

# BALI HAI CAFE

## DINNER MENU

Wednesday, Friday, Saturday & Sunday from 5pm. Bookings highly recommended  
Thursdays are curry night - this menu is not available.

### ENTREE

<b>DUCK LEG CROQUETTES (3)</b>	28
Panko crumbed confit duck leg, Thai red curry sauce and a lychee, cucumber & lime leaf salad, crispy shallots	
<b>DEEP SEA SNOW CRAB</b>	30
White crab meat with lemon & chive crème fraiche, salmon gravadlax, mango gel (GF)	
<b>DUCK LIVER PÂTÉ</b>	27
Free range duck liver pate, grilled Turkish bread, cucumber salad, red onion jam (GF option available)	
<b>ABROLHOS ISLAND SCALLOPS (4)</b>	32
Pan seared half shell scallops with a shallot, saffron & parsley cream, chopped peanuts, caviar (GF)	
<b>CHINESE DUMPLINGS</b>	26
Braised in Chinese master stock, Asian greens, coriander & chilli (Select from Vegetable (V) or pork & vegetable dumplings)	
<b>CHICKEN CAESAR SALAD</b>	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)	
<b>VEGAN SALAD</b>	23
Shaved fennel, vine tomatoes, globe artichokes, dill, pine nuts, drizzled with Chapman River olive oil (GF, DF, V)	

### MAIN

<b>CRISPY SKIN BARRAMUNDI (HUMPTY DOO, NT)</b>	54
Pan seared barramundi, Thai red sauce, prawn croquette, Thai basil salad, mango gel	
<b>SURF &amp; TURF (WA)</b>	68
Seared Hereford eye fillet, truffle & thyme mash, broccolini, Queensland prawns, scallop, caviar, parsnip purée, red wine jus (GF)	
<b>KINROSS STATION LAMB (NSW)</b>	56
Grilled lamb backstrap (served medium), grilled haloumi, saffron potatoes, Mediterranean vegetables, red wine jus, basil oil, pinenuts, smoked egg plant puree (GF)	
<b>GRILLED DUCK BREAST (NSW)</b>	54
Grilled duck breast ( served medium rare) Orange & sweet potato gratin, beetroot, pancetta, asparagus, caramelised red cabbage, red wine jus (GF)	
<b>ROLLED PORK BELLY</b>	56
Savoy cabbage, apple & capers, pumpkin puree, cider jus (GF)	
<b>VEGAN CURRY</b>	42
Cauliflower & chickpea curry garnished with mint & coriander, steamed jasmine rice (V, DF, GF)	

### SIDES

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