

BALI HAI CAFE

DINNER MENU

Wednesday to Sunday from 5pm.

Bookings highly recommended

ENTREE

LIVE PRISTINE COFFIN BAY OYSTERS (SA)	29/56
Kilpatrick, natural or lemongrass & limeleaf dressing (DF, GFO)	
BEEF CHEEK CROQUETTES (3)	28
Slow cooked beef & horseradish croquettes, cauliflower puree, salsa verde	
DEEP SEA SNOW CRAB	30
White crab meat with lemon & dill crème fraiche, fennel salad, cherry tomatoes, basil oil, avocado (GF)	
BALDIVIS RABBIT & DUCK LEG RILLETTE	27
Rabbit & duck leg braised in chardonnay, green peppercorn, mustard seeds & herbs, grilled Turkish bread, red onion marmalade, Chapman River olive oil (GFO)	
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 (DF, VO) (Select from Vegetable (V) or pork & vegetable dumplings)	
PRAWN & SALMON NICOISE SALAD	30
Exmouth king prawns, grapefruit cured salmon gravalax, poached Kipfler potatoes, green beans, caper berries, marinated olives, sundried tomatoes, parsley dressing (GF)	
VEGAN SALAD	23
Shaved fennel, vine tomatoes, globe artichokes, dill, pine nuts, drizzled with Chapman River olive oil (GF, DF, V)	

MAIN

CRISPY BARRAMUNDI (HUMPTY DOO, NT)	54
Crisp fried barramundi with tamarind & black vinegar dipping sauce, papaya, roasted peanut & dried shrimps salad, red chilli nam jim, prickly ash (GFO, DF)	
SURF & TURF (WA)	68
Seared Hereford eye fillet, truffle & herb mash, broccolini, Queensland prawns, scallop, caviar, parsnip purée, red wine jus (GF)	
LAMB 2 WAYS (NSW)	56
Grilled lamb backstrap (served medium) & pressed braised shank, haloumi, saffron potatoes, Mediterranean vegetables, red wine jus, basil oil, pine nuts, smoked egg plant puree (GF)	
GRILLED DUCK BREAST (NSW)	54
Grilled duck breast (served medium rare), pan fried herb gnocchi, asparagus, charred onion, wild mushroom & tarragon fricasse	
FREE RANGE PORK BELLY	56
Slow cooked rolled pork belly, pumpkin puree, savoy cabbage, apple, dill & chive salad, cider jus (GF)	
VEGAN CURRY	42
Cauliflower & chickpea curry garnished with mint & coriander, steamed jasmine rice (V, DF, GF)	

SIDES

FRENCH FRIES	15	SEASONAL VEGETABLES	14
Truffle aioli (GF)		Chapman river olive oil (GF, V)	
VEGETABLE SPRING ROLLS (4)	22	JASMINE RICE	10
Sweet chilli dipping sauce (V)		Black vinegar dressing (GF, V)	

GF - GLUTEN FREE, 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