

THE BALI HAI CAFE

DINNER MENU

Wednesday to Saturday from 5pm

Bookings essential - 9191 3160

ENTREE

LIVE COFFIN BAY OYSTERS Kilpatrick, natural or lemongrass & limeleaf dressing (GF options)	24 / 48
FREE RANGE DUCK LIVER PATE Beetroot & gin relish, thyme toast, dried fruits	19
GREEN PEA & COCONUT SOUP Fresh greens, chilli (V, GF)	20
GRAPEFRUIT CURED SALMON GRAVADLAX Horseradish creme fraiche, apple, grapefruit & caper berries (GF)	22
CRISPY FRIED SPATCHCOCK Chilli, lime & palm sugar dressing, Asian herbs	22
FRASER ISLAND SPANNER CRAB Heirloom tomato salsa, cucumber, avocado, rosemary croutons	22

MAINS

VEGAN PLATE Grilled artichokes, Mediterranean vegetables, olive tapenade, asparagus, basil pesto (V, GF) Add halloumi - \$4	38
PAN SEARED GOLD BAND SNAPPER Grilled zucchini, puy lentils, prawn & parsley sauce (GF)	46
FREE RANGE CHICKEN BREAST Sous vide chicken breast, asparagus, wild mushroom arancini, parsnip puree, red wine jus	42
GRILLED DUCK BREAST Spiced red cabbage, sweet potato & orange gratin, speck ham, asparagus, red wine jus (GF)	46
LAMB BACK STRAP Chargrilled Mediterranean vegetables, basil pesto, kalamata olives, peppered halloumi, red wine jus (GF)	46
BALI HAI TASTING PLATE Beef eye fillet, scallop & truffle mash / Gold band snapper & puy lentils / Duck breast & red cabbage (GF)	56
SURF & TURF Chargrilled Hereford eye fillet, rosemary & truffle mash, garlic tiger prawn, scallop, caviar, broccolini, red wine jus (GF)	56

SIDES

VEGETABLE SPRING ROLLS (4) Sweet chilli dipping sauce (V)	15	THICK CUT CHIPS Dusted with smoked paprika & parmesan	15
FRENCH FRIES Truffle aioli (GF)	15	SMOKED BEEF RIB & MUSTARD CROQUETTES Parsnip puree	15
DUCK SPRING ROLLS (5) Soy & ginger dipping sauce	15		

Please advise us of any allergies or dietary requirements.

Menu subject to variation / availability

GF - Gluten free / V - Vegan