

BALI HAI CAFE

DINNER MENU

Daily from 5pm - Bookings highly recommended

ENTRÉE

LIVE PRISTINE COFFIN BAY OYSTERS (SA)	29/56
Kilpatrick, natural or lemongrass & limeleaf dressing (DF, GFO)	
BEEF CHEEK CROQUETTES (3)	28
Slow cooked beef & horseradish croquettes, cauliflower puree, salsa verde	
DEEP SEA SNOW CRAB	30
White crab meat with lemon & dill crème fraiche, fennel salad, cherry tomatoes, basil oil, avocado (GF)	
BALDIVIS RABBIT & DUCK LEG RILLETTE	27
Rabbit & duck leg braised in chardonnay, green peppercorn, mustard seeds & herbs, grilled Turkish bread, red onion marmalade, Chapman River olive oil (GFO)	
ABROLHOS ISLAND SCALLOPS (4)	32
Pan seared half shell scallops with a shallot, saffron & parsley cream, chopped peanuts, caviar (GF)	
CHINESE DUMPLINGS	26
Braised in Chinese master stock, Asian greens, coriander & chilli (DF, VO) (Select from Vegetable (V) or pork & vegetable dumplings)	
PRAWN & SALMON NICOISE SALAD	30
Exmouth king prawns, grapefruit cured salmon gravalax, poached Kipfler potatoes, green beans, caper berries, marinated olives, sundried tomatoes, parsley dressing (GF)	
GREEN PAWPAW SALAD	18
Authentic green pawpaw salad with soft Asian herbs, peanuts & crispy shallots, spicy Thai chilli dipping sauce (GF, DF, V option available) Add large tiger prawns x 4 \$10	

MAIN

SALTWATER BARRAMUNDI (HUMPTY DOO, NT)	55
Crispy skin barramundi, fried calamari, fresh turmeric, red chilli & pumpkin sauce, with soft Asian herb salad (DF, GF)	
SURF & TURF (WA)	68
Seared West Australian Hereford eye fillet (cooked to your liking), truffle & herb mash, broccolini, large Queensland prawns, scallops, caviar, parsnip purée, red wine jus (GF)	
LAMB 2 WAYS (NSW)	56
Seared lamb back strap, glazed garden vegetables, pea & basil puree. Shearers pie (mint & lamb shank), red wine jus	
GRILLED DUCK BREAST (NSW)	52
Grilled duck breast (served medium rare), orange & sweet potato gratin, beetroot, pancetta, asparagus, caramelised red cabbage, red wine jus (GF)	
STEAK & CHIPS (WA)	56
350g Char-grilled aged scotch fillet (chef recommends medium rare), smoked paprika chips, grilled chorizo & asparagus with crumbled blue cheese, peppercorn & parsley sauce	
FREE RANGE PORK BELLY	52
Pork belly braised in apple juice, pumpkin puree, Spinach & Savoy cabbage, apple, dill & chive salad, cider jus (GF)	
VEGAN CURRY	42
Cauliflower & chickpea curry garnished with mint & coriander, steamed jasmine rice (V, DF, GF)	

SIDES

FRENCH FRIES	15	SEASONAL VEGETABLES	14
Truffle aioli (GF)		Chapman river olive oil (GF, V)	
VEGETABLE SPRING ROLLS (4)	22	JASMINE RICE	10
Sweet chilli dipping sauce (V)		Black vinegar dressing (GF, V)	

GF - GLUTEN FREE, DF - DAIRY FREE, V - VEGAN

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES. OUR KITCHEN CONTAINS ALLERGENS THEREFORE WE CANNOT GUARANTEE DISHES ARE 100% ALLERGEN FREE.

DURING BUSY PERIODS SUBSTITUTIONS ON DISHES CANNOT BE ACCOMMODATED - WE CAN OMIT INGREDIENTS WHERE POSSIBLE FOR DIETARY CONCERNS.

MENU SUBJECT TO VARIATION.
SURCHARGES APPLY TO ALL CARD PAYMENTS