

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 fraiche, 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 rillette	\$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 <i>- Select from Vegetable or pork dumplings</i> (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.