Sunday Brunch 11:30 am - 15:30 pm

Our signature Sunday lunch gives you family style flexibility and grazing options galore. We've designed this feast to give you the chance to experience as many of Sundara's unique tastes as possible at your leisure.

After each quest selects a main course option, the table chooses an unlimited variety of starters and desserts to share. Leave the rest to us.

STARTERS

Babaganush Octopus & Romesco Tamarind Pork Ribs Salami & Olives Chicken Liver Crostini

MAINS

NOT TO SHARE individual portions

Wagyu Beef Burger bacon, emmental cheese, pickled zucchini, relish

Grilled Octopus Salad polenta, chimichurri, green olives, parsley

Steak Frites herbed butter, chimichurri, arugula

Florentine Pizza spinach, feta, bacon, rocket, runny egg

Crab Spaghetti garlic, chili, lemon, parsley

Grilled Tuna Steak herb crust, pickled fennel, orange

DESSERTS

Profiteroles Berries & Crushed Macaroons Caramelized Pineapple with Rum & Mascarpone Granola Milk Pudding, Apple Chips Yuzu Crème Brulee Pear Crumble Coffee Ice Cream

Prosciutto Grissini Duck Terrine with Spiced Pear Tomato & Ham Bruschetta Fried Prawn Dumpling Salmon Sashimi

Tempura Salmon Maki Crispy Salt & Pepper Squid Chicken Yakitori Tuna Tartare

select one portion per person

unlimited selections

Egg & Bacon Roll fried egg, tomato relish, bacon, rocket

Turkish Baked Eggs peppers, tomato, eggs, spinach, lemon yoghurt, olive flat bread

OR TO SHARE each intended for two or more; served with roasted potatoes, pumpkin, beets and green salad

unlimited selections

Tropical Fruit Skewers Watermelon & Lemon Basil **Crispy Hot Chocolate Truffles**

TO SHARF

Bombe Alaska, Layered Ice Cream Cake with Burnt Meringue

350++ food only and free-flow beverage packages at an additional charge per person

DRINKS

SMOOTH +120 Still and Sparkling Water Soft Drinks Mocktails & Virgin Mary Coffee and Tea

FUN +495 Smooth Beer Jim-Let Fox Trot Classic Bloody Mary The Mojito Collection Assorted Cocktail Pitchers BUBBLES +750 Smooth and Fun

Sparkling Wine Selected White Wines Selected Red Wines House Pour Spirits

Our produce is local and organic whenever possible, sourced from Sundara's very own acre of Bedugul Farms in central Bali. We proudly serve Australian lamb and beef, and local Balinese seafood. Our breads, sauces and condiments are made in house. Prices are in '000 Rupiah and subject to tax and service charge of 21%.

Roast Chicken

Snapper Veracruzana tomato