

SACRED GROUND & HOI POLLOI OFFERS

5 BINTANGS + ANY PIZZA

CHOOSE ANY GOURMET
WOOD FIRED PIZZA FROM
SACRED GROUND OR HOI POLLOI

ONLY **130k⁺⁺**



STRIPLOIN STEAK 350gm
+ 2 FREE SIDES

ONLY **170k_{nett}**

*Additional surcharges via GoFood/GoJek

FREE COOLER BAG

Valued at 150k

WHEN YOU PURCHASE 1 LITRE
PLAYGROUND ICE CREAM.



**For Delivery WhatsApp: +62 821 3470 8697
or Call: 0361 730 961**

KITCHEN OPENING TIMES:
SACRED GROUND: 8am - 5pm daily
HOI POLLOI: 12noon - 9pm daily



DELIVERY OPTIONS:
 WhatsApp: +62 821 3470 8697
 Call: 0361 730 961 / 0811 380 5777
 GoFood/GoJek: Under Hoi Polloi

SACRED GROUND DELIVERY MENU

GOURMET WOOD FIRED PIZZA

Wayan 🍷	fresh mozzarella, basil & cherry tomatoes	Rp. 104
Made 🍷	button, shimeji, oyster & enoki mushrooms & shaved parmesan	Rp. 104
Nyoman 🍷	roasted pumpkin & sage puree base, feta, rucola, french shallots & pumpkin seeds ...	Rp. 104
Ketut	ham, salami, olives & chilli with shaved parmesan	Rp. 104
Kadek	slow cooked Australian lamb with cherry tomatoes, pine nuts & feta cheese	Rp. 122
Komang	air dried chorizo, basil & garlic prawns with chilli	Rp. 127
Gede	chilli & soy marinated chicken breast with mushrooms & fresh coriander	Rp. 104
Pande	tomato base, smoked ham, salami, pineapple & French shallots	Rp. 104
Ayu	pesto base, prosciutto, rucola, parmesan	Rp. 104
Widi	pesto base, shredded pork, sweet peas, smoked ham	Rp. 104
Gusti	garlic cream base, broccoli florets, anchovies, black olives, parmesan & chilli flakes.	Rp. 104
Breakfast	cayenne egg base, bacon, button mushrooms, cherry tomatoes & spinach.....	Rp. 104
Dessert 🍷	dark chocolate, fresh strawberries, coconut flakes	Rp. 75

Extras:

chilli flakes / fresh chilli 12k
 pine nuts 17k
 spinach 17k
 broccoli florets 17k
 peas 17k
 mozzarella 17k
 olives / mushroom 17k
 pineapple 17k
 cherry tomatoes 17k
 salami 23k
 ham / bacon 23k
 parmesan cheese / feta 23k
 shredded pork 29k
 anchovies 29k
 chicken 29k
 lamb 35k
 prosciutto 35k
 prawns / chorizo 35k

BEER AND WINE

Delivered to your door and cheaper than Bintang Supermarket. Please order at least one day in advance. Ask about our Esky Rental service.

- **Case of 24 Small Bintang:** 460k
- **Case of 24 Lemon Radlers:** 460k
- **Case of 24 Grapefruit Radlers:** 460k
- **Case of 12 Large Bintang:** 400k
- **Plaga Rose:** 300k
- **Plaga Sauvignon Blanc:** 300k
- **Plage Cabernet:** 300k

**Wine priced per bottle. No wine glasses or buckets provided.*

SOUVENIRS

- **Sacred Ground Stubby Holder:** 40k
- **Stubby Holder 6-Pack:** 200k
- **Sacred Ground Key Ring:** 60k
- **Sacred Ground Beach Bag:** 90k
- **Sacred Ground Cooler Bag:** 150k
- **250g Revolver Coffee Blend:** 130k
- **Sacred Ground Dry Bag 10L:** 270k
- **750ml Stainless Steel Bottle:** 295k

CRAFT BEER

LITTLE CREATURES - AUSTRALIA

Original Pilsner

4.6% ABV | 40 IBU | 330ml..... 87
Full flavoured with 100% Pilsner Malt & German Perle hops.

Bright Ale

4.5% ABV | 30 IBU | 330ml..... 87
Australian ale that binds subtle malt characters with a fruity hop aroma and gentle bitterness for a clean, crisp taste.

Pale Ale

5.2% ABV | 36 IBU | 330ml..... 116
The beer that inspired it all. Hop driven, full bodied and refreshing Pale Ale bursting with flavour and aroma.

ANDERSON VALLEY - CALIFORNIA

Poleeko Pale Ale

5.0% ABV | 28 IBU | 355ml..... 116
Citrusy aromas of pink grapefruit & lemon zest with mild maltiness.

TUATARA - NEW ZEALAND

APA Aotearoa Pale Ale

5.8% ABV | 46 IBU | 330ml..... 127
A deep flavour profile with complexity & the taste of herbs, citrus & grapefruit.

DESCHUTES - OREGON

Fresh Squeezed IPA

6.4% ABV | 60 IBU | 355ml..... 127
A juicy citrus and grapefruit flavour profile with fresh Citra and Mosaic hops.

BEER AND ESKY HIRE

Deliver & pick up esky full of beer, ice & more for your villa or party needs. Esky rental from 100k for 7 days. Ask staff for details.

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To make it easier all prices are nett (includes 15% government tax and service) and in '000 rupiah. Prices are subject to change.

REVOLVER COFFEE

Ristretto / Espresso	Rp. 32
Long Black	Rp. 35
Macchiato / Piccolo	Rp. 35
Flat White / Caffé Latte	Rp. 41
Cappuccino / Iced Long Black	Rp. 41
Mocha	Rp. 41
Iced Caffé Latte	Rp. 43
Skim	+Rp. 6
Large / Strong / Almond Milk	+Rp. 12
Bonsoy	+Rp. 18
Cold Drip Coffee	Rp. 43

BREAKFAST

Ham + Cheese Croissant	Rp. 52
Smashed Avocado	Rp. 87
w/ coriander, mint & feta on pumpkin bread	
Sacred Ground's French Toast	Rp. 70
with cinnamon honey & roasted almonds	
Superfood Granola	Rp. 75
served with yoghurt & honey layers of coconut flakes, goji berries, roasted buckwheat, sunflower seeds and almonds	
Buah Bowl	Rp. 58
seasonal cut fruit tossed with coconut flakes, housemade granola with natural yoghurt	
Feta + Basil Folded Omelette	Rp. 75
with toasted sourdough	
Mushroom & Thyme Egg Net	Rp. 75
sauteed mushrooms wrapped in an egg net on toast with balsamic reduction	
Zucchini + Corn Fritters	Rp. 75
with crispy bacon, shredded avocado, tomato, rucola & lightly drizzled with maple syrup	
Breakfast Baguette	Rp. 87
fried egg, bacon, avocado, roasted cherry tomatoes, romaine lettuce & basil mayonnaise	
Potato + Bacon Hash	Rp. 75
baked chunks of potato & bacon with rosemary roasted cherry tomatoes & poached eggs	

SALADS

Green Papaya Salad	Rp. 52
grated fresh papaya with chili, snake beans, cherry tomato and spicy tangy sweet soy dressing	
Yunani Salad	Rp. 58
romaine & radicchio, roasted cherry tomatoes, feta, black olives, cucumber & fresh oregano	
Watermelon & Feta Salad	Rp. 70
with mint, parsley, red onion & lime dressing	
Fattoush Salad	Rp. 58
lettuce, cucumber, tomato, sumac, mint, parsley, goji berries & crispbread w/ olive oil dressing	
Grilled Chicken & Quinoa	Rp. 81
avocado, roasted capsicum, spinach, sunflower seeds, parmesan & honey lime vinaigrette	

BALI FLAVOURS

Nasi Goreng / Mie Goreng / Gado-Gado	Rp. 70
Cap Cay mixed vegetables with chicken & shrimp, in a Chinese broth with steamed rice	Rp. 75
Beef Rendang with steamed rice	Rp. 75
Grilled Sate set of 4 served with spicy sauce	
Choose from chicken, pork, prawn or fish	Rp. 52

LIGHT BITES

Prawn Crackers with mild chilli sambal	Rp. 23
Fries with rosemary & roasted garlic aioli	Rp. 41
Wedges with sambal mayonnaise	Rp. 41
Cassava Chips with mint raita	Rp. 41
Garlic Pizza Bread with yoghurt dip	Rp. 52
Tomato & Basil Bruschetta set of 2	Rp. 46
Rst. Capsicum & Feta Bruschetta set of 2	Rp. 46
Mushroom & Thyme Bruschetta set of 2	Rp. 46
Lumpia spring rolls w/ sweet & sour sauce	Rp. 46
Popcorn Chicken served with lime aioli	Rp. 70
Calamari Rings crumbed with chilli mayo	Rp. 75
Chicken Cangkir set of 3 lettuce cups	
with chicken, sambal matah, corn, bean shoots, long beans	Rp. 70

BURGERS AND MORE

Spiced Lamb Bagel served with cassava chips	
cumin spiced slow roasted Australian lamb with coriander & mint raita	Rp. 104
Sam, Ayam served with fries	
Chicken breast sandwich with avocado, radicchio & coriander hummus on herb focaccia	Rp. 104
Tiga Little Piggies served with fries	
pork belly, ham & bacon w/ shredded cabbage slaw & sesame mayo on herb focaccia	Rp. 104
Ombak Chicken Burger served with wedges	
with bacon, pineapple, avocado, with sambal mayo & shredded cabbage salad	Rp. 104
Chicken Schnitzel Burger served with fries	
with mozzarella, basil mayo & salad of wombok, radish, tomato & shredded carrot	Rp. 104
Sacred Ground's Beef Burger served with fries	
with cheese, bacon, tomato, beetroot relish, seeded mustard aioli, cornichons	Rp. 104
Pulled Pork Bagel served with fries	
with tangy Asian bbq sauce & coleslaw	Rp. 104
Fish & Chips	Rp. 99
Battered snapper fillet w/ fries, slaw & mayo	
Chicken Parmagiana	Rp. 110
with mozzarella & ham. Served with fries & shaved cucumber salad	
Seafood Platter served with fries & salad	
Jimbaran style coal grilled snapper fillet, pesto king prawns, peppered soft shell crab, crumbed calamari & lemongrass fish sate	
Perfect for 2	Rp. 312

PASTA

Spaghetti Ayam	Rp. 93
spaghetti with chicken breast, broccoli-cream pesto & parmesan	
Ham, Mushroom & Pea Linguini	Rp. 93
with a creamy horseradish & sage sauce	
Spaghetti Bolognaise	Rp. 93
beef & vegetable ragù with parmesan	
Chilli Prawn Linguini	Rp. 99
linguini with king prawns, garlic, fresh chilli, onion, parsley & chilli oil	

DRINKS

Semangka Splash	Rp. 52
watermelon, lime & soda	
Sama Summer	Rp. 52
rosella, orange & tonic	
Black Lemonade	Rp. 52
activated charcoal, pineapple, pear & lime	
Turmeric Elixir	Rp. 52
turmeric, tamarind, honey & lime	
Wheatgrass Elixir	Rp. 52
wheatgrass, pear, lime	
Lychee Mockjito	Rp. 52
lychee, mint, lime & tonic	
Tropicano	Rp. 52
pineapple, basil, lime & tonic	
Kolada	Rp. 52
coconut, pineapple, mint & lime	
Cold Drip Tonic	Rp. 52
cold drip coffee, tonic & orange zest	
Mango Minggu	Rp. 52
mango, lime, cucumber, honey & ginger ale	
Humble Bee Shake	Rp. 52
vanilla ice cream & honey	
The Double Six Shake	Rp. 52
double choc & cinnamon	
Heart Beet Smoothie	Rp. 52
beetroot, yoghurt & honey	
Pinana Smoothie	Rp. 52
banana, pineapple & yoghurt	
Coconut Kiss Shake	Rp. 52
coconut, banana & choc ice cream	
Green Smoothie	Rp. 52
pineapple, kale, coconut water & lime	
Fat Shredder Smoothie	Rp. 52
banana, orange, strawberry & yoghurt	
Sacred Ground Shake	Rp. 52
espresso, choc & vanilla ice cream	
Berry Good Smoothie	Rp. 52
blueberry, strawberry, lychee, yoghurt, chia	
Monkey Forest Smoothie	Rp. 52
banana, peanut butter, vanilla ice cream & honey	
Hot Chocolate	Rp. 41
Mineral Water	Rp. 20
Coke / Diet Coke / Coke Zero	Rp. 29
Sprite / Soda Water / Tonic Water	Rp. 29
Fresh Young Coconut	Rp. 41
Bintang Radler (Small)	Rp. 34
Bintang Beer (Small)	Rp. 34
Bintang Beer (Large)	Rp. 51
San Miguel Light	Rp. 46
Smirnoff Ice	Rp. 58
Albens Cider	Rp. 58
Pure or Mixed Juice:	
orange, pear, pineapple, papaya, beetroot, watermelon, lychee, strawberry, blueberry, banana, dragon fruit, ginger	Rp. 47

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hoi polloi**DELIVERY OPTIONS:**WhatsApp: +62 821 3470 8697
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Spiced Nuts	35
<i>Cashew and almonds baked in cumin, cayenne & rosemary. (V)</i>	
Marinated Olives	35
<i>Cerignola, Leccino, Kalamata & Gaeta olives in fennel, chilli, orange peel & herb oil. (V)</i>	
Garlic Bread	35
<i>Crusty baked sourdough w/ garlic, herbs & butter. (V)</i>	
Tripled Cooked Chips	41
<i>With Bali sea salt, tomato relish & roasted garlic aioli. (V)</i>	
Gyoza	64
<i>Japanese pan fried pork & ginger dumplings with soy & rice wine dipping sauce. (5pcs)</i>	
Chicken Tacos	75
<i>Adobo chicken with avocado and crema, on flour tortillas. (2pcs)</i>	
Pork Tacos	75
<i>Slow cooked pork carnitas with charred pineapple salsa on flour tortillas. (2pcs)</i>	

SALADS

Beetroot Salad	64
<i>With fennel, orange & a cumin vinaigrette. (V)</i>	
Roasted Cauliflower Salad	64
<i>With feta, flaked almonds & fried capers. (V)</i>	
Vietnamese Chicken Salad	70
<i>With star fruit, sprouts, mint, coriander, peanut & lime dressing.</i>	
Quinoa & Haloumi Salad	75
<i>With cherry tomatoes, spinach, watercress & smoked paprika & lemon dressing. (V)</i>	
<i>Add grilled chicken breast</i>	+ 18

LITTLE PEOPLE

Mini Margaret Pizza	75
<i>tomato, basil & mozzarella</i>	
Spaghetti Bolognese	75
Cheese Burger with triple cooked chips	93
Chicken Schnitzel with gravy, mash and peas	93

AUSTRALIAN ANGUS BEEF

Striploin 350gm	197
<i>Black Pepper / Chimichurri / Seaweed Butter Creamy Mushroom & Seeded Mustard</i>	

SIDES

Creamy mashed potato	35
Charred broccoli	41
Roasted baby carrots	41
Roasted cauliflower salad	41
Triple cooked chips	41

BIGGER BITES

Sticky Ribs	81
<i>Baby back ribs brushed with a honey, hoisin and sriracha glaze.</i>	
Chicken Schnitzel	93
<i>Tender chicken schnitzel with creamy mashed potato and peas, served with a pot of gravy.</i>	
Nachos	104
<i>Slow cooked beef, guacamole, cheese, sourcream & salsa on corn chips.</i>	
Fish & Chips	104
<i>150gm battered snapper with triple cooked chips, salad & remoulade sauce.</i>	
Chicken Burger	110
<i>Five spice coated chicken breast with tamarind sauce, mayo & triple cooked chips.</i>	
Wagyu Beef Burger	116
<i>130gm Wagyu beef burger with crispy bacon, relish & triple cooked chips.</i>	
The Gentleman's Parma	116
<i>Filled with chorizo and fresh mozzarella with pickled cauliflower, green beans and triple cooked chips.</i>	
Five Spice Chicken	127
<i>Five spice fried chicken with tamarind sauce. (6pcs)</i>	
Beef Ragù	99
<i>6 hour braised beef ragù with house made pappardelle pasta.</i>	
Boscaiola Pappardelle	99
<i>Mixed mushrooms, bacon, pork meatballs and parmesan in a creamy sauce.</i>	

LONG BOARD WOOD-FIRED PIZZA

Margaret	93
<i>Tomato, basil, chilli oil, tomato base (V)</i>	
Preston	104
<i>Salami, ham, olive, parmesan, tomato base</i>	
Albert	104
<i>Salami, pork belly, broccoli, green peas, chilli flakes, pesto base</i>	
Alejandro	104
<i>Mushroom, chorizo, shallot, rucola, white base</i>	
Winston	104
<i>Pork & fennel meatball, spinach, ricotta, chilli, tomato base</i>	
Theodore	116
<i>Confit duck, caramelized onion, rucola, pine nuts, tomato base</i>	

Roxanne	116
<i>Smoked eggplant, olive basil, feta, harissa base (V)</i>	
Garry	127
<i>Bacon, pork belly, cherry tomato, spinach, egg, tomato base</i>	

PIZZAS EXTRAS

<i>fresh chilli 12 / cherry tomatoes 18 / olives 18</i>
<i>pine nuts 18 / spinach 18 / mozzarella 18 / salami 18</i>
<i>pineapple 18 / mushroom 18 / asparagus 24 / artichoke 24</i>
<i>eggplant 24 / ham 24 / bacon 24 / parmesan cheese 24</i>
<i>feta 24 / ricotta 24 / meatballs 29 / chicken 29</i>
<i>pork belly 33 / duck 33 / chorizo 33</i>

DESSERT

Spiced Apple Pie	47
<i>Spiced caramelized apple filling, cinnamon, cloves, fresh ginger, lemon juice and zests.</i>	
Churros	58
<i>with dark chocolate sauce (4 pcs)</i>	

CRAFT BEERS

<i>FOUNDERS - MICHIGAN</i>	
RUBAEUS RASPBERRY ALE	116
<i>5.7% ABV 15 IBU 355ml can This stunning berry-red masterpiece is the perfect blend of sweet, tart and refreshing.</i>	
<i>LITTLE CREATURES - AUSTRALIA</i>	
DOG DAYS SESSION ALE	81
<i>4.4% ABV 30 IBU 355ml can A hophead fav with bright, peachy, juicy-fruit flavours.</i>	
ORIGINAL PILSNER	87
<i>4.6% ABV 40 IBU 330ml Full flavoured with 100% Pilsner Malt & German Perle hops.</i>	
PALE ALE	116
<i>5.2% ABV 36 IBU 330ml Hop driven, full bodied & bursting with fruit flavour.</i>	
<i>ANDERSON VALLEY - CALIFORNIA</i>	
SUMMER SOLSTICE CREAM ALE	116
<i>5.0% ABV 6 IBU 355ml Biscuit-like cream soda character with restrained sweet hints of orange & vanilla.</i>	
HEELCH O'HOPS DOUBLE IPA	151
<i>5.2% ABV 30 IBU 355ml Double IPA with a pleasing bitterness balanced with a full-bodied malt base.</i>	
<i>TUATARA - NEW ZEALAND</i>	
COASTIN' SESSION IPA	127
<i>4.6% ABV 25 IBU 330ml Refreshing and juicy tropical fruits with sweetmalt finish.</i>	
<i>DESCHUTES - OREGON</i>	
MIRROR POND PALE ALE	116
<i>5.0% ABV 40 IBU 355ml Floral & citrus notes from Cascade hops and a caramel malt character.</i>	
BLACK BUTTE PORTER	127
<i>5.2% ABV 30 IBU 355ml Notes of rich chocolate & coffee, a luscious creaminess with a roasted finish.</i>	
WATER 380ml / 760ml	
Equil Still	35 / 58
Equil Sparkling	35 / 58