

# THE BALI HAI CAFE

## DINNER MENU

Wednesday to Saturday from 5pm

Bookings essential - 9191 3160

### ENTREE

<b>VEGAN GARDEN SALAD</b> Shaved fennel, avocado cream, pickles, orange, fresh dill, kale (V, GF)	17
<b>DUCK LIVER PATE</b> Char-grilled Turkish bread, sultana & coriander seed relish	18
<b>MACARONI CHEESE</b> Aged cheddar, parsley & fresh black truffle	18
<b>ROASTED KANGAROO LOIN</b> Onion Compote, roasted onion cups, grilled spring onion, port jus (GF)	22
<b>ASIAN HERBED SALMON GRAVADLAX</b> Smoked ponzu, wakame & endive salad, fried onion crumb	22
<b>SEARED KING SCALLOPS</b> Avocado cream, pickled radish, cucumber, dashi emulsion, puffed rice (GF)	24

### MAINS

<b>ORANGE BRAISED ENDIVE</b> Roasted beets, goats cheese, globe artichoke, grilled leek, zucchini (GF, V option available)	38
<b>PAN FRIED SOUTH WEST PINK SNAPPER</b> Braised fennel, grilled zucchini, fennel cream, prawn & saffron stock, mussels (GF)	44
<b>GRILLED DUCK BREAST</b> Red wine cabbage, gin roasted beets, orange braised endive, salsa verde, crispy pancetta, jus (GF)	46
<b>ROASTED GRASS FED LAMB FILLET</b> Romesco, peperonata, globe artichoke, kalamata olives, saffron poached potatoes, chorizo (GF)	48
<b>SURF &amp; TURF</b> chargrilled, Wagyu eye fillet, rosemary and truffle mash, garlic tiger prawns, broccolini, scallop, caviar and red wine jus (GF)	52

### SIDES

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

Please advise us of any allergies or dietary requirements.

Menu subject to variation / availability

GF - Gluten free / V - Vegan