

THE BALI HAI CAFE

DINNER

6 Murray Road, Cable Beach. 9191 3160

ENTREES

LIVE COFFIN BAY OYSTERS	
Kilpatrick, natural, Thai style (GF)	22 / 44
SALT AND PEPPER SQUID	21
Shark Bay whiting, bruschetta, balsamic, basil oil	
SALMON GRAVADLAX	17
Wasabi aioli, pink grapefruit, caper berries (GF)	
SHARK BAY TIGER PRAWNS	21
Green pawpaw, pickled ginger, bean shoots, chilli, lime, coriander (GF, V option available)	
CHILLI SCOTCH EGG	19
Chilli Scotch egg, goats' cheese and parsley foam	
GRILLED DUCK BREAST	24
Honey, orange and ginger glaze, sesame red cabbage (GF, V option available)	
RABBIT RILLETTE	18
Rabbit braised in Chenin Blanc, herb pesto, chargrilled Turkish bread	
KINGFISH	22
Marinated Southern Kingfish, citrus, tomato consommé, goats' cheese, fresh dill (GF)	

- VEGETABLES & PROTEINS -

Asparagus with smoked olive oil	\$14.00
Grilled haloumi, egg plant, pumpkin, zucchini, capsicum puree, basil oil (GF, can be V)	\$16.00
Textures of Mushrooms, rocket pesto, goats' cheese (GF, V option available)	\$16.00
Baked boulangere potato	\$12.00
Caraway roasted carrots	\$12.00

GF - Gluten free
V - Vegan

MAINS

CRISPY SKIN CONE BAY BARRAMUNDI	42
Thai red curry cream, wakame, chilli, coriander, mango gel (GF)	
FREE RANGE CHICKEN BREAST	38
Wrapped in prosciutto, avocado puree, baby vegetables, jus (GF)	
BEEF BOURGUIGNON	44
Eye fillet, smoked blade, roast shallot, bacon, mushrooms, red wine, broad beans	
SEARED KANGAROO FILLET	36
Juniper, beetroot, cauliflower, smoked asparagus, jus (GF)	
PORK THREE WAYS	42
Crispy pork belly, chargrilled pork fillet, hot ham hock terrine, braised red cabbage, crushed peas, split pea puree, redwine jus	
ASIAN TOFU SALAD	34
Lemon marinated tofu, green pawpaw, pickled ginger, bean shoots, chili, lime, coriander, pomegranate molasses (GF,V)	

SIDES

Garlic Bread	10
Thick cut chips	10
Potato wedges	10
Vegetable spring rolls	10
Baby cos, parmesan, white anchovy salad (GF)	12

DESSERTS

Chocolate marquise, mango gel, raspberries and toffee ice cream	16
Honey glazed lemon tart, fresh berries and coconut ice cream	16
Orange & Thyme Creme Brulee, Lemon Shortbread, fresh berries	16
Rhubarb and Raspberry Eton Mess, poached rhubarb, fresh raspberries, ginger cream, crushed meringue (GF)	16
Affogato with choice of liqueur	16

Menu subject to variation.

Please advise us of any allergies or dietary requirements.