

Indonesian Dinner Menu

Raising funds for the Nusa Tenggara Association with support from Rotary:

- West Pennant Hills & Cherrybrook
- Lane Cove
- North Sydney Sunrise
- Northbridge
- Chatswood Roseville.



Entree

Lemper Ayam

Sticky rice filled with minced chicken, wrapped in leaves and steamed. There is no Chinese, Vietnamese or Japanese equivalent.



Risoles Daging

Originated in the 13th century, it is a croquette wrapped in pastry, rolled in breadcrumbs, then fried until deep brown. It is filled with a variety of vegetables and chicken. Much nicer and refined than the Chinese rissoles.



Main Course

Rendang Sapi

Indonesian Rendang is dry Every chef has their own specific recipe. It can be mild, medium or hot. Beef is normally used. The best cut of meat is not best for Rendang. It is slow cooked and takes a long time to prepare.



Dougherty Community Centre 7 Victor Street, Chatswood Monday 9th May 2022 6pm







Ayam Kuning

For many Indonesian chicken dishes, drumsticks are best. This dish uses turmeric, coriander and cumin. Served with **steamed rice** and **sambal**. Sambal is a chilli sauce. There are more than 100 different types of sambal depending on region, chef and ingredients.



Gado Gado

Most common and traditional dish served in all part of Indonesian archipelago. All vegetables can be used, eggs and tahu are often used. Every chef has their own signature differences depending on how the peanut sauce is prepared and what spices are added.



Bakmi Goreng

Fried noodles are hugely popular; they all use Indonesian kecap.

Kecap manis is the unique soy sauce which is much thicker, sweeter and tastes better than Chinese soy sauce. Depending where you live, one can add anything onto the bakmi.



Dessert

Kue Pepe

This is steamed layer sago (tapioka) cake, coconut milk, vanilla powder and pandan leaves. It tastes better than the Vietnamese version which looks very similar.



Wingko Babat

Made from sticky rice, coconut and vanilla essence. It is very popular in East Java. I used to eat so much that to my mother's dismay I had no appetite for dinner.

We hope you enjoy your meal and fellowship with your friends.