

MKN MKN

Our food is best to be enjoyed for sharing. Each dish will be served as it's ready, and not in particular order. Selamat Makan!

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SMALLS

GOHU – Raw kingfish, spicy coriander dressing, avocado mousse, garlic chips – 16 *GF*

KEPITING SAOS PADANG – Soft-shell crab, spicy Padang tomato sauce, cucumber, coriander, steamed bun – 15 (2pcs)

TAHU GEJROT – Fried tofu, tamarind sauce, fresh chilli, red onion – 13 *DF VG*

AYAM GORENG TEPUNG – Fried chicken ribs, chilli & sweet soy glaze – 15

TEMPE MENDOAN – Battered tempeh, spring onion, kaffir lime & sweet soy sauce – 10 (2pcs) *DF VG*

AYAM TALIWANG – Grilled chicken wings, chilli tamarind glaze, lime – 15 *DF*

BAKWAN SAYUR – Vegetable fritters, chilli vinegar sauce – 12 (3pcs) *DF VG*

PEPES TAHU – Steamed tofu, mushrooms & egg wrapped in banana leaf, chilli, Thai basil – 13 *DF GF V*

URUTAN – Fried Balinese pork sausage, kaffir lime mayo – 13.5 (3pcs) *DF GF*

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SALADS

IKAN BONGKOT – Barramundi, torch ginger flower, iceberg, green apple, Vietnamese mint, chilli & coriander dressing – 19 *DF*

GADO GADO – Steamed vegetables, potatoes, tofu, peanut sauce, garlic crackers – 17 *DF VG*

LAWAR – Blanched spinach, snake beans, corn, bean sprouts, spiced coconut dressing – 14 *DF GF*

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WOK, RICE AND NOODLE

KANGKUNG BELACAN – Water spinach, shrimp paste sambal, fried shallots – 18 *DF GF*

TAHU TELOR – Wok fried tofu & egg, garlic & soy dressing, fresh bean sprouts – 18 *DF V*

NASI GORENG BEBEK – Fried rice, shredded duck, green chilli, cabbage, kaffir lime, Thai basil – 18 *DF GF*

NASI GORENG – Fried rice, chicken, egg, cabbage, Asian greens, sweet soy – 16 *DF*

MIE GORENG – Fried egg noodle, chicken, egg, cabbage, Asian greens, sweet soy – 16 *DF*

TAHU SAMBAL IJO – Stir fried tofu, mushrooms, green beans, green chilli sambal – 18 *DF GF VG*

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GRILL

SATE AYAM – Chicken satay, soy lime marinade, peanut sauce – 14 (4pcs) *DF*

SATE BABI – Pork belly satay, capsicum, soy marinade – 16 (4pcs) *DF*

IGA BAKAR – Grilled ribs, kaffir lime glaze, tomato sambal
Beef – 30 *DF*
Pork – 27 *DF*

IGA KAMBING – Lamb ribs, Indonesian spice rub, tomato & soy chilli relish – 25 *DF*

IKAN BAKAR – Salmon fillet wrapped in banana leaves, Jimbaran sauce, Thai basil, cucumber salad – 25 *DF*

AYAM BAKAR BETUTU – Balinese marinated chicken, fried sambal – 21 *DF GF*

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OTHER FAVOURITES

RENDANG SAPI – Braised beef brisket, coconut cream, dark chilli curry – 25 *DF GF*

OPOR TEMPE – Tofu, tempeh, zucchini, okra, baby corn, mild coconut curry – 21 *DF GF VG*

BEBEK GORENG – Fried crispy duck, spiced crumbs, sambal terasi – 32 (half duck) *DF*

BABI GULING – Balinese pulled pork shoulder, base genep sauce, sambal matah, pork crackles – 25 *DF GF*

SIDES

NASI – Jasmine rice / red rice – 4 / 5

SAMBAL – House made chilli sauce and relish (balado / matah / fried / terasi) – 3.5

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SWEETS

KETAN HITAM – Black sticky rice, salted coconut cream, coconut flakes, coconut & kaffir lime sorbet – 14 *DF GF VG*

CENDOL PANNA COTTA – Pandan infused coconut panna cotta, jackfruit jelly, palm sugar syrup, coconut tuile – 15 *DF GF*

MARTABAK MANIS – Indonesian pancake, chocolate, cheese, sesame seeds, condensed milk, vanilla bean ice cream – 16 *V*
Allow 20 minutes

PISANG BAKAR – Torched banana, cheddar crisps, condensed milk chantilly, chocolate ice cream – 15 *GF V*

Can't decide? Go with MAKAN TIME where we will serve up a selection of our favourite dishes. Min 2 people, available for the entire table only.

Makan Time – 59 per person / 65 with dessert

Group of 8 people or more is subject to the Makan Time menu.

GF – Gluten Free *DF* – Dairy Free
VG – Vegan *V* – Vegetarian

Please inform us of any dietary requirements or allergies.

1.6% surcharge on American Express
15% surcharge on public holidays