

VENZIN



#05

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DIY PLATTER STYLING
EVERYDAY MINDFULNESS

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Raymund Venzin, founder of Venzin Group est 2000

editor's LETTER



There are many exciting things happening at the Venzin Group, and it's not unusual for these things to be happening simultaneously! It certainly keeps us on our toes, but continuously motivates the team and I to take things to new heights. Appropriately, one of these things is our magazine!

A labour of love has resulted in us expanding the magazine to become a two-in-one flip publication for Brisbane and our beloved travel destination, Bali! We've done this for a few reasons.

Firstly, The Bali Club is not just a print and online media platform to showcase the best that the island has to offer, but it is also a travel club! Soon, we will be taking girl groups to Bali for sun-kissed luxury holidays! Want to come with us? Our tour details are on page 62.

Secondly, Giorgina has some exciting plans for Bali and Pawpaw, however I

don't want to reveal too much here, as you can read about it on page 8 in the Venzin Group update.

Flip this magazine over to reveal The Bali Club cover! In that half of the magazine, we highlight must-visit cafes, beach clubs, indulgent beauty lounges and luxury resorts.

We've also increased the number of recipes in the centre of this edition. We even show you how to style your own grazing platters on page 10. Now there are no excuses for delaying your culinary adventure at home!

We're proud of the evolution of Venzin Magazine and we would love to know what you think about this edition. I welcome you to send us feedback via my email below.

Happy reading!

Candice

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THE VENZIN GROUP



ABOUT

Venzin and The Bali Club Magazine is a complimentary two-in-one flip magazine distributed across Brisbane and Bali.

For advertising, editorial, general feedback and enquiries please contact the editor via email - candice@venzingroup.com.au

This magazine is printed on PEFC Certified paper from sustainably managed forest and controlled sources, as recognised in Australia through the Australian Forestry Standard.



COVER

Venzin Cover: Peanut Butter Banana Loaf at Pawpaw Cafe @pawpawcafe Photographed by Grace Smith @graceelizabethimages

The Bali Club Cover: Infinity Pool at Munduk Moding Plantation @mundukmodingplantation Photograph supplied by @bellanomade

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@pawpawcafe dinner menu,
available Wednesday to Sunday from 5:30pm for dine-in and on the 'Pawpaw' app

VENZIN GROUP update

We've had a very busy eight months since our last edition, and I'd like to share with you what the Venzin Group has been up to.

Firstly, if you didn't already know, my favourite travel destination is Bali, and that my passion is hospitality. So together with my team, we're now looking to combine the two and follow our dream of opening a café in Bali. On our next visit there, we'll be looking for that very special site to open 'Pawpaw Café Bali' - now wouldn't that be wonderful? Watch this space!

Back to Brisbane now with exciting news for Pawpaw Woolloongabba; we now offer custom coffee latte art. You can now have a personalised picture or message digitally printed onto your Pawpaw brew!

The team at Pawpaw Café are always looking at ways to improve your dining experience and as a result, we've just launched our new food and cocktail menu. When you next call by we'd love you to enjoy our new additions. Feel like a vegan cocktail or a cheeseburger-inspired house-made bao? How about our Turkish delight cocktail and pink pitaya pancakes? We love all things pink and colourful at Pawpaw!

We also have some new dishes at both Tingalpa and Balmoral Asian Kitchens, and have also increased our delivery zones on the Pawpaw app. Ordering is now easier than ever before, so why not download the app to see if you are in the delivery zone. Use the code VMAG5 at the checkout for 20% off your next order!

Over in Camp Hill, our award-winning Thai restaurant, Mons Ban Sabai, also has some exciting news. Mons is now fully licensed and taking private function bookings. From baby showers to corporate dinners, we love looking after your event needs!

In Jindalee, Piggy Back Café has also launched an exciting new menu, all thanks to our super head chef Dave, who has been with us since day one. While you are there, don't forget to try our famous rainbow coffees and unicorn super shakes too.



1



2



3

1. Pawpaw's Pink Pitaya Pancakes and Turkish Delight Cocktail | 2. Pawpaw's House-made Cheeseburger Bao | 3. New Custom Latte Art at Pawpaw | 4. Giorgina Venzin



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Sundays Café loves to serve quick coffees and lovely eats to the locals of Rocklea. If you're not in a hurry, Sundays have plenty of outdoor seating too - furry friends welcome! No need to drive all the way to Pawpaw for our signature potato hash dish either, as Sundays also offers it on the menu.

In recent developments, we have another baby in the making, Fika Coffee House, that will soon be opening in Morningside. Fika will offer specialty coffee together with speciality pastries. Follow our Facebook page Fika Coffee House to keep updated on our progress and opening news.

Speaking of coffee - have you ever thought of opening your own café? Do you have a hidden entrepreneur in you? We'd love to help you on your journey with Venzin's new consulting service.

From site location to full fit out, and everything in between, we have the experience to offer this service to you. Remember Little Pawpaw (now Fuzzy Duck), Raw Pawpaw (now Little Loco) and Picnic Café? They all have wonderful new owners and we'd like to offer you the same opportunity to unleash the café entrepreneur in you!

More recently, in addition to the above, we handed over the ownership of The Bloom Room Café in Birkdale to another passionate hospitality owner. We will miss Bloom and the team, but we know it's in great hands with Sami. We wish her and her team all the best, knowing they're in for a wonderful time at Bloom.

In closing, we hope to see you at one of our cafés very soon. If you'd like to contact me, my email is giorgina@venzingroup.com.au.

Yours in Hospitality
Giorgina Venzin

DIY platter STYLING



Hosting an event at home or at your workplace? Perhaps an afternoon of celebration at New Farm Park? You’ve got the location, so who’s preparing the food? Let the chefs at Pawpaw give your guests a feast to remember!

Pawpaw offers drop-off and pick-up catering to Brisbane, so that you can eliminate the stresses of food preparation and enjoy the event with your guests.

Offering renowned Asian cuisine and delicious custom grazing platters, Pawpaw gives you a diverse selection to accommodate all guests dietary needs and tastes.

If you love the way Pawpaw styles in-house function platters, here are some top tips for styling impressive platters yourself.

- You don’t have to spend a fortune on elegant servingware. We search various homeware stores when purchasing equipment. Some of our favourites are found at Freedom and Kmart.
- Adding height into your platter increases the ‘wow’ factor, appearing voluminous to the eye. Look for tall servingware, such as cupcake towers and boards with legs. Using crate boxes to put trays and boards on is also a great way to elevate the platter.
- We recommend utilising platter boards, bowls and other ornaments such as vases and candles when styling your platter table. You may need to line your table with parchment paper as well.
- Flowers and greenery add elegance to your platter table. Rocklea markets stock a variety of flower arrangements at great prices. Alternatively, you can invest in some artificial green garlands and flowers available at many homeware stores. This is a great idea if you plan on hosting many more events!
- When setting out all of your platter props and equipment, be mindful of an even flow across the table, where there will be some symmetry in terms of sweet and savoury across the entire table.



1, 2, 3, 4, 5, 8 from Kmart; 6, 7, 9 from Freedom

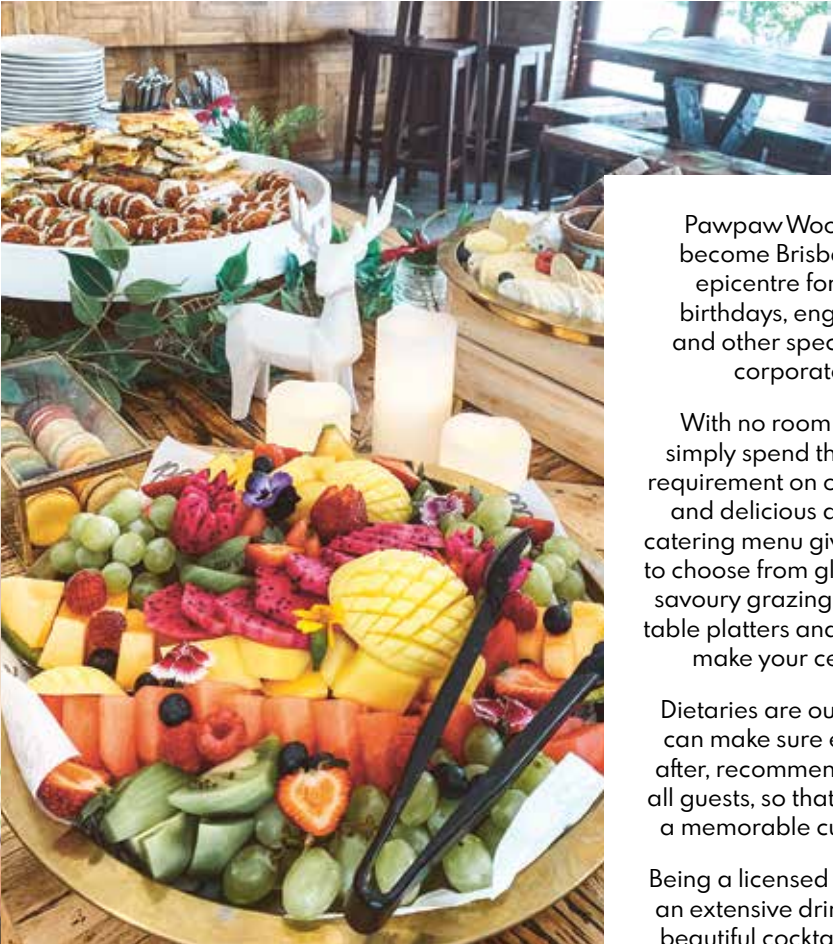


- 1 Tall serving stand
- 2 Round platter board
- 3 Salad servers
- 4 Ivy garland
- 5 Candle holder
- 6 Cheese knives
- 7 Cake server
- 8 Decorative box
- 9 Gold trays

TO ENQUIRE ABOUT PAWPAW CATERING, EMAIL CANDICE@VENZINGROUP.COM.AU



Celebrate AT PAWPAW



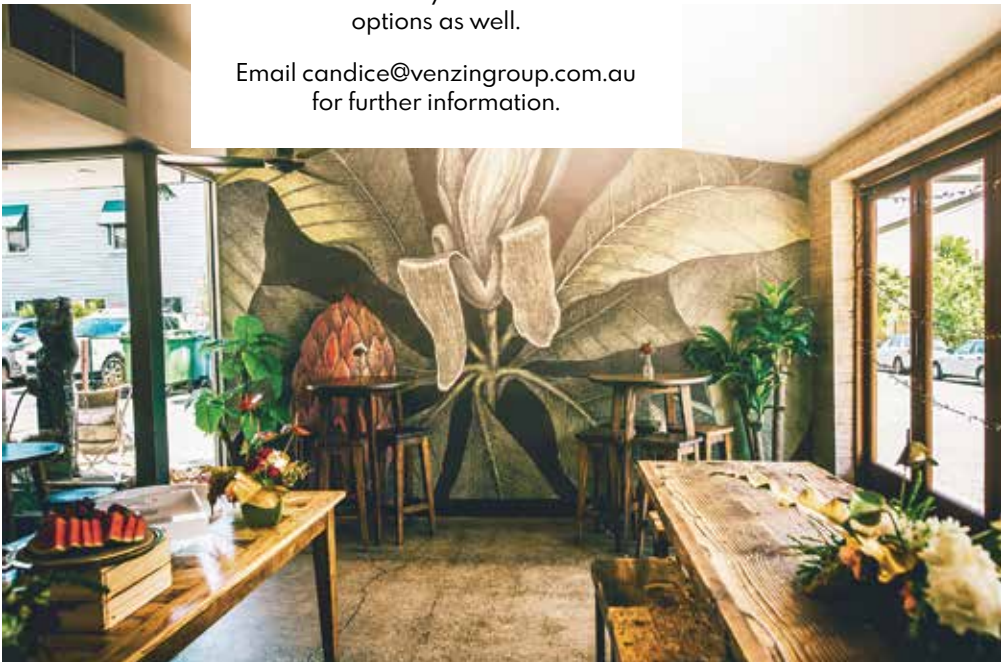
PawpawWoolloongabba has become Brisbane's celebration epicentre for baby showers, birthdays, engagement parties and other special milestone and corporate occasions.

With no room hire fee, you can simply spend the minimum spend requirement on our signature cuisine and delicious drinks. Our diverse catering menu gives you the flexibility to choose from glamorous sweet and savoury grazing platters to hot Thai table platters and more. We can even make your celebratory cake!

Dietaries are our specialty and we can make sure everyone is looked after, recommending options to suit all guests, so that everyone can have a memorable culinary experience.

Being a licensed restaurant, we offer an extensive drinks menu, including beautiful cocktails, sparkling, wine, beer and many non-alcoholic options as well.

Email candice@venzingroup.com.au for further information.



SUNDAYS CAFÉ

Sundays Café is home to colourful and quick eats. It's the perfect pit-stop in Rocklea for takeaway barista-made coffee. Or bring your furry friends and relax at the outdoor dining area and enjoy some of the delicious breakfast and lunch options available, including the famous potato hash dish!

📍 @sundayscafe_

59 Brooke Street, Rocklea
Open 6am to 2pm Mon-Fri
and 7am to 1pm Sat-Sun



BALMORAL AND TINGALPA ASIAN KITCHENS

Mouth-watering Asian Western fusion cuisine is available for dine-in and takeaway at Balmoral and Tingalpa Asian Kitchens. Choose from traditional dishes including Pad See Ew and the signature Massaman Curry, or try out modern spins on Asian favourites with the Chilli Popcorn Chicken and vegan Roti Canai Yellow Curry. Order your takeaway via the 'Pawpaw' app and skip the queue!

📍 @pawpawasiankitchen

2/216 Riding Road, Balmoral
1534 Wynnum Rd, Tingalpa
Open 7 days from 5pm until late



Sundays Café images via @foodleadam



MONS BAN SABAI THAI

Award-winning Thai restaurant, Mons Ban Sabai, is located in the central hub of Camp Hill. Traditional and modern Asian cuisine bursting with distinctive flavours of fresh herbs and spices are available to enjoy in the spacious restaurant and also via the 'Pawpaw' takeaway app. The newly renovated Thai-style fit-out creates a perfect space to hold private functions. Email candice@venzingroup.com.au for more information.

📍 @monsthaibrisbane

12 Martha Street, Camp Hill
Open 7 days from 5:30pm until late



EVERYDAY
mindfulness

by KARA IVY | @karaivy_

It's widely known that mindfulness is beneficial to our health and helps us to reduce stress. What isn't always communicated however, is what it means to be mindful and how it effectively works.

Mindfulness is defined as the process of bringing awareness to the present moment with openness and without judgement. This can be easier said than done, because our thoughts can often get caught up in a whirlwind - swirling quickly back into past thoughts and memories, or twirling towards future anticipations and stresses, unable to come to a standstill - to be in the present - the core state of being.

Our lives get busy, but taking the time to focus on mental health is just as important as our physical health. Mindfulness is achieved in a similar way to how physical health is achieved when exercising - the more we train our muscles, the stronger they get. Our brain works the same way - the more we practice being in the present, the easier it is for the brain to stay in that core space when a whirlwind comes by.

Think of it like learning to walk on a tightrope; each time you fall off, you get back on, until eventually you find yourself balancing with ease. When times are hard, adopting a new perspective can help you find gratitude and find the positives in a seemingly dark place.

One of the simplest ways to incorporate mindfulness into your day is during meal times. Each time you eat, think about the food you are consuming and become aware of the taste and texture of your food. Studies on mindfulness and nutrition have found the combination helps with digestion, reducing food anxiety and weight management by promoting satiety. The more mindful we become, the more we get to experience each moment, leading to a more fulfilling life.

BENEFITS OF MINDFULNESS:

- Reduces worries, anxiety and distress
- Improves energy
- Improves concentration and increases productivity
- Enhances awareness and creativity
- Creates a sense of calm
- Teaches you to relax and regulate emotions
- Develop a sense of empathy and connectedness
- Improves sleep



Edible Gratitude was created with the aim to inspire people to live their best possible lives, understanding the importance of 'mindful eating'.

By becoming more consciously aware of how your inner body and mind connect, you can begin to appreciate how nourishing yourself from the inside can reflect on the outside. Incorporating Edible Gratitude supplements into your daily routine is a mindful step towards this body and mind journey.

Vital Force is a blend of powerful wholefoods to assist with energizing the body and to aid mental alertness.

Inner Peace is a combination of super ingredients aimed to nourish your inner body systems and assist with a healthy digestion.

www.ediblegratitude.com.au

"Gratitude turns
what you have
into enough."

—Melody Beattie



6:30am I arrive at work and begin to set up for breakfast service. Muffins are freshly baked, trays of avocados are smashed and chilli caramel hollandaise is prepared.

7am–11am The breakfast service has begun! This is also the time where I begin to prepare the rest of the day menu. This can vary from picking herbs and finely slicing fresh chilli, to making beetroot relish, hummus, fritters, pancakes and our famous potato hash! Luckily as Pawpaw's peak time is typically during lunch, this block allows the chefs and I to finish our prep list before the lunch rush begins...well, most of the time.



10:45am Although breakfast peak continues until 11am, it is at this time where we begin to set up the lunch service line: vegetables are already prepped for one of our lunch items, 'Feeling Green' which are then taken out of the cool room for easy access. Egg wash is whipped up for the fish tacos, popcorn chicken and tempura cauliflower, and sesame crackers are freshly fried.

A DAY IN THE LIFE OF PAWPAW'S APPRENTICE CHEF

avril

One of the best things about being an apprentice chef at Pawpaw is that every day is different. As well as the daily services, my job includes private function preparation, experimenting with new flavour combinations for new menu ideas and giving the kitchen a thorough clean. I also spend time gathering evidence for my Work Skills assessments, ready for presentation at my monthly apprenticeship meetings with 'Busy at Work'.

Cheffing isn't for everyone, but if you can look past working weekends, the cleaning jobs and stressful periods, it's incredibly satisfying and the opportunities are endless!

Since becoming an apprentice chef at Pawpaw in December 2017, I've made Thai platter spreads, grazing platters, canapés and banquets. I've completed numerous external catering jobs in Brisbane and surrounds. I've flown to Melbourne to be inspired by its food culture, returning to Pawpaw to brainstorm for our seasonal menu. I've assisted in hosting cooking demonstration events, and now I get to assist with the Pawpaw cooking classes! Life as an apprentice chef has exceeded my expectations tremendously and I'm falling in love with my career choice more and more each day.

2pm I begin to clean the kitchen. Cleaning from top to bottom, I start with cleaning out the service fridge and topping up any products in the bain-marie. All surfaces are polished, two washing up stations are in action and lastly, the floors are swept, wet mopped, scrubbed and dry mopped.

11am Lunch service begins! On a typical day at Pawpaw I won't leave the service line until 2pm as orders continually come through.

3pm A preparation list for the next day is created, produce is ordered and the kitchen is left clean and organised for the next service!



THE BAKEOLOGISTS

Brisbane born and bred

The Bakeologists has been the Venzin Group's local independent bread supplier for more than five years. Baker and pastry chef Jason Kynaston and his team unleash their inventiveness in the kitchen, setting this institution apart from traditional bakeries, attracting the title of a Modern Australian Bakery.



"We are a typical Aussie bakery with innovative techniques and spins on traditional goods, so you'll get more variety than what's expected from your regular bakery," Jason highlights.



@thebakeologists
(07) 3254 1033
Open 7 days
81 Merthyr Road, New Farm
Wholesale enquiries:
newfarm@thebakeologists.com.au

Homemade pies and sausage rolls are filled with quality meats and fragrant herbs, encased in melt-in-your-mouth pastry. The flavoursome gourmet sandwiches and handcrafted stone-baked artisan breads are made with delicacy. Sweet treats such as the decadent 'Lemon Angel Cake' and zesty 'Granny's Lime Tart' are also made from scratch with no artificial preservatives or additives. Their homemade candy sticks are a hit with locals and burst with flavours of musk, banana and spearmint. These busy bakers even toast their own granola, packed with seeds, coconut and dates.

The Bakeologists has a vibrant retail cafe with barista-made coffee which is attached to the bakery on Merthyr Road in New Farm. This makes their baked goods just as accessible to walk-in patrons as they are to its wholesale clients. If you're on the other side of the river you can still visit The Bakeologists friendly team and pick up freshly baked products every Saturday morning at the Davies Park Market in West End.

Sponsored by The Bakeologists



Q&A with the chefs of
PAWPAW

PAWPAW HEAD CHEF KIWON
AND CHEFS PUY AND JEAN
TAKE A QUICK BREAK FROM
THE KITCHEN TO TALK ALL
THINGS FOOD!

Which Thai dish from Pawpaw reminds you most of home?

PUY Basil stir-fry. My mum always made this dish growing up and it reminds me of Chai Nat - where I grew up in Thailand. My family home was near a river and paddy fields. Mum would take me to the fruit and vegetable market on the weekends and we would hand pick fresh basil to put on our 'Pad Krapow' (basil stir-fry).

What is your favourite cooking ingredient?

JEAN It would have to be garlic. I love the smell of garlic and its diversity, plus it is proven to decrease blood pressure and reduce cholesterol. This is important to me because I am a father and I want to live a long healthy life for my daughter.

What is your favourite cuisine to cook when you are at home?

KIWON Korean food, because I am Korean! I love chilli and kimchi because I grew up on this style of food and so it reminds me of home. I also want my son to keep a connection with his Korean heritage, so I try to cook Korean as often as possible.

What is the hardest part about being a chef?

JEAN Working in a multicultural team where we all speak different languages. Communication is key, so speaking slowly and making sure we show each other how to do things is important.

What is your favourite style of cake to bake and why?

PUY I love to bake naked-style cakes. I like the rustic look of these cakes and they're a beautiful base to begin with, then enabling me to style each one differently to cater to what our customers want. This includes decorating with fresh flowers, macarons, gold foil and chocolate shards.

What is your most favourite dish that you have ever created?

KIWON Actually, it's a recent creation, the chilli caramel salmon on the new Pawpaw menu! It's the perfect fusion of Asian and Western cuisine. Its ingredients include salmon and broccolini which are both super foods, as well as oyster mushrooms - all layered on top of a potato hash. The chilli caramel sauce that completes the dish balances the flavours out perfectly, with a little bit of naughty and nice.

Who is your chef inspiration and why?

JEAN Gordon Ramsay. I fell in love him and his television show Hell's Kitchen when I was growing up in Thailand. I would watch it in English with Thai subtitles to help me learn the English language. When Ramsay travels the world to learn, he still remains humble and learns as a student.

If you could work in any restaurant around the world, where would it be?

KIWON Pawpaw of course! Pawpaw is the perfect place for me, because I grew up in an Asian country and I love cooking both Asian and Western cuisine, which is what Pawpaw is all about. The restaurant has a positive culture and I have the most amazing and diverse team.

VENZIN
THAI
curry
PASTES



Venzin house-made Thai curry pastes are available to purchase at Pawpaw, Mons Ban Sabai Thai and Pawpaw Asian Kitchen Balmoral and Tingalpa

GREEN CURRY PASTE
Dairy, gluten and sugar free
Vegan

No artificial colours or flavours and no preservatives.

Use the curry recipes in this edition to start your Thai culinary journey!

For enquiries, email
giorgina@venzingroup.com.au

RED CURRY PASTE
Dairy, gluten and sugar free

YELLOW CURRY PASTE
Dairy and gluten free
Vegan

www.pawpawcafe.com.au



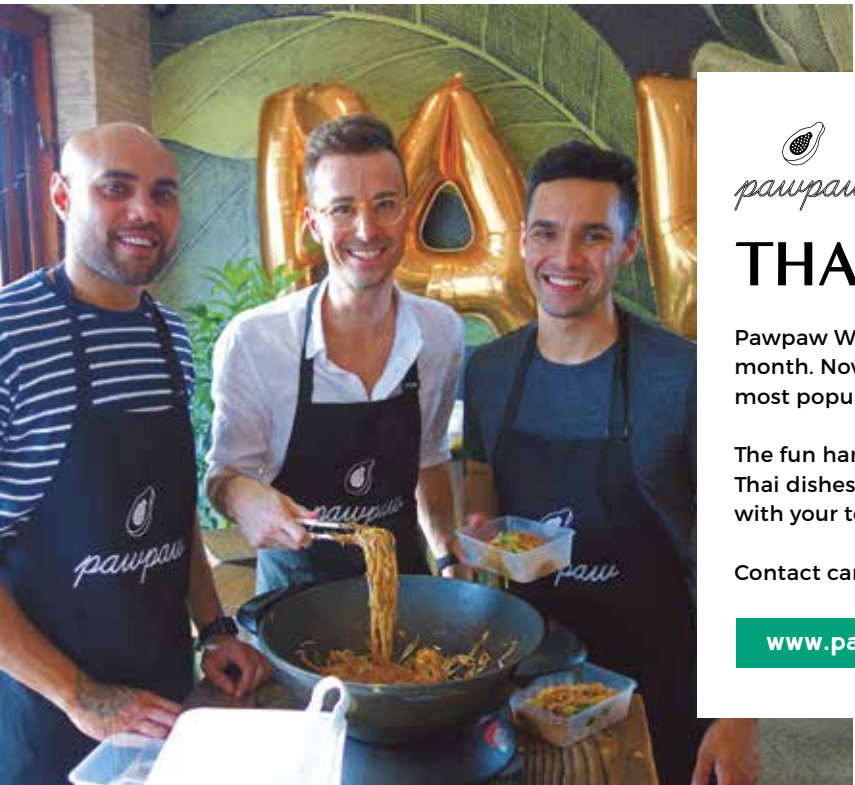
THAI *Cooking School*

Pawpaw Woolloongabba hosts Thai cooking classes each month. Now you can learn some of the Venzin Group's most popular dishes, so you can then recreate at home!

The fun hands-on classes include learning three popular Thai dishes, which you can then enjoy eating as you dine with your team.

Contact candice@venzingroup.com.au for more details.

www.pawpawcafe.com.au/thai-cooking-class



RECIPES





COCO
ENERGIZER
SMOOTHIE

GUT LOVING
GREENS
SMOOTHIE

HAPPY
HORMONES
SMOOTHIE

ALL SMOOTHIES ARE VEGAN | EACH SERVES 1 | @ediblegratitude x @karaivy_

INGREDIENTS

- ½ frozen banana
- 1 tsp Edible Gratitude Vital Force
- 1 cup Nut Mylk
- 1 tbsp almonds
- 1 tbsp coconut yoghurt
- 1 tbsp chia seeds

METHOD

- Blend all ingredients together in a blender until smooth.

INGREDIENTS

- 1 tsp Edible Gratitude Inner Peace
- ½ cup baby spinach leaves
- ½ cup coconut water
- ½ Lebanese cucumber
- ½ small green apple, core removed
- 1 celery stalk
- ¼ cup fresh mint leaves

METHOD

- Blend all ingredients together in a blender until smooth.

INGREDIENTS

- ½ cup berries
- 1 cup Nut Mylk
- 1 tsp Edible Gratitude Vital Force
- 1 tsp pepita seeds
- 1 tsp sesame seeds
- ½ cup broccoli
- 1 date, pre-soaked
- Coconut yoghurt (optional)

METHOD

- Blend all ingredients together in a blender until smooth.

MANGOLICIOUS
SMOOTHIE BOWL

VEGAN | SERVES 1
@cratecafe

INGREDIENTS

- 1 cup chopped frozen bananas
- 1 cup diced frozen mango
- ¼ cup mixed pumpkin seeds and unsalted cashew nuts
- Papaya, scooped into seven small balls
- Fresh shredded coconut

METHOD

- Place the banana and mango pieces into a blender and blend until smoothie consistency.
- Lightly toast pumpkin seeds and cashews in a frypan or oven until lightly golden and set aside.
- Place the smoothie mixture into a bowl, topping with the fresh papaya balls, fresh shredded coconut, toasted pumpkin seeds and cashews.



PINK H₂O

VEGAN | SERVES 1-2
@cratecafe

INGREDIENTS

- 1 dragon fruit
- 1 lemon
- 2-3 fresh frangipanis, washed
- Water and ice

METHOD

- Dice the dragon fruit into small pieces and thinly slice the lemon. Place into a tall drinking glass.
- Add water and ice and top with washed frangipanis.





APPLE PANNA COTTA

SERVES 4-6 | @piggybackcafe

INGREDIENTS

- 1 cup cream
- ¼ cup milk
- ½ tbsp. vanilla paste
- ¼ cup sugar
- 1.5g Agar Agar powder
- 1/2 cup water
- ½ cup diced tinned apples
- Poached apples
- Oat and brown sugar crumble
- Granola
- 1 cup fresh mixed berries

POACHED APPLE INGREDIENTS

- 4-6 apples, peeled and cut into quarters, core removed.
- 500ml apple juice
- ½ cup sugar
- 1 cinnamon stick

CRUMBLE INGREDIENTS

- 1 cup oats
- ½ cup brown sugar
- ¼ tsp cinnamon
- 75g unsalted butter, melted

GRANOLA INGREDIENTS

- 50g pepita seeds
- 50g flaked almonds
- 50g walnuts
- 50g cashews
- 50g cranberries
- ½ cups coconut chips
- 100ml maple syrup
- ½ tsp cinnamon

METHOD

- *Main recipe:* add the cream, milk, vanilla paste and ¼ cup sugar into a saucepan and bring to a slow boil, then remove from the heat.
- Add the Agar Agar and water into another saucepan and bring to a boil, then add the cream mixture from other saucepan and stir until well combined.
- Place tinned apples into a large jug and add the cream mixture. Pour into 4-6 dariole moulds and place into a fridge to set, approximately three hours.
- *To make the poached apples:* Add the apple juice, cut apples, sugar and cinnamon stick to a saucepan, making sure the apples are submerged in the poaching liquid. Cover with a plate to weigh the fruit down and ensure even cooking.
- Bring to a slow boil and simmer for 10 minutes. To check if the apples are ready, pierce the apples with a knife. The fruit be easy to skew, without being too soft.
- Remove the apples with a slotted spoon, and allow them to cool.
- Serve or store the fruit with the cooled poaching liquid in the refrigerator until you’re ready to serve.
- *To make the crumble:* mix oats, brown sugar, cinnamon and melted butter together in a bowl. Place mixture on a flat tray and bake in the oven at 180°C until golden brown.
- *To make the granola:* mix all ingredients in a bowl, then lay out onto a baking tray and cook in the oven at 180°C until golden, approximately 45 minutes.
- *To serve:* place granola into serving bowls, turn out panna cotta into the centre of granola, then add poached apples, fresh berries and top with crumble.



TEMPURA EGGPLANT *with* KIMCHI MAYO

VEGETARIAN | SERVES 2 | @pawpawcafe

INGREDIENTS

- 1 whole eggplant
- 2 cups tempura batter
- 2-3l vegetable oil for deep frying
- Kimchi mayonnaise, to serve on side

TEMPURA BATTER INGREDIENTS

- 3/4 cup (115g) plain flour
- 1/4 cup (35g) cornflour
- Pinch of bicarbonate of soda
- 1 whole egg, lightly whisked
- 1 cup (250ml) soda water, chilled

KIMCHI MAYONNAISE INGREDIENTS

- 1/4 cup kimchi
- 1 cup Japanese mayo

METHOD

- *To make the tempura batter:* mix all tempura ingredients in a bowl gently to avoid over-whisking.
- *To make the kimchi mayonnaise:* blend the kimchi and Japanese mayonnaise together until smooth consistency.
- *Main recipe:* heat the frying oil in a wok or deep fryer to 180°C.
- Wash the eggplant and cut into round disks, approximately 1.5cm thick.
- Coat eggplant with the tempura batter.
- Carefully and slowly drop the eggplant into the wok or deep fryer. Cook for 2-3 minutes until golden brown on both sides. Set the eggplant aside on paper town.
- Serve with kimchi mayo.

THAI SPRING ROLLS

VEGAN | MAKES 10 | @pawpawcafe @monsthaibrisbane @pawpawasiankitchen

INGREDIENTS

- 200-300g sliced white cabbage
- 50g sliced shitake mushrooms (soak in cold water first and squeeze the liquid out)
- 50g carrot, julienne
- 50g glass vermicelli noodles (soak in cold water first and drain the liquid)
- 2 cloves garlic, finely chopped
- 2-3tbsp vegetable oil
- 2 stems coriander, finely chopped
- Coriander leaves, to taste
- 2tbsp light soy sauce
- 2tbsp Maggi soy sauce
- 3tbsp caster sugar
- 1 pinch ground pepper
- 2Lt vegetable oil for deep frying
- 10 pieces of spring roll pastry

METHOD

- Sauté the chopped garlic and chopped coriander stems in vegetable oil in a saucepan on low heat until golden brown (take care as the garlic may burn).
- Add cabbage, carrot and shitake mushroom to the saucepan and stir until the vegetables are softened. Then add the soy sauce, Maggi soy sauce and sugar to cook until liquid has been absorbed and the ingredients are dry.
- Add glass vermicelli noodles and cook for a further two minutes.
- Add chopped coriander leaves and pepper, stir for 30 seconds, then remove pan from heat.
- To prepare the vegetable oil for deep frying, heat vegetable oil in wok to 180°C.
- Place the spring roll mixture into the middle of the spring roll pastry sheets and wrap. Be careful not to put too much filling in each spring roll sheet as the pastry must be able to encase the filling completely. Seal roll by moistening edge with water.
- Carefully place spring rolls into the hot vegetable oil, cooking for five minutes until crispy and golden brown.

TIP Can be frozen. If you're cooking frozen spring rolls, cook for approximately seven minutes at 165°C.



PINEAPPLE FRIED RICE

GLUTEN-FREE | SERVES 2 | @pawpawcafe

INGREDIENTS

80g chicken, thinly sliced
1 cup brown rice, cooked
½ tsp yellow curry paste (Pawpaw curry paste available to purchase in-store)
5 tbsp coconut cream
2 tbsp fish sauce
½ sugar
Pinch of cumin powder
Pinch of coriander powder
Pinch of salt, or to taste
¼ tsp turmeric powder
¼ cup pineapple, diced
2 tbsp fried shallot
2 tbsp vegetable oil, for frying

METHOD

- Heat the oil in a fry pan on medium heat. Add chicken, cooking half way through, then turn down the heat to a lower temperature.
- Add yellow curry paste and stir fry for one minute until fragrant.
- Add coconut cream, cumin powder, coriander powder, turmeric powder, fish sauce and sugar, stirring for 30 seconds. Add brown rice and keep stirring on medium heat until the rice softens. Add pineapple.
- When serving, top with fried shallot.

TIP Get creative and serve your fried rice in a pineapple bowl!



BABY PEA *and* SWEET CORN FRITTERS *with* CARROT CASHEW PUREE

VEGETARIAN | SERVES 2-3 | @pawpawcafe

FRITTER INGREDIENTS

500g self-raising flower
2 eggs, whisked
500ml milk
700g steamed potato, mashed
Kernels from one large sweet corn cob (can also use tinned corn)
200g frozen baby peas, thawed
½ tsp pepper
½ tsp salt
½ tsp oil per fritter, for frying

CARROT CASHEW PUREE INGREDIENTS

3 carrots, peeled and roughly diced
40g raw cashew nuts

METHOD

- *To make the fritters:* add all fritter ingredients to a large bowl and mix to combine thoroughly.
- Add oil to a frypan set to medium heat. Using a ladle, scoop portions of batter onto the frypan. Cook for three minutes on each side, or until cooked through and golden in colour. Set each fritter aside once cooked.
- *To make the puree:* add carrot and cashews to a pot of boiling water. Once the carrot is tender, drain 80% of the water and transfer the remaining water and ingredients into a blender, adding a pinch of salt and pepper to taste. Blend until smooth. Set aside for serving.
- To plate up the dish, smear the puree onto the plate as a base, then stacking fritters on top.

TIP Serving suggestion: Poached egg and pan-fried broccolini, haloumi and dukkah.



MANGO SALAD *with* CHILLI MANGO DRESSING

GLUTEN-FREE AND VEGAN | SERVES 1

INGREDIENTS

1 whole fresh mango, diced
10 whole roasted walnuts
1 full hand rocket
½ cup strawberries, cut into halves
½ cup grapefruit, cut into small segments
5 tbsp mango dressing

MANGO DRESSING INGREDIENTS

½ cup fresh sweet mango
½ teaspoon chilli
1tbsp olive oil
1 tbsp water
½ tbsp apple cider

METHOD

- *To make the mango dressing:* blend all dressing ingredients together in a blender. You can add lime juice, salt and pepper to taste if required.
- *Main recipe:* gently toss all ingredients together with the mango dressing in a serving salad bowl.

TIP Serving suggestion: This salad goes well with fish or BBQ prawns.

WATERCRESS SALAD

VEGETARIAN | SERVES 2
@watercressbali

INGREDIENTS

1 cup salad leaves, washed
½ cup fresh watercress, washed
½ carrot, grated
¼ radish, sliced
½ fresh pomelo or grapefruit, cut into wedges
¼ cup sweet corn, steamed and cleaned
2tbps coriander, roughly chopped
¼ cup feta
¼ cup mixed toasted pumpkin seeds, sunflower seeds, black and white sesame seeds

SALAD DRESSING INGREDIENTS

100g mustard
100ml balsamic vinegar
30ml honey
300ml extra virgin olive oil
Salt and pepper, to taste

METHOD

- *To make salad dressing:* place all ingredients except olive oil into a mixing bowl and mix. While stirring, slowly add olive oil until dressing has fully combined.
- *Main recipe:* layer all ingredients into a bowl in order of ingredients list. Top with toasted seeds and drizzle salad dressing over the top.



ISLAND DUCK CURRY

DAIRY-FREE WITH GLUTEN-FREE OPTION
SERVES 1-2
@monsthaibrisbane @pawpawasiankitchen

INGREDIENTS

150g sliced roasted duck (Gluten-free option: use GF BBQ duck or another meat substitute)
2 tbsp red curry paste (Pawpaw curry paste available to purchase in-store)
200g coconut cream
2 tbsp vegetable oil
Pinch of cumin powder
Pinch of coriander powder
½ tsp red paprika powder
2 tbsp fish sauce, or to taste
10g palm sugar, or to taste
½ cup mixed lychee
½ cup diced pineapple
½ cup diced red capsicum
10 Thai basil leaves

METHOD

- Heat vegetable oil in a saucepan, then add red curry paste and gently cook on a low heat for one minute. Then add all spices and keep stirring for one minute.
- Add coconut cream, palm sugar and fish sauce to the saucepan and bring to a boil. Tip: add a small amount of water if coconut cream is too thick.
- Add roasted duck and cook for a further 3 minutes.
- Once the curry sauce has come to a boil, turn the heat down to simmer. Add the lychees, pineapple and capsicum and cook for 5 minutes until all vegetables are cooked through. Then add Thai basil leaves and serve immediately.



ASIAN PICKLES

VEGAN, DAIRY AND GLUTEN FREE
@pawpawcafe

INGREDIENTS

You can choose any Asian vegetables, but here are our preferences:

1 Japanese radish
1 wombok
1 red onion
1 carrot
1 kohlabi

PICKLING LIQUID INGREDIENTS

2l water
1.4l rice vinegar
1kg sugar
30g sea salt
30g white pepper, whole
20g seeded mustard
6 bay leaves
3g clove

METHOD

- *To make the pickling liquid:* bring all ingredients to a boil in large pot, until the sugar has dissolved, then set aside to cool down completely.
- *Main recipe:* cut all vegetables into sticks and place into a glass jar.
- Pour the pickling liquid into the jar and secure with lid, keeping in the fridge to pickle for three days minimum.

TIP Pickles last for up to two weeks in the refrigerator.



CHILLI BURRITO

VEGETARIAN | SERVES 1 | @pawpawcafe

INGREDIENTS

- 1 tbsp extra virgin olive oil
- 1 tbsp celery, finely diced
- 1 tbsp onion, finely diced
- 1 clove garlic, chopped
- 1 cup mixed beans
- ¼ cup corn kernels
- ¼ cup crushed tomatoes
- 1 tsp fresh oregano
- ¼ tsp chipotle paste
- Pinch of cumin
- Pinch of sugar
- Pinch of salt and pepper, to taste
- 2 tbsp sour cream
- 1 full hand spinach
- ¼ cheddar cheese
- 2 eggs, scrambled
- 1 12-inch tortilla wrap

METHOD

- Heat the oil in a pan on low heat. Sauté garlic, onion and celery until golden brown.
- Add beans, corn, crushed tomatoes, oregano, chipotle, cumin. Turn heat up to medium, cooking for a further five minutes. Add salt and pepper and sugar if desired.
- Place hot bean mixture, spinach, scrambled egg and cheddar in the centre of the tortilla and wrap, closing all edges. Place in sandwich press or grill in a frypan until the tortilla is crispy.
- Cut in half and serve with sour cream.

TIP You can colour your sour cream with pink pitaya powder or by blending with red dragon fruit. Serving suggestion: This burrito goes well with a fresh salsa.

PAD THAI

GLUTEN-FREE, WITH VEGAN/VEGETARIAN OPTION | SERVES 1-2
@pawpawcafe @monsthaibrisbane @pawpawasiankitchen

SAUCE INGREDIENTS

- ½ whole sliced red onion
- 2tbsp spoon crushed garlic
- 2-3tbsp vegetable oil
- 450g palm sugar
- 350g tamarind sauce
- 100ml gluten free soy sauce
- 400g salted soya bean, blended
- pinch of salt if needed

NOODLES INGREDIENTS

- 80g thinly sliced chicken (optional/ substitute for tofu if vegetarian/vegan)
- 20g hard tofu, diced
- 1 whole egg (leave out for vegan option)
- 50ml Pad Thai sauce (as per above recipe)
- 150g soaked rice noodle (or one full hand - soak in cold water for 30 minutes)
- 20g garlic chive
- 1 handful of beansprouts
- ¼ cup vegetable oil (less if preferred)
- 2tbsp crushed roasted peanut

METHOD

- *To make the sauce:* sauté the red onion, garlic and vegetable oil in a frypan on low heat until golden brown.
- Add palm sugar and leave to melt. Then add the remainder of the ingredients and mix together. Leave to boil on low heat for about five to ten minutes for thickness. Set aside.
- *Main recipe:* heat the wok with oil and cook chicken on medium heat until 70% cooked.
- Add egg and stir, so the egg begins to cook in individual pieces.
- Add sauce, rice noodles and tofu and cook until the noodles have soaked up the sauce.
- Add garlic chive and beansprouts and stir for one minute.
- Serve with crushed peanuts, lime wedge and a side of chopped red chilli.



ONG SAN CHOY BOW

GLUTEN-FREE | SERVES 1 | @pawpawcafe

INGREDIENTS

- 1 tbsp vegetable oil
- 1 cup chicken mince
- ½ tbsp red curry paste (Pawpaw curry paste available to purchase in-store)
- 2 tbsp gluten-free soy sauce
- Pinch sugar
- Pinch salt
- 10 whole cherry tomatoes
- 1 tbsp fried shallot
- ½ iceberg lettuce

METHOD

- Heat oil on medium heat in a frypan. Add chicken mince and red curry paste, frying until chicken is cooked 80% through.
- Add soy sauce, sugar, salt and cherry tomatoes. Stir and cook until the mixture has absorbed all juices.
- Prepare lettuce cups by cutting and washing the iceberg lettuce.
- Place the mince mixture onto the lettuce cups and top with fried shallot.



WAGYU GREEN CURRY *with* LYCHEE *and* GREEN APPLE

GLUTEN AND DAIRY FREE | SERVES 2-4
@pawpawcafe @pawpawasiankitchen

INGREDIENTS

- 200g wagyu steak, medium cook/grill, thin sliced
- 200g coconut cream
- ½ tbs green curry paste (Pawpaw curry paste available to purchase in-store)
- 1tbs vegetable oil
- Pinch of cumin powder
- Pinch of coriander powder
- ½ tsp tumeric powder
- 2 tbs fish sauce, or to taste
- 25g palm sugar, or to taste
- 10 Thai basil leaves
- 10 lychees
- ½ large green apple, cut into wedges

METHOD

- Heat vegetable oil in a saucepan on a low heat, then add green curry paste and gently stir for one minute.
- Add cumin powder, coriander powder and tumeric powder and keep stirring for two minutes. Then add coconut cream, palm sugar and fish sauce. Increase heat to medium and bring to a boil.
- Once the curry sauce has come to a boil, turn the heat down to simmer and add medium-cooked wagyu, apple wedges, lychees and Thai basil leaves and cook for 30 seconds. It is important not to overcook on this step, as you want to keep the meat tender and apple crunchy.
- Serve immediately. Garnish with Thai basil leaves and green peppercorn.

CHILLI CARAMEL SALMON

GLUTEN AND DAIRY FREE | SERVES 2 | @pawpawcafe

INGREDIENTS

- 360g steak salmon, sliced
- ½ zucchini, thick sliced
- 150g oyster mushrooms
- 1 bunch broccolini
- 6 tbsp chilli caramel sauce
- 2 tbsp oil, for frying
- Pinch of salt, to taste
- Pinch of pepper, to taste

CHILLI CARAMEL SAUCE INGREDIENTS

- ½ tbsp chilli flakes
- 1 red chilli, sliced finely
- 20g ginger, julienne
- ½ tsp salt
- 50ml water
- 100g dark palm sugar
- 10ml fish sauce

HASH CAKE INGREDIENTS

- 3 medium white potatoes, steamed and grated
- ½ tsp cumin
- 3 onion chives, finely chopped
- Salt, to taste
- Pepper, to taste
- 3 tbsp oil, for frying

TIP

Chilli caramel sauce can be kept in the fridge for up to one month.

METHOD

- *To make the sauce:* Place all sauce ingredients into a saucepan and bring to a boil. Set aside. This should be served hot with the salmon however.
- *To make the hash cakes:* Mix all hash cake ingredients together in a bowl. Heat oil in a frypan on medium heat.
- Form two round hash cakes then cook in the frypan for three minutes on each side or until golden brown. If you have a deep fryer you can also use this and cook for four minutes. Set cakes aside to serve later.
- *Main recipe:* Heat oil in a frypan on medium-high heat. Add the sliced salmon steaks and cook for approximately three minutes on each side, or to your liking, skin side first to crisp. Remove salmon from frypan and set aside.
- Using the same frypan, add the sliced zucchini, mushrooms and broccolini and stir fry on medium-high heat for three minutes. Add salt and pepper to taste and stir through. Remove frypan from heat.
- To plate up dish, place the hash cakes on the plate first, then stack vegetables on top, then the salmon steaks. Drizzle the hot chilli caramel sauce over the top of the salmon and garnish with coriander and chilli.





THAI YELLOW CURRY

GLUTEN-FREE AND DAIRY-FREE | SERVES 1-2
@pawpawcafe @monsthaibrisbane @pawpawasiankitchen

INGREDIENTS

- 200g your choice of protein, sliced (tofu, chicken, prawn, etc)
- 2 tbsp yellow curry paste (Pawpaw curry paste available to purchase in-store)
- 150g white potato, cubed, boiled
- 200g coconut cream
- 2 tbsp vegetable oil
- 3 tbsp gluten free soy sauce, or to taste
- 10g palm sugar, or to taste
- Pinch of salt, or to taste
- Pinch of cumin powder
- Pinch of coriander powder
- ½ tsp turmeric powder
- 2 kaffir lime leaves
- 1 tbsp fried shallot

METHOD

- Heat vegetable oil in a saucepan, then add yellow curry paste and gently cook on a low heat for one minute.
- Add your choice of protein, cumin and coriander powder, stirring for another minute.
- Add coconut cream, palm sugar, salt, gluten free soy sauce and kaffir lime leaves. Bring to a boil. Tip: add a small amount of water if coconut cream is too thick.
- Once the curry sauce has come to a boil, turn the heat down to simmer and add cooked potato, cooking for a further four minutes until the protein is cooked through.
- Place into the serving bowl and top with fried shallot.



COCONUT *and* PASSIONFRUIT DONUTS

GLUTEN FREE & BAKED, NOT FRIED | @nododonuts

DRY INGREDIENTS

40g desiccated coconut
315g nodo brand gluten-free flour
(or other self-raising flour)
135g raw sugar
Pinch of salt

WET INGREDIENTS

4x free range eggs
225g butter
200g coconut yogurt
1 tsp apple cider vinegar
1 tsp vanilla extract
100g passionfruit puree

METHOD

- Preheat oven to 180°C.
- Cream the butter and sugar together in a mixer.
- Add remainder of dry and wet ingredients to the mixer and mix until well combined.
- Place the mixture in a piping bag and fill your donut pan evenly – fill each donut mould to about $\frac{3}{4}$ full.
- Bake in the oven for 12-15 minutes.
- Wait until the pan has cooled before turning out donuts onto a board.

Note: Donut pans can be purchased online at www.nododonuts.com

TIP Serving suggestion: melt white chocolate buttons in a microwave slowly on a low heat. Once melted, dip donuts and top with toasted coconut chips.

PINK PITAYA CHEESECAKES

VEGAN | MAKES 12 | @ediblegratitude x @karaivy_

CRUST INGREDIENTS

1 cup packed pitted dates
1 cup raw almonds
1 tbs Edible Gratitude Vital Force powder

FILLING INGREDIENTS

1 & 1/2 cups raw cashews, quick-soaked
1 large lemon, juiced
1/3 cup coconut oil, melted
2/3 cup coconut milk
1/2 cup maple syrup
1/2 cup fresh or frozen pitaya
(can substitute for raspberries)

METHOD

- Add dates, nuts and Vital Force powder to a food processor and blend until small clumps remain and it forms into a ball. Blend until a loose dough forms – it should stick together when you squeeze a bit between your fingers. If it's too dry, add a few more dates while processing. If too wet, add more almond meal. Optional: add a pinch of salt to taste.
- Lightly grease a standard 12-slot muffin tin. To make removing the cheesecakes easier, cut strips of parchment paper and lay them in the slots. This creates little tabs that make removing them easier when frozen.
- Place a heaped teaspoon of crust into each mould and press down until compact. To push down you can use a small glass or the back of a spoon. If it's sticky, separate the crust and the glass/spoon with a small piece of parchment. Pop tray in the freezer to firm up.
- Add all of the filling ingredients into a blender and mix until it becomes a very smooth consistency, approximately one minute. If it's not blending easily, add a splash of lemon juice, agave or coconut milk.
- Take muffin tray from freezer. Divide filling evenly among the muffin tray moulds. Place back into the freezer to set completely, about 4-6 hours.
- Once set, remove by tugging on the tabs or loosening them with a butter knife. They should come out easily. You can keep the cheesecakes in the freezer for up to two weeks.
- Optional: You can set them out for 10 minutes before serving to soften, but they are delicious frozen as well.
- Tips: if your dates are not sticky and moist, you can soak them in warm water for 10 minutes then drain. But be sure to drain thoroughly and pat dry to prevent the crust from getting soggy.
- To quick-soak cashews, pour boiling hot water over the cashews, soak for one hour uncovered, then drain and use as instructed.





CUCUMBER COOLER

VEGAN | SERVES 1 | @pawpawcafe

INGREDIENTS

- 45ml Hendricks's gin
- 30ml St Germain
- 15ml lemon juice
- Soda
- Cucumber

METHOD

- Measure all ingredients into a glass filled with ice and top with soda.
- Garnish with cucumber strips around inside of glass.

TURKISH DELIGHT

VEGAN | SERVES 1 | @pawpawcafe

INGREDIENTS

- 45ml Cointreau
- 30ml vodka
- 20ml raspberry juice
- 15ml sugar syrup
- 15ml rose water
- 15ml aquafaba
- 10ml lime juice
- Dried rose petals, to garnish

METHOD

- Place all ingredients into a cocktail shaker and shake without ice for 10 to 20 seconds.
- Add ice and shake for a further 10 to 20 seconds.
- Strain into a chilled martini glass. Garnish with dried rose petals.



APPLE WHISKEY SOUR

VEGAN | SERVES 1 | @pawpawcafe

INGREDIENTS

- 45ml Monkey Shoulder scotch whiskey
- 60ml cloudy apple juice
- 15ml lemon juice
- 15ml sugar syrup
- 15ml aquafaba

METHOD

- Place all ingredients into a cocktail shaker and shake without ice for 10 to 20 seconds.
- Add ice and shake for a further 10 to 20 seconds.
- Strain into a rocks glass and top with ice.

SALTED CARAMEL S'MORE

VEGAN | SERVES 1 | @pawpawcafe

INGREDIENTS

- 30ml Vodka
- 15ml dark Crème de cacao
- 60ml coconut milk
- 30ml Cocoluscious salted caramel sauce
- 1 tsp Cocoluscious dark chocolate sauce
- 1 Leda vegan arrowroot biscuit
- 3 marshmallows (vegan marshmallows available from specialty stores)

METHOD

- Measure all ingredients into a shaker and add ice. Shake and strain into a chilled martini glass lined with dark chocolate sauce and rimmed with caramel and crushed biscuits.
- Lay a skewer with three marshmallows over the glass and toast marshmallows with a brulee torch.



Ready for an
island
adventure?





Win! LUNCH FOR YOU AND YOUR FRIENDS AT PAWPAW CAFÉ IN WOOLLOONGABBA!

Simply email candice@venzingroup.com.au and tell us in 25 words or less why you'd like to indulge in lunch and a cocktail or two at Brisbane's best café and restaurant!

Competition closes 30th June 2019 and winner will be contacted via email.



Win! BREAKFAST FOR YOU AND YOUR FRIENDS AT CRATE CAFÉ IN CANGGU!

Simply email candice@venzingroup.com.au and tell us in 25 words or less why you want to hang out in the coolest café in Bali on your next holiday! Competition closes 30th June 2019 and winner will be contacted via email.

Crate Café image via @gon0521



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@kyndcommunity

WHERE
TO eat



DA MARIA
@damariabali
Jalan Petitenget No.170,
Kerobokan Kelod,
North Kuta

When in Indonesia, indulge in Italian? Take a break from the Asian fare and visit Da Maria for a European treat. This large and vibrant osteria serves up Italian cuisine to satisfy those pizza and pasta cravings. Exhibiting a crisp blue and white interior with bold geometric styling and contrasting yellow décor, the building is reminiscent of Italian courtyards. Arrive before your table is ready and make use of the entrance bar by ordering a Da Maria Spritz or an Italian red wine. Avoid envy across the dining table and order different meals to share between you and your guests. A few of our favourites include the house-made pappardelle with braised beef shin ragu, the roasted prawns and the salsiccia pizza. The ample space, which is perfect for large group bookings, is further utilised once ten o'clock in the evening arrives, as the venue seamlessly transforms into a European disco! Grab another spritz and get ready to dance the night away to international house music.

SARONG

@sarongrestaurant
Jalan Petitenget 19XX,
Kuta Utara, Badung



Sarong is one of Bali's most admired restaurants, offering an inviting leisurely ambience and an exceptional fine dining experience, making this award-winning restaurant ideal for romantic evenings as well as casual group dinners. Highly acclaimed chef-owner Will Meyrick's passion for Southeast Asian cuisine is apparent throughout the extensive innovative menu. Excite your palate with flavourful spices and fragrant herbs in curries such as the slow-cooked lamb curry or the Sri Lankan style roast chicken with roasted spices, pandan, mustard seeds and tamarind. The Indian Chinese style dumplings are a must-try – magically melting in your mouth, leaving flavours to reminisce throughout the evening. The establishment is adorned with elegant chandeliers throwing subtle light into the dining area. To avoid missing out on a truly memorable culinary experience booking in advance is highly recommended.



Shelter image via @aomeraki

SHELTER

@sheltercafebali
Jalan Drupadi 1 No.2
Seminyak

Upstairs from sister venue Nalu Bowls is a leafy tree house, home to Shelter café. Escape the bustle of the Seminyak streets and nestle into the breezy hideout where nourishing meals, suitable for vegans and the health-conscious are available from 7:30am to 6pm daily. Get creative and build your own breakfast or leave it to the experts and select from many specialty combos, or opt for a wholesome salad or wrap. 'Weffy's salad' is abundant in flavourful ingredients including feta beetroot whip, hummus, grilled tempeh and roast chicken just to name a few. Paired with a fresh juice or coffee, there's good reason for this being our frequent go-to café when visiting Bali.



NEON
PALMS

@neonpalmsbali
Corner of Jalan
Kayu Aya &
Jalan Kayu Jati
Seminyak

Enter the unmissable pink door at Bali Boat Shed boutique in Seminyak and head upstairs to this Instagram-worthy café. Here you'll discover a venue exuding tropical jungle vibes and a kitchen serving up tacos and tapas-style sharing plates from breakfast through to dinner. Coconut popcorn cauliflower and vegan peking duck tacos are just a taste of what the creative menu offers. The wallpaper is just as colourful as the cocktails, making Neon Palms not only a treat for your taste buds but a treat for your eyes!



What was once literally a cement crate has since expanded to a super cool concrete open-air café, aptly named Crate. Although situated off the main road in the back streets of Canggu, this café is no secret to nomads, trendy yogis and surfer travellers who frequent the café. It's a relaxed hangout spot to mingle and make new friends from around the world.

Known for its perfectly brewed coffee, Crate balances expectation with its colourful smoothies, bowls and picture-perfect, flavoursome brunch dishes. The 'Eggxlent' dish is a zesty twist on traditional eggs on toast, with fried eggs and a fresh tomato salsa on toast, dusted with parmesan cheese. A takeaway banana bread is a must if you don't order as a main.

After breakfast you may like to swing by Crate Concept next door. This boutique store showcases local and international designer clothing with summer linens you'll want to try on and keep on, as you venture back out into the morning sun.



CRATE
CAFÉ

@cratecafe
Jalan Canggu
Padang Linjong 49
Canggu

WHERE
TO — eat



MANO
BEACH
HOUSE

@manobeachhouse
Jalan Pantai Pura
Petitenget Seminyak

Tucked away from the main road and perched upon peaceful Petitenget Beach is Mano Beach House. Brought to you by the entrepreneur behind Asian street food eatery Street Boi, Dewa Bintara has created a tropical haven, perfect to retreat to when wanting to slow down, chill out and savour the Bali sunset.

After taking a dip in the pool, take your pick and lounge in beanbags or island huts. Sip on exotic cocktails and enjoy fresh and flavoursome cuisine produced with locally sourced ingredients. We recommend ordering the grilled prawns and tandoori chicken skewers, washed down with Mano's signature cocktail, Lost Beach Club, with house-infused citrus vodka, bianco, passion fruit and wine syrup. To find this hidden gem, head to Petitenget Temple. At the corner of the parking lot is where you will spy the Mano sign.

JACKSON
LILY'S

@jacksonlilys
Jalan Raya
Seminyak No.2,
Bali

If you love Pawpaw Café then you are going to love Jackson Lily's. Located in Seminyak just down the road from Nalu Bowls and Shelter café, this shiny new restaurant is brought to you by Dean Keddell, the executive chef behind another of our favourites, Ginger Moon restaurant. Focusing on an Asian fusion inspired kitchen, shared dishes are based on the ethos of being light, fresh and truly inspirational. Here you will find tantalising handmade bao, their famous tandoori chicken drumsticks, as well as their signature steamed ricotta, lemon and ginger dumplings. The perfect share meal is accompanied with the perfect cool cocktail such as the Jalan Jalan – 'green tea infused gin, jasmine tea, lychee and lemon juice'. Great for groups of all sizes and offering a central location, Jackson Lily's offers a quality gastronomic experience at a reasonable price.



WHERE
TO play

WOOBAR

@woobarbali
Jalan Petitenget,
Seminyak



You don't need to be staying at W Hotel to enjoy its fantastic attractions. WooBar is no exception. Although one side of the pool and venue is for private use, you can book a day bed for only \$60 in the public area on the opposite side. After a quick dip in the pool to revitalise your sun-kissed skin, indulge in an icy slush cocktail served in a coconut, as you lounge beneath the shade of your umbrella. WooBar lights up the night with its glowing lanterns, being just as spectacular as the sunset you can witness from your lounge.

KU DE TA

@kudetabali
Jalan Kayu Aya
No.9, Seminyak



Iconic Ku De Ta is where you'll be looking to spend your afternoons if you're wanting panoramic ocean views and the ultimate sunset cocktail session. Pair a strawberry mojito with a selection of scrumptious share plates and mellow out to lounge beats as you unwind into the evening. The sophisticated beach club offers seated dining for more formal occasions, as well as beach lounges which you can secure with a low minimum spend – a small price to pay for the best seat in the house.

FINNS
BEACH
CLUB

@finnsbeachclub
Jalan Pantai Berawa,
Canggu



Finns is renown for its lively atmosphere and is arguably one of Bali's best beach clubs, just ten minutes from central Seminyak. The exquisite establishment spans an impressive 150 metres alongside the beachfront in front of the Berawa surf break. Boasting a 30-metre infinity pool with a swim-up pool bar and underwater speakers, you don't need to be on foot to feel the energy that comes from the dancefloor beside it. The resident DJ takes to the decks every day and plays dance tracks well into the evening. Finns are currently expanding their VIP area, claiming it will be the World's Best Beach Club. We're undoubtedly excited for the reopening come April.

LA FAVELA

@lafavelabali_
Jalan Laksamana
No. 177X,
Seminyak

Concealed behind subtle street signage awaits an enchanting and unique underground bar and club. La Favela was a labour of love with its owners drawing inspiration from the Bali jungle, Brazilian favelas and London clubs, to transform a house into a tropical fortress of dance. International beats fill the venue with party vibes as you bop your way around the building and observe its aesthetically pleasing characteristics.



La Favela is adorned with an eclectic collection of arts and furniture. Walk across a little bridge and venture into the semi-indoor gardens with artificial waterfalls and ponds. A delightful experience, worth justifying the possible sore head the following morning.

TIP: The best time to go for a dance is after 11pm.

WHERE
TO indulge

GOLDUST
BEAUTY
LOUNGE

@goldustbali
Jalan Pantai Batu
Bolong No.66,
Canggu

If you want to feel like a princess then this is the spa for you. Be transported into deep relaxation in GOLDUST's beautiful lounge as you indulge in their signature treatment – the 24 Karat Gold facial. During this luxurious treatment you will experience sheets of gold applied to your face which both stimulate circulation and reduce fine lines. Trained therapists will deeply cleanse your face and massage your shoulders and arms, giving you a feeling of total relaxation. Following your facial, sip on homemade ginger tea and relax with a pedicure in their Moroccan-style beauty room. This glamorous beauty lounge is located on the Canggu main strip and is perfect for solo or group visits as well as pre-wedding festivities and themed relaxation days.



Blow Bar Bali image via @cowinthe meadow



BLOW
BAR
BALI

@blowbarbali
Jalan Oberoi 61,
Seminyak

With blow dry and styling services at affordable prices, plus a chic cocktail bar centre of the salon, there are many reasons to stop by Blow Bar Bali for a pamper session, for any occasion! Go down the side alley of Bamboo Blonde boutique in Seminyak and step into this super stylish bar and hair salon. Start your session with a hair wash that doubles as an orgasmic head massage. Once your stylist leads you over to your chair, choose your hair style and let the experts work their magic with their hairdryers and styling irons. At some stage a cocktail order (or two) will be taken. To finish, get a group photo taken with your girl squad and head out feeling like a movie star.



SPRING
SPA

@spring_spa
Seminyak Square |
Canggu | Legian

Spring Spa is the epitome of rest, rejuvenation and relaxation. Offering three locations across Bali means wherever you stay you can indulge in a signature Spring massage. As well as a massage, why not also pamper yourself with a well-deserved hair treatment followed by a professional bouncy blow dry. Each location has a DJ, bar and relaxing surrounds, which will have you feeling like you are staying in a five-star hotel. A high-end spa lounge experience at a reasonable price makes booking essential!

WHERE
TO — stay

SAHANA
VILLAS

@sahanavillas
Jalan Kayu Aya
(Oberoi Street)
No.35B, Seminyak

Sahana Villas is a tropical oasis right in the central hub of Seminyak. A short five-minute walk brings you to the main wine and dine attractions of the area. Its proximity offers the luxury of exploring all that buzzing Seminyak has to offer, knowing you can easily retreat back to the peacefulness of your private villa once you've explored to your heart's content.

Cool down in the air-conditioned open dining and lounge area, or laze outdoors in the privacy of your lush tropical garden between taking dips in your private pool.

Each morning the pool converts into a private dining area where a floating breakfast spread is served. A colourful assortment of fresh fruit and baked sweet and savoury goods are presented, along with freshly squeezed juices and barista-style coffee. Afterwards, take advantage of the yoga classes available at Sahana and start your day in a serene state of mind.

The spacious bathrooms feature semi-outdoor en suites, bringing you closer to nature in true Balinese architectural style. This high-end villa also offers personal butler and babysitting services, making it easier to free up time for more activities or to simply to make the most of your beautiful villa and relax!



EDEN
RESIDENCE
AT THE SEA

@edenresidence
Jalan Batu Belig,
Seminyak

Villa Eden Residences offers privacy, lavishness and beauty all in one place. With villas tucked away from the chaos yet close enough to be able to stroll to local cafés and restaurants, they are suitable for both larger groups and families, to singles and couples. The rooms offer a feeling of spaciousness with an ambience of crisp white and minimalist décor. Being walking distance to the beach and some of Bali's top beach clubs, the villas location between Seminyak and Canggu means either destination is only a short GO-JEK scooter away. Local eateries include Watercress Café where you can enjoy the tastiest fish burger and Da Maria that offers the trendiest pizza joint in Bali. Villa Eden also offers a range of in-house services so that you can enjoy a personal chef, massage or even a baby sitter in the privacy of your own villa. Being only fifty metres from the beach in secluded privacy, Villa Eden offers great value combined with fantastic amenities.



MUNDUK
MODING
PLANTATION

@mundukmodingplantation
Jalan Asah Gobleg,
Gobleg, Banjar,
Kabupaten Buleleng

The Bali Club cover features Munduk Moding Plantation's 18-metre long infinity pool. Swim up to the edge to witness incredibly breathtaking panoramic views of the tropical jungle, the rolling

mountains and the Java sea. The Jacuzzi deck offers the same impressive sight. Munduk Moding Plantation is located approximately two hours north of Seminyak and is an operating coffee plantation, also growing tropical fruits, vegetables and flowers. The remote establishment has been named the Best Eco Luxury Resort in Indonesia with villas that combine Balinese architecture with modernist tradition, adapted to the hilly environment. Explore deserted temples in the jungle and hike an extinct volcano. Being a boutique luxury resort, it's perfect for intimate getaways.

CASA
ARETTA
BALI

@casaarettabali
Jalan Raya Anyar,
Kerobokan,
North Kuta

The stylish boutique villa features a private pool and a small flourishing garden. Enjoy the serenity of laying under the gazebo reading a book, our spreading out by the pool to soak up the Bali sunshine. The host is very helpful and friendly, also offering easy airport transfers and scooter hire.



THE SEMINYAK Beach Resort & Spa

by CANDICE GROVES



In the heart of Seminyak and positioned along the beautiful coastal line thrives one of Bali’s most prestigious high-end luxury resorts.

There are countless choices of accommodation across Bali. However, if you’re looking for a dreamy escape with views from your room of the turquoise waters, and yet still wanting to be close to the island’s lively epicentre, The Seminyak Resort and Spa is your destination. A group of three friends and I recently had the opportunity to experience this beachfront oasis, along with its equally memorable service.

Our room featured elements of traditional and modern detailing throughout. The sliding windows opened up to a balcony overlooking idyllic views of the ocean and the sunset – although, we would only capture a moment of the sunset from our room, as we would often stroll over to Ku De Ta beach lounge and observe it from there. A romantic spa was the highlight of the bathroom, positioned in front of windows from floor to ceiling, exposing yet another spectacular view.



In addition to the Ocean Front accommodation there is a Garden Wing across the road, offering hotel rooms and villas to suit any budget and occasion.

Having gone through a recent restoration, the resort now encapsulates historic characteristics with its traditional Balinese architecture, combined with contemporary structures and décor. The tropical leafy gardens and ponds surrounding the buildings and hut-style villas offers a true Balinese experience.

Breakfast is included daily at Santan - a breezy outdoor restaurant within the resort, tucked into the gardens. Each morning we were there, we were greeted warmly by the chefs and staff upon our arrival, who then took our coffee orders and directed us to the dining area. We felt spoilt for choice with the never-ending buffet in which they’d prepared.

Omelettes and pancakes are made fresh to order. Tropical fruits, baked goods and Indonesian cuisine are just some of the other options available. Needless to say, across the entirety of our stay, we managed to taste a little bit of everything.

With bellies full, we’d wander down the pathways, leading us to where the resort meets the beach. Behold an infinity pool stretching out along the shoreline. We would often swim up to the edge of the pool to watch tourists walking along the sandy shores, and surfers taking their dogs out to the water for a paddle.



Lounging by the infinity pool was a treat, particularly when an icy zesty granita was in hand. Feeling sun-kissed after a morning of poolside relaxation, we would then venture out to the streets brimming with cafés, restaurants, beauty salons and market stalls. It was convenient being centrally located, as it gave us bountiful activities to fill our days with. A quick stroll would lead us to our favourite cafés including Sisterfields and to our daily massages at Spring Spa.

One of the days after a morning of wandering, we headed back to the resort and made our way towards the shoreline again. This time to the right of the pool area, to have lunch at Sanje Bar and Restaurant.

Perched along a tranquil spot in front of the beach, the outdoor venue (also open to the public) features a rustic timber dining area shaded by umbrellas. What better way to unwind after an energetic morning, than to lounge at a shady beachside bar with a coconut cocktail, then being served Sanje’s famous ‘Monster Pizza’ which needs ordering a day in advance. A slice of heaven perhaps?

Our holiday was bliss and I have no doubt the beautiful team at The Seminyak Beach Resort and Spa will welcome you with as much as enthusiasm as they did us. We’ll definitely be back.



1. Pool area | 2. Pool area | 3. Sanje Bar and Restaurant | 4. Ocean View Room | 5. Ocean View Room

BAMBU INDAH



1. Bamboo ladder | 2. Taking time to relax

Tucked away amongst the rice paddies and misty mountains of Ubud, Bambu Indah is an oasis of soaring bamboo and lush rainforest. A far cry from the hustle and bustle of metropolitan Bali, this state-of-the-art eco-resort epitomises sustainable chic.

From the moment you arrive, the gentle aroma of jasmine and incense pervades the bright, airy reception area, and Bambu Indah casts its spell: a sense of tranquillity underpinned by exquisite architecture, exceptional service-conscious living.

Each day begins with gentle yoga and mindfulness practice led by a local guru beneath the soaring bamboo ceilings of the Minang house. After a delicious breakfast prepared in the Bambu kitchen restaurant, there is plenty to explore.



A trail of marigolds leads you to the upper balcony, where hanging chairs provide the perfect place to read and relax. Here, you can treat yourself to a massage in one of the custom-built massage pods. Venture through the gardens and into the rainforest, where a bamboo ladder extends upwards to the treehouse perched high in the forest.

Perhaps most astounding about Bambu Indah, though, is its unwavering commitment to sustainability. Sixty percent of the food is produced onsite and at the nearby Kul Kul Farm, where Balinese rice, organic vegetables, herbs and flowers are cultivated by permaculture experts and fertilised naturally. Guests are encouraged to be conscious of their environmental impact, and the rooms are designed to enhance natural light and ventilation.

Each of the 12 unique guest houses nestles into the verdant green of the forest and offer the perfect sanctuary to unwind after a day of exploring all that Bambu Indah has to offer. A fusion of traditional and modern innovation, each of the houses is a restored antique with a unique story.

A spiral staircase meanders down to the Ayung River, where time seems to slow as the golden afternoon light shines through the trees. Here, the River Warung restaurant is perched atop volcanic rock, overlooking the naturally spring-fed swimming pools.

Wander up the stairs (or take the innovative bamboo elevator!) to arrive back at the Afrika deck, just in time to enjoy a cocktail and watch the sun sink below the horizon. Bamboo awnings reach skywards, the distinct Javanese architecture silhouetted by the soft pastels of sunset. Bambu Indah offers bespoke experiences, including hikes, tours of the Green School and Kul Kul farm, traditional Balinese ceremonies and cooking classes. It is truly an immersive way to experience a unique side of Bali. Marvellous by design, Bambu Indah sets itself apart in its exquisite attention to detail and unique fusion of Balinese history and culture with modern, pioneering architecture.



THE
Bali
CLUB
tour

Special Guest

Georgie Stevenson



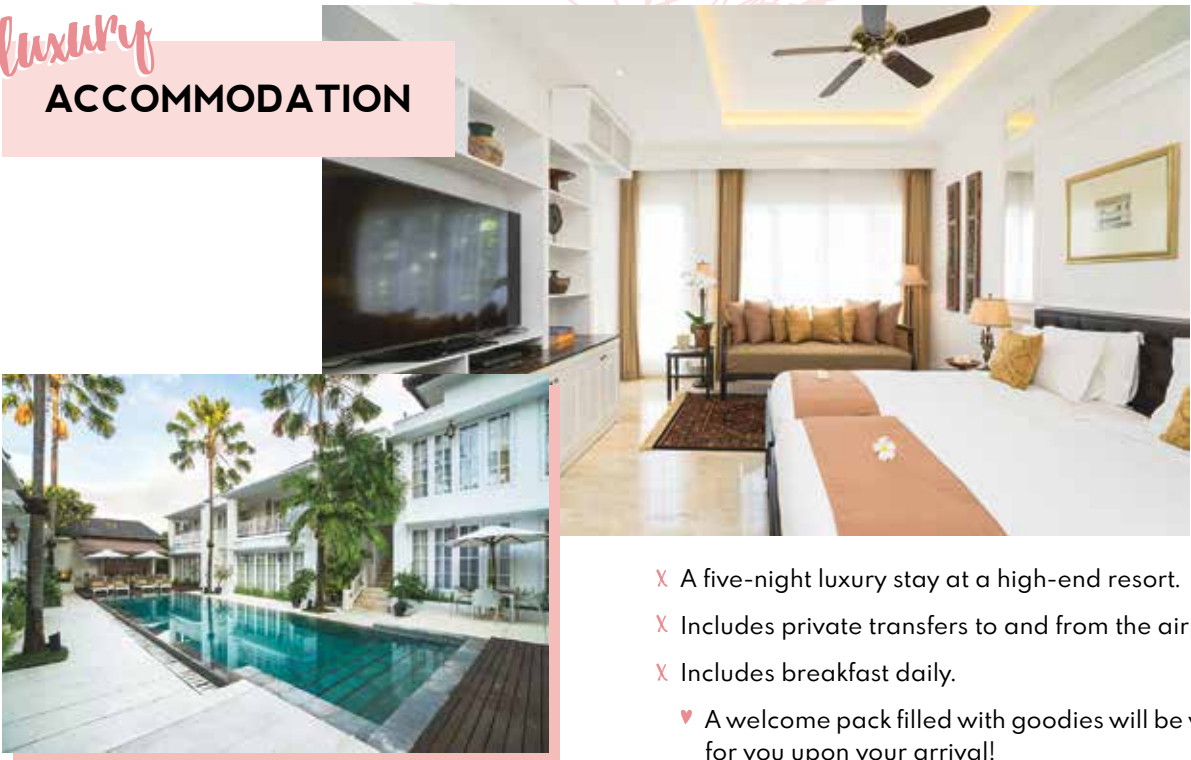
Bali is the ultimate getaway for Australians. The laid-back, free-spirited vibes and balmy weather are what lure tourists over for relaxing holidays by the ocean. The lively streets brimmed with markets, trendy cafés, beauty lounges and beach clubs are what keep tourists heading back.

The Bali Club has designed girls group tours perfect for ladies who would like to experience the island with a group of people. The tour takes you to Bali's hotspots and secluded beach areas, treating you to a true Balinese holiday. You'll leave with new friends and amazing memories!

The Bali Club Tours include...

Luxury

ACCOMMODATION



- ✕ A five-night luxury stay at a high-end resort.
- ✕ Includes private transfers to and from the airport.
- ✕ Includes breakfast daily.
- ♥ A welcome pack filled with goodies will be waiting for you upon your arrival!

wine &
DINE



- X Stick with the group or venture out separately for lunch. We will recommend the trendiest cafés to visit in Seminyak, Canggu and beyond.
- X Dinner is included every night of the tour! With reservations made at Bali's most celebrated restaurants, you'll get to indulge in tantalising cuisine from the following:
 - ♥ The Lawn (contemporary)
 - ♥ Sarong (Southeast Asian & Indian)
 - ♥ Da Maria (Italian)
 - ♥ Mamasan (Thai)
 - ♥ Mano Beach House (contemporary)

day & night
ACTIVITIES



- Prepare to be pampered as we take you to Bali's best beauty lounges!
- X Spring Spa: a one-hour massage, followed by a manicure and pedicure.
 - X GOLDUST Beauty Lounge: a 24-karat gold facial.
 - X Blow Bar Bali: a glamorous hair wash, blow dry and style.

Sunsets and
cocktails
- a match made
in Bali

We want our girls to have the best experiences, so get ready for...

- X The ultimate VIP beach club experience at a secret location!
- X A day at Mrs Sippy - a pool club with Bali's largest salt water pool! Day includes private day beds, lunch and drinks.
- X Sunset cocktails at iconic beach lounge Ku De Ta.
- X A private island tour to beautiful Lembongan and Ceningan thanks to tour company Island Time Bali.
 - ♥ You will get to visit picturesque locations including Blue Lagoon Beach, Secret Beach, Mahana Point, Yellow Bridge, Crystal Bar and Manta Bay. Take in the views of the turquoise waters when we stop for lunch and refreshing coconuts at The Sand Ceningan.



time to
INDULGE

WANT TO
join us?

For all tour inclusions and additional information visit The Bali Club website and head to the Tours page.
www.thebaliclub.com





#05

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DIY PLATTER STYLING

EVERYDAY MINDFULNESS

BONUS COOKBOOK

ECO RESORTS

BALI TOURS