

Bali Hai cafe

Wednesday – Saturday from 5pm
seafood Sundays 12pm – 4.30pm (different menu)

Bookings highly recommended
9191 3160

Dinner menu

ENTREE

Beef cheek croquettes (3) \$28

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

Deep sea snow crab \$30

White crab meat & smoked salmon with lemon & dill crème fraîche, fennel salad, cherry tomatoes, basil oil, avocado (GF)

Free range Duck liver pate \$27

Served with grilled Turkish bread, red onion marmalade, rocket and herb pesto (GFO)

Abrolhos Island scallops (4) \$32

Pan seared half shell scallops, served with:
-Chimichurri (GF,DF)
or
-Lemongrass, chilli & lime leaf dressing (GF,DF)

Baldivis Rabbit & duck leg rilette \$27

Served with grilled Turkish bread, red onion marmalade, rocket and herb pesto (GFO)

Chinese dumplings (3) \$26

Braised in Chinese master stock, Asian greens, coriander & chilli
-Select from Vegetable or pork dumplings (DF, V option available)

Green pawpaw salad \$18

Authentic green pawpaw salad with soft Asian herbs, peanuts & crispy shallots, spicy Thai chilli dipping sauce (GF, DF, V OPTION)

ADD 4 x LARGE TIGER PRAWNS \$10

MAIN

Goldband snapper (WA) \$56

Pan fried Goldband snapper, pancetta, smoked red pepper sauce, orange glazed fennel, asparagus, herb oil, Broome scampi caviar (GF, DFO)

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)

Spatchcock 2 ways (WA) \$54

Grilled breast & crispy fried leg, Manjimup truffle & leek risotto, asparagus, chicken jus (GF)

Moroccan style braised lamb shank \$52

Slow cooked lamb shank glazed with aromatic spiced juices, traditional couscous, cumin sweet potato, grilled vegetables (DF)

Wagyu sirloin (WA) \$62

300g Grilled Wagyu sirloin (Marble score 4-5) (Chef recommends medium rare), crispy garlic & rosemary potatoes, grilled asparagus, café de Paris butter (GF, DFO)

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)

Vegan curry \$42

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

SIDES

Seasonal vegetables \$14

Drizzled with Chapman River olive oil (GF, V)

French fries \$15

Truffle Aioli (GF not CF)

Vegetable Spring rolls (4) \$22

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

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.

During busy periods substitutions on dishes cannot be accommodated – we will omit ingredients where possible for dietary concerns.