

BRUNCH

7.30 AM - 2.30 PM

SEASONAL FRUIT BOWL **V** **GF**

Pineapple, dragonfruit, strawberry, mango, banana, passionfruit, grapes (seasonal), pomegranate, watermelon, coconut yogurt
Add house-made granola

50,000

+15,000

COCONUT KAFFIR LIME PANACOTTA **V** **GF**

House-made granola, chia pudding, seasonal berries, kiwi, mango, walnuts, toasted coconut

50,000

ACAI SUPER SMOOTHIE BOWL **V** **GF**

Acai mix, banana, toasted coconut, chia seeds, apple, cacao nibs, dragonfruit, house-made granola

80,000

MAPLE, PEANUT BUTTER & CHAI **GF** SMOOTHIE BOWL

Banana, house-made peanut butter, coconut yogurt, chai spice mix, summer berries, house-made granola

70,000

SUPER GREEN SMOOTHIE BOWL **V** **GF**

Avocado, spinach, spirulina, banana, toasted coconut, kiwi, strawberry, house-made granola

70,000

BANANA WALNUT BREAD

Banana bread, salted butterscotch whipped cream (or whipped coconut crème), walnuts, dry coconut, maple syrup, grated dark chocolate

45,000

ORGANIC BANANA FLOUR **VO** RYE PANCAKES

Roasted cinnamon, banana, toasted nuts, maple syrup, whipped vanilla crème (or whipped coconut crème), seasonal berries, grated dark chocolate

70,000

SWEET POTATO & FETA FRITTERS **GF**

Potato, sweet potato, mint, avocado, fennel salad, poached eggs, sour crème

70,000

Add smoked salmon

+40,000

Add streaky bacon

+25,000

FARMERS OMELET **GFO**

Roast pumpkin, capsicum, caramelized onion, feta, spinach, tomato relish, watercress, mozzarella, herb mix, turkish bread

75,000

SMASHED AVOCADO & POACHED EGGS **GFO**

Served with roasted tomatoes, whipped feta, dukkah & chili oil on sourdough

70,000

HAM AND CHEESE OMELET **GFO**

Smoked ham, grated mozzarella, herb mix, tomato relish, watercress, turkish bread

80,000

BALI SCRAMBLED TOFU **V** **GFO**

Sambal matah, english spinach, crispy basil, coriander, chili oil, chive, fried shallots, sourdough

70,000

LIGHTHOUSE SCRAMBLED EGGS **GFO**

Parmesan, chives, sour crème, chili oil served with turkish bread

70,000

LOADED BREAKFAST BURRITO **VO**

Bacon, scrambled eggs, hash-brown, smashed avocado, corn salsa, chipotle crema, mozzarella, chives, coriander, guacamole

90,000

BACON AND EGG BRIOCHE ROLL

Perfectly cooked fried egg, streaky bacon, rocket, cheddar cheese, tomato relish, aioli

70,000

Change sourdough to gluten-free toast

+10,000

BRUNCH SIDES

Avocado	15,000	Smoked Salmon	40,000
Charred tomato	15,000	Peri peri chicken	30,000
Halloumi	30,000	Streaky bacon	25,000
Feta	20,000	Breakky sausage	20,000
Two egg any style	20,000	Scramble tofu	20,000
Smoked ham	30,000	Charred mushroom	20,000
Hash-brown	15,000	Gluten-Free Toast	25,000
Sourdough Rye	15,000	Waffle fries	40,000

Check out our display or ask our staff for todays desserts, cakes, pastries & healthy treats

"All prices are subject to government tax of 11% + 5% government mandated service charge.

HOUSE SPECIALS

12 PM - 8.30 PM

AMERICAN CHEESE BURGER 90,000

Australian angus, american cheese, gherkins, relish, tomato, lettuce, special sauce, waffle fries
Add Bacon +25,000

TEMPURA MAHI MAHI BURGER 80,000

Mahi-Mahi, tartar sauce, cucumber, lettuce, cheese, waffle fries

GRILLED PERI PERI CHICKEN WRAP 70,000

Marinated peri peri chicken, smashed avocado, corn salsa, feta, lettuce, chipotle aioli

FALAFEL WRAP **VO** 70,000

House-made falafel, beetroot, apple, carrot, rocket, walnuts, feta, tahini dressing

KALE CASHEW PESTO GNOCCHI 75,000

House-made gnocchi, roasted cherry tomatoes, micro herbs, zucchini, parmesan
Add Chicken +30,000

PRAWN LINGUINE 110,000

Local prawns, tomatoes, chillies, lemon, tarragon, parmesan

4 CHEESE TOASTIE 70,000

Rye sourdough, cheddar, mozzarella, feta, parmesan, caramelized onion, truffle aioli

CHICKEN LAKSA 85,000

Thai style laksa with noodles, bean sprouts, fresh herbs, shallot, sambal merah

NASI GORENG 75,000

Sate ayam, pickles, sambal, fried shallots, garlic chips, fried egg, crackers

PANINIS 70,000

Spiced chicken and capsicum
Smoked ham and cheese
Bocancini, pesto and tomatoes 75,000
65,000

SNACKS

WHIPPED HUMUS 55,000

Chickpeas, dukkah, pomegranate, turkish bread

CRISPY AUBERGINE CHIPS 40,000

Shaved parmesan, chili relish, aioli

GUAC & TOMATO JALAPEÑOS SALSA **GF** 45,000

Crispy tortilla chips served with house-made guacamole & (not too spicy) salsa

LIGHTHOUSE

BOWLS

12 PM - 8.30 PM

THAI SALAD **GF**

Young mango, pomelo carrot, asian herbs, cashews, fried shallot
With Spicy Sambal Chicken 80,000
With Crispy Tempe 75,000
With Honey Soy Beef 90,000

BIG BUDDHA BOWL **VO GF** 75,000

Roast pumpkin, broccoli, spinach, avocado, quinoa tobbouleh, halloumi, sprouts, dukkah

POKE BOWL **VO GFO** 80,000

Fresh tuna, ponzu, rice, tempura nori, togarashi, edamame, avocado, seaweed, kewpie, pickled ginger, cucumber, fried shallot, diced mango

ENSALADA **VO** 75,000

Peri peri chicken, red rice, guacamole, corn salsa, tomato fresco, feta, tortilla chips, lettuce, coriander, sour crème

ROASTED & SPICED PUMPKIN SOUP **GFO** 50,000

Served with sunflower seeds & turkish bread

SWEET TREATS

GOJI SESAME ENERGY BALL **V GF** 25,000

Almond, cashew, dates, cacao, goji berries, sesame

NUTELLA BAR **V GF** 35,000

Hazelnut, dark chocolate, oats, chia seeds, mapple syrup, vanilla

MAPLE DARK CHOCOLATE NUT BAR **V GF** 35,000

Almond, peanut, dark chocolate, maple syrup, coconut, vanilla protein

VANILLA ALMOND HIGH PROTEIN BAR **V GF** 40,000

Almond, vanilla, maple syrup, dates, white chocolate, coconut, vanilla protein

V vegan

VO vegan optional

GF gluten-free

GFO gluten-free optional

COFFEE & TEA BAR

AMERICANO / LONG BLACK (HOT/ICED)	25,000
ESPRESSO / SHORT BLACK	25,000
CAFE LATTE	30,000
Upsize	+10,000
Iced	+10,000
CAPPUCCINO	30,000
Upsize	+10,000
Iced	+10,000
FLAT WHITE	30,000
Upsize	+10,000
PICCOLO	30,000
MAGIC	40,000
Double shot, short flat white	
BULLETPROOF COFFEE	45,000
Grass-fed butter, MCT Oil	
MOCHA LATTE	35,000
Iced	+10,000
MATCHA LATTE	35,000
Iced	+10,000
TARO LATTE	35,000
Iced	+10,000
GOLDEN MILK TURMERIC LATTE	35,000
Iced	+10,000
BLACK SESAME LATTE	35,000
Iced	+10,000
HOT CHOCOLATE	35,000
Iced	+10,000
TEA (HOT/ICED)	30,000
English breakfast	
Earl Grey	
Chamomile	
Peppermint	
Green Tea	
Change to Almond, Oat or Soy Milk	+12,500
Add coffee flavors (vanilla, caramel, hazelnut)	+10,000
Add tea flavors (lychee, peach)	+10,000
Add extra shot coffee	+15,000

WINES

TWO ISLANDS (South Australian Grapes, Vinified in Bali)

Sparkling Wine (Glass / Bottle)	80,000 / 380,000
Sauvignon Blanc (Glass / Bottle)	80,000 / 380,000
Rose (Glass / Bottle)	80,000 / 380,000

KRESSMAN (France)

Chardonnay (Glass / Bottle)	90,000 / 430,000
Merlot (Glass / Bottle)	90,000 / 430,000

WHITE MONKEY (Ontago, NZ)

Sauvignon Blanc (Bottle)	600,000
Pinot Noir (Bottle)	600,000

SIGNATURE COCKTAILS

GIN SOUR	110,000
Gin, liqor 43, rapsberry, citrus. honey	
ESPRESSO MARTINI	110,000
Vodka, coffee liqueur, espresso, coconut caramel	
LIGHT & STORMY	110,000
Rum agricole, aperol, watermelon, citrus, ginger beer	
SPICY MARGARITA	110,000
Capsicum tequila, mezcal, pineapple, kaffir lime leaves, citrus	
CLASSIC MOJITO	110,000
Rum, lime, mint, soda	
WHISKY SOUR	110,000
Bourbon whisky, apricot jam, citrus, honey, aromatic bitter	

APEROL SPRITZ	120,000
Aperol, sparkling wine, soda	

NEGRONI	130,000
Dry gin, campari, sweet vermouth	

BEER

BINTANG	40,000
HEINEKEN	55,000
KURA KURA, ISLAND ALE	80,000
KURA KURA, LAGER	80,000

LIGHTHOUSE JUICES

SINGLE FRUIT JUICE	40,000
Apple, Watermelon, Orange, Pineapple	
GREEN HOUSE	45,000
Kale, spinach, pineapple, pear, coconut water	
RADIANCE	45,000
Beetroot, apple, lemon, ginger, celery	
BRIGHTNESS	45,000
Carrot, apple, turmeric, ginger	
LIGHT-HEART	45,000
Watermelon, strawberry, orange, apple, raspberry	
LIGHT-CHI	45,000
Lychee, mint, apple, pineapple	

GRANITAS & SODAS

PASSIONFRUIT GRANITA	45,000
Passionfruit, orange, citrus, shaved ice	
PINEAPPLE & BASIL GRANITA	45,000
Pineapple, basil leaves, citrus, honey, blended	
BERRY TONIC	45,000
Raspberry, watermelon, citrus, tonic	
GINGER SODA	45,000
Ginger, citrus, lemongrass, soda	

SOFT DRINKS & WATERS

BALIAN STILL WATER 375ML	30,000
BALIAN SPARKLING WATER 375ML	30,000
COKE / COKE ZERO	30,000
SODA WATER	30,000
COCONUT WATER (625ML BOTTLE)	30,000

POWERHOUSE SMOOTHIES

MANGO COCONUT LASSIE	50,000
Mango, dates, coconut yogurt, coconut water	
POWER BERRY	50,000
Strawberry, raspberry, banana, maca powder, cacao nibs, almond milk	
GREEN MACHINE	70,000
Banana, spinach, spirulina, protein powder, coconut water	
RISE & GRIND	65,000
Banana, avocado, coconut oil, dates, raw cacao, almond milk, espresso	
CHAI SUPERFOOD	55,000
Banana, chai spice mix, peanut butter, honey, almond milk, chia seeds, maca	
<i>Add vegan vanilla or whey vanilla protein powder to any smoothie</i>	<i>+25,000</i>

KCL RAINWATER BEVERAGES

'Kore Culture Lab' extremely low sugar beverages using Bali's finest rainwater

KOMBUCHA	45,000
Peach or Red Java Chai	
WILD ROOT BEERS	50,000
Aromatic Kencur or Spicy Ginger	
BALI RAIN - FINE FILTERED RAINWATER 500ML	40,000
Sparkling / Still	
IMMUNITY SHOT (60 ML)	35,000
Kombucha Vinegar Jamu Shot	