

Bali Hai cafe

Wednesday to Sunday From 5pm

Dinner menu

Bookings highly recommended
9191 3160

ENTREE

Fresh shucked Coffin Bay Oysters \$30 / \$58

Natural, Lemongrass, chilli & lime leaf dressing or kilpatrick (GFO, DFO)

Beef cheek croquettes (3) \$28

Slow cooked beef and horseradish croquettes, cauliflower puree, salsa verde

Deep sea snow crab \$31

White crab meat with lemon, dill & red chilli crème fraiche, Tasmanian salmon gravadlax, cherry tomato & herb salsa (GF)

Confit Asian duck leg (VIC) \$27

Slow cooked duck leg with fresh ginger, chilli, brown sugar & hoisin sauce, served with a pumpkin & lemongrass puree, Asian herb & caramelised pineapple salad (DFO)

Abrolhos Island scallops (4) (WA) \$34

Pan seared scallops with white wine, herb & saffron cream, parmesan, macadamias, chopped parsley, Broome scampi caviar (GF)

Baldivis Rabbit & chicken rillette \$27

Pulled rabbit saddle & white chicken breast cooked in Chardonnay with green peppercorns. Served with warm Turkish bread, red onion jam, & wild rocket pesto (GFO, DFO)

Chinese dumplings (3) \$28

Braised in Chinese master stock, Asian greens, coriander & chilli

-Select from Vegetable or pork dumplings (DF, VOA)

Abrolhos Island octopus \$32

Char-grilled octopus hand, romesco sauce, fennel & radish salad, whipped feta & chive mousse (GF)

MAIN

Humpty Doo Barramundi (NT) \$56

Pan fried crispy skin barramundi (280g) served with fragrant fresh turmeric sauce, panko crumbed crab & lemongrass cake, jack fruit & Asian herb salad, crispy shallots (GFO, DFO)

Surf & Turf (WA) \$70

Seared West Australian Hereford eye fillet (cooked to your liking), truffle & herb mash, broccolini, large Skull Island tiger prawns, scallops, caviar, parsnip purée, red wine jus (GF)

Grilled Spatchcock (WA) \$54

Seasoned spatchcock breast with crispy fried leg, Manjimup truffle & forest mushroom risotto, grilled asparagus, thyme & red wine jus (GF)

Lamb short loin (WA) \$56

Char-grilled thick short loin chops (2), fondant potato, ratatouille, mushroom duxelles croquette, golden beetroot, mint pesto, lamb jus (GFO)

Pinnacle Black Angus Sirloin (SA) \$58

100 % grass-fed sirloin steak (300g), triple cooked chips dusted with smoked paprika salt, grilled vegetables, Tuscan herb butter, red wine jus (GF)

Free range Pork belly (WA) \$52

Pork belly braised in apple juice, pumpkin puree, braised red cabbage, pomegranate, apple, dill & chive salad, cider jus (GF, DFO)

Vegan curry \$42

Yellow cauliflower & chickpea curry garnished with mint & coriander, steamed jasmine rice (V, GF, DF)

SIDES

Seasonal vegetables \$15

Drizzled with Chapman River olive oil (GF, V)

French fries \$15

Truffle Aioli (GF not CF)

Vegetable Spring rolls (4) \$24

Sweet chilli dipping sauce (V, DF)

GF – Gluten free / GFO – Gluten free option available (Please note we unfortunately do not have a separate fryer for coeliacs)

DF – Dairy free / DFO – Dairy free option available

V – Vegan / VOA – Vegan option available

Please let us know about any food allergies.

Our kitchen contains allergens in all sections and therefore we cannot guarantee dishes are 100% allergen free.

For the smooth and efficient running of our kitchen substitutions / changes to dishes unfortunately cannot be accommodated – we will omit ingredients where possible for dietary concerns.