

# THE BALI HAI CAFE

# LUNCH

12pm - 2.30pm

## LIGHT OPTIONS

<b>SALT AND PEPPER SQUID</b>	<b>21</b>
Shark Bay whiting, bruschetta, balsamic, basil oil	
<b>SALMON GRAVADLAX</b>	<b>17</b>
Wasabi aioli, pink grapefruit, caper berries (GF)	
<b>SHARK BAY TIGER PRAWNS</b>	<b>21</b>
Green pawpaw, pickled ginger, bean shoots, chilli, lime, coriander (GF, V option available)	
<b>GRILLED DUCK BREAST</b>	<b>24</b>
Honey, orange and ginger glaze, sesame red cabbage (GF, V option available)	
<b>RABBIT RILLETTE</b>	<b>18</b>
Rabbit braised in Chenin Blanc, herb pesto, chargrilled Turkish bread	
<b>KINGFISH</b>	<b>22</b>
Marinated southern Kingfish, citrus, tomato consommé, goats' cheese, fresh dill (GF)	
<b>ASIAN TOFU SALAD</b>	<b>22</b>
Lemon marinated tofu, green pawpaw, pickled ginger, bean shoots, chilli, lime, coriander, pomegranate molasses (GF, V)	
<b>LIVE COFFIN BAY OYSTERS</b>	<b>22 / 44</b>
Kilpatrick, natural, Thai style (GF)	

## - LOADED FRIES & SIDES -

<b>CONTINENTAL FRIES</b>	<b>\$12.00</b>
Parmesan, chorizo, aioli, parsley	
<b>FLAMING FRIES</b>	<b>\$13.00</b>
Jalapenos, chilli cone carne, tabasco, sour cream	
<b>CHEESY FRIES</b>	<b>\$11.00</b>
Melted mixed cheese, aioli	
<b>BBQ FRIES</b>	<b>\$12.00</b>
Chipotle sauce, parsley, mozzarella	
<b>SPRING ROLLS (V)</b>	<b>\$10.00</b>

GF - Gluten free

V - Vegan

## BALI HAI BOUTIQUE BURGERS

*All burgers are homemade patties, cooked to order and served in artisan milk buns (lunch time only)*

<b>THE CLASSIC ONE</b>	<b>14</b>
Beef patty, melted cheese, salad, onion & garlic relish	
<b>THE NAUGHTY ONE</b>	<b>24</b>
Double the size of our classic – think BIG!!	
<b>THE KFC ONE</b>	<b>15</b>
Korean fried chicken, gochujang, red cabbage and sesame slaw, pickled cucumber	
<b>THE HOT ONE</b>	<b>16</b>
Beef patty, chilli cone carne, jalapeno relish, salad, melted cheese	
<b>THE KIWI ONE</b>	<b>16</b>
New Zealand lamb and cardamom patty, beetroot, Persian fetta, rocket salad	
<b>THE HEALTHY ONE</b>	<b>15</b>
Cauliflower, broccoli and chickpea burger, blue cheese sauce	

## Pizza's

<b>Pepperoni</b>	<b>22</b>
<b>Cajun chicken &amp; jalepeno</b>	<b>22</b>
<b>BBQ meat &amp; chilli</b>	<b>22</b>
<b>Tomato &amp; fresh basil</b>	<b>22</b>
<b>Chicken, bacon tomato &amp; basil pesto</b>	<b>22</b>
<b>Sundried tomato, zucchini, capsicum, chilli &amp; Persian fetta</b>	<b>22</b>
<b>Prawn, chorizo &amp; white anchovy</b>	<b>27</b>

Menu subject to variation.

Please advise us of any allergies or dietary requirements.

# DRINKS

## SPARKLING

NV	Divicci Prosecco	Italy	55	12
2017	Vasse Felix Blanc De Blanc	Margaret River, WA	80	
NV	Veuve Cliquot Brut Yellow Label	France	135	

## WHITE

2015	Yilgarnia Semillon	Denmark, WA	45	12
2018	Yilgarnia Sauvignon Blanc	Denmark, WA	42	11
2017	Yilgarnia Oaked Chardonnay	Denmark, WA	50	13
2019	Henschke 'Peggy's Hill' Riesling	Eden Valley, SA	46	12
2018	Voyager Estate Chenin Blanc	Margaret River, WA	50	13
2017	Voyager Estate Sauvignon Blanc Semillon	Margaret River, WA	55	
2015	Voyager Project Semillon Sauvignon Blanc	Margaret River, WA	70	
2015	Voyager Estate Chardonnay	Margaret River, WA	80	
2015	Willespie Estate Sauvignon Blanc	Margaret River, WA	46	
2015	Willespie Estate Verdelho	Margaret River, WA	55	

## ROSÉ

2018	De Bortoli Rosé Rosé (200ml Piccolo)	King Valley, Vic	15	
2017	Voyager Project Rosé	Margaret River, WA	48	

## RED

2014	Yilgarnia Merlot	Denmark, WA	50	13
2016	Yilgarnia Cabernet Sauvignon	Denmark, WA	46	12
2016	Yilgarnia Shiraz	Denmark, WA	50	13
2017	De Bortoli Woodfired Shiraz	Heathcote, Vic	54	14
2016	Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	56	
2014	Voyager Estate 'Girt by Sea' Cabernet Merlot	Margaret River, WA	65	
2017	Henschke 'Five Shillings' Shiraz Mataro	Barossa, SA	70	
2017	Henschke 'Giles' Pinot Noir	Adelaide Hills, SA	90	
2008	Willespie 'Old School' Cabernet Sauvignon	Margaret River, WA	99	

## COCKTAILS

<b>Aperol Spritz</b>	Aperol, prosecco, soda water	16
<b>Lychee Martini</b>	Lychees, Lychee liqueur, vodka	17
<b>Mojito (Lime or strawberry)</b>	White Rum, mint, lime, soda Water	17
<b>Strawberry Crush</b>	Vodka, Frangelico, strawberry Liqueur, fresh strawberries, limes	17
<b>Broome Time</b>	Peach Liqueur, OJ, Pineapple Juice, Lemon Juice, Grenadine	17
<b>Frangipani</b>	Gin, Triple Sec, Cointreau, Lemon Juice	18
<b>Espresso Martini</b>	Kahlua, Licor 43, Vanilla Vodka, Coffee	18
<b>Margarita</b>	Tequila, Cointreau, Lemon Juice, Lime Juice	18
<b>Daquiri (Mango or strawberry)</b>	White Rum, Cointreau	18
<b>Piña Colada</b>	Bacardi, Malibu, Pineapple Juice, Lime Juice	18
<b>The Pearl Diver</b>	Bourbon, orange juice, marmalade, rosemary, lemon, egg white	18
<b>Cable Beach Storm</b>	Spiced Rum, Matsos Ginger Beer, Fresh Lime, Bitters	20

## BEER

<b>Draft Beer</b>	Little Creatures Pale Ale	<b>Schooner</b>	<b>Pint</b>
	Furphy Refreshing Ale	10.50	13.50
<b>Light Beer</b>	Gage Roads Alby Crisp Lager,	9.50	12.50
	Hahn 3.5	<b>Bottle</b>	8
<b>Premium Beer</b>	Gage Roads Alby Draft Beer, Corona		8.50
	Matso's Mango Beer, Matso's Ginger Beer	<b>Bottle</b>	9.50
<b>Cider</b>	Somersby Pear Cider, Orchard Crush Apple		10.50
		<b>Bottle</b>	10.50