

BALI HAI CAFE

SEAFOOD SUNDAYS

12pm - 4.30pm

SMALL

FRESHLY SHUCKED ALBANY ROCK OYSTERS

\$29 / \$56

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

DEEP SEA SNOW CRAB

\$30

White crab meat & smoked salmon with lemon & dill crème fraîche, 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)

GF – GLUTEN FREE, DF – DAIRY FREE. 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.