GADO

Warm mixed vegetables salad served with tasty Peanut dressings **\$17**

KETOPRAK

Hawkers style dish consists of compressed rice cakes, fried tofu, bean shoots, vermicelli, served Garlic peanut dressings **\$17**

NASI

Steamed Rice **\$2.50**

20 Meat Choices 16 Vegs Choices



ORIGINAL WARTEG NASI BUNGKUS
RICE WRAPPED IN BANANA LEAVES
CHOICE OF: 1 MEAT 2 VEGS OR 3 VEGS (FROM \$19)

2 MEAT 2 VEGS OR 1 MEAT 3 VEGS OR 4 VEGS (FROM \$21)

Comes with GRAVY + Red and Green Chilli relish



START FROM \$19

MEAT SELECTIONS

- M1 RENDANG DAGING (GF, DF)**
West Sumatra Caramelised Beef Curry
- M2 IGA PENYET SAMBAL IJO (GF, DF)**
Marinated Beef Ribs in our Green chilli salsa
- M3 GULAI KIKIL (GF, DF)**
Beef Tendon in tasty Curry
- M4 EMPAL GEPUK (GF, DF)**
Sweet marinated Tender Beef
- M5 IGA SAPI SAOS MENTEGA (DF)**
Marinated Beef Ribs in Sweet Soy Glaze
- M6 AYAM BAKAR ala PADANG (GF, DF)**
Grilled curried Chicken
- M7 AYAM GORENG KREMES (DF)**
Fried marinated Chicken with Aromatic crumbs
- M19 AYAM BAKAR Bumbu RUJAK (GF, DF)**
Grilled Chicken in our Aromatic chilli jam Sauce
- M8 BABAT GONCSO ala Semarang (DF)**
Tasty stewed Ox Tripe in Sweet chilli gravy
- M9 GULAI AYAM ala PADANG (GF, DF)**
West Sumatra style of Aromatic Chicken Curry
- M20 BABAT GORENG BUMBU BACEM (DF)**
Fried Oxtripe in tasty and sweet marinated sauce
- M10 AYAM RICA ala WARTEG (GF, DF)**
Marinated fried Chicken tossed in Red Chilli and Lemongrass
- **PREMIUM RANGE - \$3 EXTRA****
- M17 PEPES IKAN (GF, DF)**
Spice marinated Fish, steamed & grilled in Banana leaves
- M11 CUMI HITAM PEKALONGAN (GF, DF)**
Stewed Squid in Rich Aromatic Ink sauce
- M12 UDANG SAMBAL PETAJ (GF, DF)**
Australian Tiger Prawn with Stinky beans in tasty Red Chilli Indonesian style salsa
- M18 IKAN BUMBU ARSIK KHAS TOBA (GF, DF)**
Fried Fish served in ARSIK traditional aromatic spices (From TOBA East Sumatra)
- M13 IKAN BAKAR ala JIMBARAN (GF, DF)**
Grilled Fish in Balinese style marinated spice paste
- M14 IKAN KEMBUNG GORENG Berbumbu (GF, DF)**
Marinated Fried small whole Mackerel
- M15 IKAN KEMBUNG GORENG Sambal WARTEG JUDES**
Marinated Fried small whole Mackerel in SPICY Shrimp Paste Chilli relish
- M16 KERANG SAOS PEDAS WARTEG (No Shell)**
Blood Cockles Meat cooked in Warteg

VEGS SELECTIONS

- V1 SAMBAL GORENG KENTANG BUNCIS (GF, DF, V)**
Potatoes cubes in Shallot Chilli jam with Green beans
- V2 GULAI DAUN SINGKONG (GF, DF, V)**
Blanched Cassava leaves in Tasty Red Yellow curry
- V3 TEMPE OREK PONGGOL khas TEGAL (DF, V)**
Soybean cakes in special sauce mixtures
- V4 TELOR BALADO (GF, DF)**
Chilli Egg
- V5 TERONG SAMBAL TERI ASIN MEDAN (GF, DF)**
Eggplant in Red Chilli relish with Anchovies
- V6 TAHU SEMUR (DF, V)**
Marinated Tofu in Lightly spiced Sweet marinated soy sauce
- V7 CAPCAY GORENG (GF, DF, V)**
Humble stir fry mixed Vegetables in gravy
- V8 RENDANG NANCKA (GF, DF, V)**
Green Jackfruit in Caramelised Indonesian Curry
- V9 SAYUR LODEH (GF, DF, V)**
Stewed mixed vegetables of Chokoes, Soybean cake, Greenbeans in light curry
- V10 TUMIS CAISIM dan TAHU ala Warteg (GF, DF, V)**
Stir fry Choysum and fried Tofu
- V11 KERING TEMPE (GF, DF, V)**
Fried Soybean cake in Palm sugar Glazed
- V13 TELOR DADAR BerBUMBU ala WARTEG (DF)**
Indonesian style tasty, thick and spiced Omelette
- V14 DADAR JAGUNG (DF, V)**
Indonesian style Corn Fritters
- V15 BALA BALA - BAKWAN SAYUR (DF, V)**
Tasty Indonesian Vegetables Fritters
- V16 PEPES TAHU ala SUNDA (GF, DF)**
Mashed Tofu mixed in Special blend of spices, wrapped in banana leaves & steamed
- V17 URAP SAYUR BERAROMA (GF, DF)**
Mix steamed vegetables in Aromatic grated Coconut toppings - NOT suitable for TakeAway