



LIVINGSTONE

BALI est. 2014

Livingstone, established in 2014, is a well-renowned cafe and bakery in Bali, sharing happiness, love, and creativity through its soulfully crafted meals and drinks. Our cafe in the heart of South Yarra is Livingstone's first international expansion, offering an all-day dining experience.

Bringing Bali to Melbourne, we serve a combination of unique flavors inspired by the island life.



Coffee

UNTIL 6PM

	HOT	ICED
White/Black	5	6
Babyccino	2.5	2.5
Chocolate by Mörk	6	7
Mocha	6	7
Chai Latte by Prana	6	-
Matcha Latte	6	7
Strawberry Matcha	-	9
Aren Latte	6	7
Avocado Float	-	11
<i>Espresso, avocado, chocolate, vanilla gelato</i>		
Highlands Shaken Espresso	-	7
<i>Shaken espresso with strawberry syrup and orange zest</i>		
Large	+0.5	
Extra Shot	+0.5	
Add Syrup	+0.5	
Vanilla Caramel Hazelnut Rose Elderflower Strawberry		
Alternative Milk	+0.5	
Soy Almond Oat Coconut Lactose-free		
Ice Cream	+2	

Tea

Loose Leaf Tea

English Breakfast | French Earl Grey | Honeydew Green |
Chamomile Blossom | Peppermint | Lemongrass and Ginger

6

Iced Tea

Lychee | Strawberry | Lemon | Livingstone's Iced Tea

7

Fresh Juice

8

Cold Pressed Juice
Orange | Apple | Carrot | Tomato | Watermelon | +\$1 Mixed

9

Detox
Orange, cucumber, carrot, tomato, apple, ginger

9

Energiser
Lemon, mint, ginger, honey

9

Beet that Fat
Beetroot, apple, carrot, celery, ginger, honey
+\$2 No ice

Smoothies

Berry Tropicana

Mango, blueberry, blackberry, raspberry, banana, soy milk,
honey

10

The Green

Kiwi, green apple, banana, spinach, kale, honey

11

Tropical

Mango, pineapple, peach, banana, milk, honey

10

Avocado Smoothie

Avocado, milk, vanilla syrup, green tea powder

10

Milkshakes

Cookies and Cream	10
Banana Nutella	10

9.5

9.5

9.5

9.5

10

Mocktails

Lychee Lemonade

Lychee, lemon juice, soda

Elderflower Lemonade

Elderflower, green apple, lemon juice, soda

Livingstone's Homemade Cola

Homemade aren, lime juice, soda

Lemon/Lime Squash

Kiwi Breeze

Kiwi, orange, lemonade

Soft Drinks

Coke/Coke Zero	4.5
Lemonade	4.5
Ginger Ale	4.5
Sparkling Water	6

Share

Calamari Rings	16
Deep fried squid rings with a side of tartar sauce	
Truffles Fries V	14
Fries drizzled with truffle oil, parmesan, parsley, and truffle mayo	
Tofu/Tempeh Bites V	12
Traditional deep-fried tempeh/tofu served with a side of aioli and sweet chilli	
Corn Fritters V	12
Crispy fried corn cakes served with a side of	
Satay Lilit C, GF	16
Balinese minced satay chicken lilit served with a side of sambal matah	
Pork Satay C, GF	16
Marinated pork skewers with balinese spices, served with a side of sambal matah	
Pulled Pork Nachos	18
Nachos, pulled pork, tomato salsa, avocado, jalapeño, cheese, and sour cream	
Chicken Rissoles	16
Chicken ragout, mushroom, egg, curry Leaf, served with aioli and sweet chilli sauce	
Fish Tacos C	16
3 hard corn tacos, beer battered fish, slaw, tomato salsa, cilantro, and chimichurri mayo	

Salad

24	Chipotle Chicken Salad GF
	Grilled chicken, avocado, lettuce, capsicum, cucumber, sweet corn, tomato, honey mayo, and lime dressing
24	Asian Chicken Salad GF
	Grilled chicken, rice noodle, cherry tomato, cucumber, mint leaves, capsicum, Asian dressing, and peanuts

 - chef's recommendation

VO - vegetarian option V - vegetarian GF - gluten free C - contains chilli

Sweet Delights

Coconut Mango Chia Pudding 	15
Mango, coconut milk, chia seeds, and almond flakes	
Acai Bowl 	24
Acai berries, banana, honey granola, almond, and maple syrup	
French Toast 	25
Pan-fried brioche with fresh fruits, nutella, cinnamon sugar, maple syrup, and caramel	
Dadong's Homemade Pancakes 	24
Coconut pancakes topped with mango, shredded coconut, and traditional Pedawan palm sugar syrup, served with creamy Kori mango kinako gelato	
Waffles 8AM-5PM	15
Waffle	
Options: Plain Chocolate	
Spread +1	Toppings +2
Nutella	Strawberry
Peanut Butter	Blueberry
Strawberry Jam	Raspberry
Raspberry Jam	Banana
Blueberry Jam	Oreo
Plain Butter	Almond Flakes
Caramel Sauce	Coconut Flakes

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Brunch

UNTIL 5PM

Eggs on Toast	14
Eggs your way, toast, cucumber, tomato, butter, and jam	
Signature Breakfast Croissant 	26
Scrambled eggs, hollandaise, red cheddar, bacon Change to: Ham +1 Smoked Salmon +2 Choice of side salad or hash brown	
Avo on Toast 	24
Cherry tomato, radish, pomegranate, feta, poached eggs, multigrain	
Tropical Island Breakfast  	29
Eggs your way, grilled halloumi, pork sausage, bacon, avocado, baked beans, hash brown, nutella french toast served with tropical fruits	
Smoked Salmon Benedict	28
Sautéed spinach, grilled asparagus, cherry tomato, hollandaise, sourdough	
Breakfast Burrito 	24
Bacon, sausage, fried eggs, fresh avocado, lettuce, BBQ sauce, aioli Change to: Chicken Choice of side salad or hash brown	
Chicken Waffles	27
Spiced buttered chicken, jalapeño, smashed avocado, tomato salsa, and spiced maple syrup	
Chicken Pumpkin Pesto Pasta 	27
Basil pesto, herb chicken, roasted pumpkin, baby spinach, onion, feta, garlic bread	
Frutti Di Mare Pasta	33
Prawn, scallop, squid, tomato sauce, garlic, onion, parmesan, garlic bread	
Wagyu Beef Burger	29
Wagyu beef, charcoal brioche bun, BBQ sauce, bacon, cheddar, onion, lettuce, tomato, chips and onion rings	
Livingstone's Fried Chicken Burger	28
Crispy fried chicken, coleslaw, bacon, lettuce, cheddar, honey mayo, chips and onion rings	
Lemon Butter Salmon  	33
Pan-seared salmon, lemon butter sauce, baby potato, broccolini, asparagus, pomegranate	

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Bali Flavours

Mie Goreng C, VO	26
Traditional fried noodles, prawns, chicken, carrots, cabbage, choy sum, fried egg, prawn crackers, and acar on the side	
Balinese Nasi Campur C, VO	29
Steamed rice served with shredded chicken, long bean, tempeh orek, satay lilit, beef rendang, urap cucumber, and corn	
Pork Belly Nasi Goreng  C	27
Fried rice with crispy pork belly, fried egg, prawn crackers, and sambal matah	
Oxtail Nasi Goreng C	27
Fried rice with Balado sauce, sautéed oxtail, fried egg, prawn crackers, and acar	
Balinese Suckling Pig  C	29
Balinese slow roast pork belly, green papaya, shallot, coconut, pork rinds, satay lilit, sambal matah, and pork bone soup	
Jimbaran Grilled Barramundi  C	32
Grilled barramundi with Indonesian barbecue sauce, seaweed butter, broccolini, lemon, and steamed rice	
Oxtail Soup	32
Indonesian oxtail soup with potato, carrot, tomato, leek, prawn crackers, and steamed rice	
Ubud Deep Fried Duck C	35
Balinese-style crispy duck served with steamed rice, long bean, green sambal, and sambal mbeh	
Balinese BBQ Ribs 	48
Pork ribs glazed with sweet barbecue sauce, served with slaw and fries	

SIDES

Egg	3	Ham	6	Grilled Chicken	6	Half Avo	5
Hash Brown	3	Smoked Salmon	6	Tomato	3	Butter	0.5
Toast	3	Bacon	6	Mushroom	5	Jam	1
Rice	3	Sausage	6	Spinach	5	Sambal	2
(Green Matah Terasi Mbeh)							

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Dinner

5PM ONWARDS

Rib Eye Steak GF	39
Australian beef rib eye steak, mashed potato, grilled asparagus, mushroom sauce, and chimichurri sauce	
Surf and Turf GF	42
Australian beef rib eye steak, buttered prawns, fried baby potato, and grilled asparagus	
Honey Barbecue Beef Brisket	32
18-hour slow cooked beef brisket, red wine sauce, sautéed greens, and a choice of mashed potato or chips	
Chimichurri-Grilled Lamb 	35
Marinated sous vide lamb leg, hummus, avocado salsa, cilantro, chilli oil, and sourdough	
Seminyak Meat Platter  (good for 2)	69
BBQ pork ribs, grilled chicken, burger steak, lamb loin, chips, fresh salad Choice of grilled corn or chips	
Chicken Pumpkin Pesto Pasta VO	27
Basil pesto, herb chicken, roasted pumpkin, baby spinach, onion, feta, garlic bread	
Frutti Di Mare Pasta	33
Prawn, scallop, squid, tomato sauce, garlic, onion, parmesan, garlic bread	
Jimbaran Seafood Platter  (good for 2)	72
Jimbaran-style grilled barramundi, tiger prawns, scallops, calamari rings, served with 2 bowls of rice and three kinds of sambal (matah, green, lemongrass)	
Seafood Risotto 	33
Creamy arborio rice, prawns, scallops, squid, basil pesto, and cilantro	
Lemon Butter Salmon  GF	33
Pan-seared salmon, lemon butter sauce, baby potato, broccolini, asparagus, pomegranate	



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Dessert

Cakes

12

Orange Flourless

Berry Brownie

Hazelnut Soft & Crunchy

Passion Brownie

Black Forest

Neopolitan Cheesecake

Lemon Tart

Tiramisu

Kori Ice Cream GF

Hokkaido Cheesecake

contains dairy, eggs

Hojicha Hazelnut

contains dairy, nuts

Miso Banana Caramel

contains dairy, alcohol

Matcha Pistachio

plant-based, contains nuts

Strawberry Shortcake

contains dairy, eggs

Yuzu

plant-based

Mango Kinako

contains dairy

Black Sesame

contains dairy

CUP/CONE

1 scoop 6.9

2 scoops 8.5

3 scoops 9.9

TAKEAWAY TUB

0.5L (2 flavours) 19.9

1.0 L (3 flavours) 27.5

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Signatures

Livingstone's Grog Homemade spice syrup, spiced rum, lime, soda	20
Peachside Gin, peach, mint, cucumber	20
Spiced N' Sour Amaretto, whiskey, homemade spice syrup, lime, egg white	20
Balinese Sling Gin, strawberry, elderflower, cranberry, lime, lemonade, cream	23
Lychee Royale Vodka, lychee, orange, lime, soda	20



Classics *with a* Twist

20

Spicy Passionfruit Margarita
Tequila, lime, passionfruit, chilli

20

Blueberry Mojito
Rum, blueberry, mint, soda

23

Chai Espresso Martini
Vodka, chai, kahlua, espresso

23

Stone Island
Vodka, rum, gin, tequila, cointreau, lemon, amaretto

20

Banana Colada
Rum, coconut, banana, pineapple

Classics

Espresso Martini Vodka, kahlua, espresso	20
Spicy Margarita Tequila, cointreau, lime, jalapeño	20
Mojito Rum, lime, mint, lemon, soda	20
Lychee Martini Vodka, lychee, rose	20
Amaretto Foam Amaretto, egg white, lime	20
Sex on the Beach Vodka, peach, orange, cranberry	20
Bloody Mary Vodka, lime, worcestershire, tobasco,	20
Negroni Gin, campari, sweet vermouth	20

Wine

<i>Red</i>	<i>Glass</i>	<i>Bottle</i>
Mc Guigan, Pinot Noir <i>South Australia 2022</i>	12	40
Grant Burge, Merlot <i>Barossa 2021</i>	14	42
Grant Burge, Shiraz <i>Barossa 2021</i>	14	42
Grant Burge, Cabernet Sauvignon <i>Barossa 2021</i>	14	42
St Hallet, Shiraz <i>Barossa 2020</i>	15	46
Rolf Binder, Cabernet Merlot <i>Barossa Valley 2018</i>		54
Penfolds, Shiraz Cabernet <i>Koonunga Hill 76 2017</i>		54
Powell & Son, Shiraz <i>Barossa 2021</i>		55
Eddystone Point, Pinot Noir <i>Tasmania 2023</i>		65
Ulithorne, Shiraz <i>McLaren Vale 2021</i>		65
Pirramimma, Shiraz <i>McLaren Vale 2021</i>		65

White

	<i>Glass</i>	<i>Bottle</i>
Paradox, Chardonnay 2023	12	40
Kim Crawford, Sauvignon Blanc <i>Marlborough</i> 2023	13	40
Hardwood Estate, Riesling <i>Great Southern Western Australia</i>	13	40
Penfolds, Riesling <i>Koonunga Hill</i> 2023		50
Jack & Jill, Chardonnay <i>Bellarine Peninsula</i> 2023		54
Scotchmans Hill, Sauvignon Blanc <i>Bellarine Peninsula</i> 2021		55

Rosé

Accolade, Pinot Noir Dry Rosé <i>Cupio</i> 2023	14	40
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Sparkling

Riva Dei Frati, Prosecco <i>Veneto</i>		55
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Beer & Soju

BEER & SOJU

On-Tap

	<i>Pot</i>	<i>Pint</i>	<i>Pitcher</i>
Asahi Super Dry <i>Rice Lager</i>	10	15	27
Balter Hazy <i>IPA</i>	8	13	23

By the Bottle

	<i>Bottle</i>
Bintang (Pilsener)	10
Corona (Lager)	10
Carlton Draught (Lager)	10
Erdinger (Weissbier)	15

Soju

Apple/Lychee	17
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Single Mixer

Single Mixer 12

Gin
Vodka
Tequila
Rum
Whisky

Jack Daniels, Johnny
Walker Red, Johnny
Walker Black, Canadian
Club, Jim Beam

Mixer Choice

Lemonade
Tonic Water
Coke
Ginger Ale

SINGLE MIXER