

BALI HAI CAFE

Lunch Menu

Friday to Sunday 11.30am - 2.30pm

DUCK LEG CROQUETTES (3)	\$28.00
Panko crumbed confit duck leg, Thai red curry sauce and a lychee, cucumber & lime leaf salad, crispy shallots	
DEEP SEA SNOW CRAB	\$30.00
White crab meat with lemon & chive creme fraiche, salmon gravadlax, fennel & dill salad, mango gel (GF)	
FREE RANGE DUCK LIVER PATE	\$27.00
Grilled Turkish bread, cucumber salad, red onion jam (GF option available)	
ABROLHOS ISLAND SCALLOPS (4)	\$32.00
Pan seared half shell scallops with a shallot, saffron & parsley cream, chopped peanuts, caviar (GF)	
CHINESE DUMPLINGS (3)	\$26.00
Braised in Chinese master stock, Asian greens, coriander & chilli (DF, V option available)	
Choose from Pork or vegetable dumplings	
CHICKEN CAESAR SALAD	\$27.00
Char-grilled free-range chicken breast, chiffonade baby gem lettuce, white anchovies, crispy bacon, Caesar dressing, croutons, parmesan, soft boiled egg, truffle oil drizzle (GF Option available)	
VEGAN SALAD	\$23.00
Shaved fennel, vine tomatoes, globe artichokes, dill, pine nuts, drizzled with Chapman River olive oil (GF, DF, V)	
CRISPY SKIN BARRAMUNDI (HUMPTY DOO, NT)	\$54.00
Pan seared barramundi, Thai red sauce, prawn croquette, Asian salad & mango gel	
STEAK & CHIPS (WA)	\$58.00
Dry aged Angus scotch fillet - 350g, (chef recommends medium rare), homemade chips, grilled asparagus, grilled chorizo, green peppercorn sauce (GF)	
VEGETABLE SPRING ROLLS (4)	\$18.00
Sweet chilli dipping sauce (V, DF)	
FRENCH FRIES	\$15.00
Truffle Aioli (GF)	
SWEET POTATO WEDGES	\$18.00
Sweet chilli sauce, sour cream	

GF - GLUTEN FREE (PLEASE NOTE WE DONT HAVE A SEPARATE FRYER), 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

BALI HAI CAFE

DINNER MENU

Wednesday to Sunday from 5pm. Bookings highly recommended

ENTREE

DUCK LEG CROQUETTES (3)	28
Panko crumbed confit duck leg, Thai red curry sauce and a lychee, cucumber & lime leaf salad, crispy shallots	
DEEP SEA SNOW CRAB	30
White crab meat with lemon & chive crème fraiche, salmon gravadlax, mango gel (GF)	
DUCK LIVER PÂTÉ	27
Free range duck liver pate, grilled Turkish bread, cucumber salad, red onion jam (GF option available)	
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 (Select from Vegetable (V) or pork & vegetable dumplings)	
CHICKEN CAESAR SALAD	27
Char-grilled free-range chicken breast, chiffonade baby gem lettuce, white anchovies, crispy bacon, Caesar dressing, croutons, parmesan, soft boiled egg, truffle oil drizzle (GF Option available)	
VEGAN SALAD	23
Shaved fennel, vine tomatoes, globe artichokes, dill, pine nuts, drizzled with Chapman River olive oil (GF, DF, V)	

MAIN

CRISPY SKIN BARRAMUNDI (HUMPTY DOO, NT)	54
Pan seared barramundi, Thai red sauce, prawn croquette, Thai basil salad, mango gel	
SURF & TURF (WA)	68
Seared Hereford eye fillet, truffle & thyme mash, broccolini, Queensland prawns, scallop, caviar, parsnip purée, red wine jus (GF)	
KINROSS STATION LAMB (NSW)	56
Grilled lamb backstrap (served medium), grilled haloumi, saffron potatoes, Mediterranean vegetables, red wine jus, basil oil, pinenuts, smoked egg plant puree (GF)	
GRILLED DUCK BREAST (NSW)	54
Grilled duck breast (served medium rare) Orange & sweet potato gratin, beetroot, pancetta, asparagus, caramelised red cabbage, red wine jus (GF)	
STEAK & CHIPS (WA)	58
Dry aged Angus scotch fillet (chef recommends medium rare), continental homemade chips, grilled chorizo, grilled asparagus, green peppercorn sauce (GF)	
VEGAN CURRY	42
Cauliflower & chickpea curry garnished with mint & coriander, steamed jasmine rice (V, DF, GF)	

SIDES

FRENCH FRIES	15	SWEET POTATO WEDGES	18
Truffle aioli (GF)		Sweet chilli sauce, sour cream	
VEGETABLE SPRING ROLLS (4)	18		
Sweet chilli dipping sauce (V)			

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SURCHARGES APPLY TO ALL CARD PAYMENTS