

# BALI HAI CAFE

# SEAFOOD SUNDAYS

12pm - 4.30pm

## SMALL

### FRESHLY SHUCKED ALBANY ROCK OYSTERS

\$29 / \$56

Natural, Kilpatrick or lemongrass, chilli & limeleaf dressing (GF, DF)

### DEEP SEA SNOW CRAB

\$30

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

### EXMOUTH PRAWN, SMOKED HAM & POTATO CROQUETTES X 3

\$19

Romesco & parmesan

### ABROLHOS ISLAND SCALLOPS X 4 (WA)

\$32

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

### FLOATING KINGFISH

\$26

Thinly sliced Albany Kingfish, Yuzu dressing, chilled watermelon, jalapeno oil (GF, DF)

## LARGE

### SEAFOOD PLATTER FOR TWO

\$100

Crispy fried barramundi with chilli, lime & black vinegar sauce.

4 x grilled Queensland prawns. 4 x Freshly shucked Albany rock oysters - Natural.

2 x prawn & smoked ham croquette. Salt & pepper calamari.

Green pawpaw salad with prawns & spicy nam jim dressing (GFO, DFO)

### GRILLED ATLANTIC SALMON

\$45

Szechuan peppercorn & honey glazed salmon with a warm dill, blood orange, green bean & Kipfler potato salad, citrus emulsion (GF)

### CRAB & CHILLI LINGUINE

\$36

Fresh herbs & curry leaf (DF)

### FISH & CHIPS

\$44

Deep fried Rankin cod in long john silver batter, wok fried salt & chilli chips, soy & ginger dipping sauce (DF)

### WAGYU SIRLOIN

\$58

250g grilled Wagyu sirloin (chef recommends medium rare)  
crispy garlic & rosemary potatoes, grilled asparagus, café de Paris butter (GF)