Miya Social

Seminyak's New All-Day Hangout Bringing Melbourne Energy to Bali

Bali — Seminyak has a fresh new hangout that feels like it was plucked straight from Melbourne's casual dining culture and dropped into Bali's sunshine. **Miya Social** is the latest addition from the Eat Company, the same team behind Bo and Bun and Wild Habit, and it is already shaping up to be the kind of place people keep coming back to. Think good food, feel good energy, friendly faces, and a setting filled with plants and natural light. It's bright, warm, relaxed, and instantly familiar in the best possible way.

Spread across a spacious indoor–outdoor layout draped in greenery, Miya Social brings something refreshingly new to the neighborhood: a big, bright dining space with comfortable seating, a kids' playground, and, yes, the holy grail of Seminyak and Legian living: a proper parking lot. Families, brunch lovers, coffee nerds, and everyone in between suddenly have a spot that feels like the friendly local café you stumble upon in Melbourne or Sydney. Families will also appreciate the outdoor playground, which is tucked into the garden so parents can enjoy a coffee or a long brunch while the kids run around comfortably.

The heart of Miya Social is **Chef Owner Yenni**, who has spent around twenty five years in Melbourne's culinary scene. Her story in the kitchen started when she was young, helping out at home and falling in love with the noise, energy, and rhythm of cooking. Over the years she worked her way through restaurants, eventually landing in fine dining and high end kitchens that shaped her style and strengthened her technique. She naturally gravitates toward Mediterranean cooking because of its simplicity and respect for produce. She also enjoys the craft behind open fire and grilled cooking, which she sees as a method that demands patience, instinct, and an understanding of heat. Her approach to food is grounded in connection, quality, and the kind of dishes that make people feel at ease.

Miya Social's menu is Modern Australian at its core with Mediterranean and Asian influences threaded through the dishes. The food is honest, flavour driven, and carefully made. Their all day selection includes things like Corn Fritters, Eggs Benedict Pastrami, Japanese Katsu Don Sandwich, Smashed Avocado Toast, Sourdough Pancakes, Calamari Fritti, and the Black

Angus Burger. Families and kids can also enjoy Australian inspired wood fired pizzas along with smoothies and milkshakes. Everything is made to be approachable and satisfying, with the kind of quality that makes guests feel like they are paying for food that is genuinely worth it.

One of the things that sets Miya Social apart is the amount of work they do in house. Their sourdough and pastries are baked fresh daily and the team also prepares their own cured meats, including bacon and ham.

Miya Social also takes its coffee seriously, Melbourne seriously. The café works with coffee consultant **Timothy Sweet**, one of the early pioneers behind global latte art culture and a respected figure in the specialty coffee movement. With decades of experience spanning coaching champions, roasting, judging competitions, and exploring every corner of coffee craft, Tim brings precision and creativity into Miya's coffee program. Using 100% Indonesian beans, Miya leans fully into Melbourne-style brews while celebrating local produce. The result is coffee that's smooth, balanced, and instantly memorable.

From morning coffee runs to long lunches to casual dinners, Miya Social is built for all day comfort. It opens at seven in the morning and stays lively until eleven at night, which makes it one of those neighbourhood spots that fits effortlessly into everyday routines. The spacious garden layout also makes it ideal for private events, family gatherings, company dinners, and celebrations that need room to move and breathe.

Miya Social is not just about eating. It is also about creating moments. They will introduce a quarterly event calendar that turns the space into a destination for entertainment and social experiences. Guests can expect fun, dynamic programming that fits the venue's personality and keeps things feeling fresh without losing the warmth of a local hangout.

In the end, Miya Social is exactly what its name hints at. It is a social space. A place where people feel comfortable dropping by at any hour, where the food tastes like it was cooked with intention, where the coffee is treated with respect, and where families, friends, and solo diners all feel included. Miya Social is the neighbourhood cafe that becomes part of people's routines.

Image link