

THE BALI HAI CAFE

DINNER MENU

Monday to Saturday from 5pm.

Bookings highly recommended

ENTREE

FRESHLY SHUCKED COFFIN BAY OYSTERS Natural, Thai style, Kilpatrick (can be GF)	24/46
SEARED KING SCALLOPS Grilled chorizo, black pudding, cider apple gel, micro herbs	23
CRISPY TEMPURA EXMOUTH PRAWNS Tempura whiting, tomato sambal, soy & chilli	21
SALT & PEPPER AUSTRALIAN CALAMARI wakami, bean shoots, pickled ginger, cherry tomato, pineapple and kaffir lime	19
SWEET POTATO, COCONUT & LEMONGRASS SOUP Red onion bhaji, chilli oil (V, can be GF)	17
DUCK LIVER PATE Char-grilled Turkish bread, sultana & coriander seed relish	18
ITALIAN WHITE ANCHOVIE & PROSCUITTO SALAD rocket, garlic croutons, parmesan, marinated capsicum, kalamata olives, truffle oil (Can be GF)	20

MAINS

SURF & TURF chargrilled, Wagyu eye fillet, rosemary and truffle mash, garlic tiger prawns, broccolini, scallop, caviar and red wine jus (GF)	52
CRISPY SKIN CONE BAY BARRAMUNDI Thai red curry cream sauce, bean shoots, wakame, chilli, coriander, mango gel (GF)	42
ROASTED FREE RANGE CHICKEN BREAST Asparagus, potato gratin, forest mushroom sauce, blue cheese and leek croquette, truffle oil	40
HEREFORD SCOTCH FILLET Beef and horseradish croquette, parsnip puree, young vegetables and shiraz jus	46
BALINESE SPICED DUCK BREAST & CRISPY PORK BELLY carrot and orange puree, roasted bok choy and shitake mushrooms, pomegranate, sun ripened cherry tomatoes (GF)	48
TEMPURA VEGETABLES & TOFU Pawpaw, fresh pomegranate, dried shallots (V)	36

SIDES

VEGETABLE SPRING ROLLS (4) Sweet chilli dipping sauce (V)	14	THICK CUT CHIPS Dusted with smoked paprika & parmesan	15
GREEN VEGETABLE FRIED RICE Oyster sauce, green chilli (V)	16	BEEF & HORSERADISH CROQUETTES Parsnip puree	15
CAULIFLOWER CHEESE With grain mustard bechamel	14	BLUE CHEESE & LEEK CROQUETTES Parsnip puree	15
GREEK SALAD WITH PERSIAN FETA	15		

Please advise us of any allergies or dietary requirements.

Menu subject to variation / availability

GF - Gluten free / V - Vegan