

THE BALI HAI CAFE

DINNER MENU

Monday to Saturday from 5pm

Bookings essential - 9191 3160

ENTREE

LIVE COFFIN BAY OYSTERS Kilpatrick, natural or Thai style (GF)	24 / 46
VEGAN GARDEN SALAD Shaved fennel, pickles, orange, fresh dill, kale, globe artichoke (V, GF)	17
DUCK LIVER PATE Char-grilled Turkish bread, quince paste	18
MACARONI CHEESE Aged cheddar, parsley & truffle oil	18
ROASTED KANGAROO LOIN Onion Compote, roasted onion cups, grilled spring onion, port jus (GF)	22
POACHED BLUE SWIMMER CRAB Green apple and cucumber 'consommé', pickled cucumber, fennel pollen, toasted pine nuts, lemon & dill gel (GF)	24
GRILLED SHARK BAY SCALLOPS Silver beet with mussel ketchup, celeriac cream, sauce a la grecque (GF)	24

MAINS

ORANGE BRAISED ENDIVE Roasted beets, goats cheese, globe artichoke, grilled leek, zucchini (GF, V option available)	38
CRISPY SKIN WA PINK SNAPPER Braised fennel, grilled zucchini, fennel cream, prawn & saffron stock, mussels (GF)	44
GRILLED DUCK BREAST Red wine cabbage, gnocchi, roasted beets, orange braised endive, salsa verde, crispy pancetta, jus (GF option available)	46
ROASTED GRASS FED LAMB FILLET Romesco, peperonata, globe artichoke, kalamata olives, saffron poached potatoes, chorizo (GF)	48
SURF & TURF chargrilled, Wagyu eye fillet, rosemary and truffle mash, garlic tiger prawns, broccolini, scallop, caviar and red wine jus (GF)	52
NORTHERN THAI STYLE PUMPKIN & COCONUT CURRY Crispy noodle & fresh herb salad, jasmine rice (GF, V option available)	38
SPICY CHICKEN LARB Hot & sour minced chicken, fragrant Thai salad, jasmine rice, lettuce (GF)	40

SIDES

VEGETABLE SPRING ROLLS (4) Sweet chilli dipping sauce (V)	15	THICK CUT CHIPS Dusted with smoked paprika & parmesan	15
BUTTERED GARDEN VEGETABLES Confit garlic (GF)	15	DUCK LEG CROQUETTES Chilli, ginger, coriander, soy dip	15
FRENCH FRIES Truffle aioli	15	BLUE CHEESE & LEEK CROQUETTES Romesco	15

Please advise us of any allergies or dietary requirements.

Menu subject to variation / availability

GF - Gluten free / V - Vegan