

THE BALI HAI CAFE

DINNER MENU

Wednesday to Saturday from 5pm

Bookings essential - 9191 3160

ENTREE

LIVE COFFIN BAY OYSTERS Kilpatrick, natural or yuzu & jalepeno (GF options)	24 / 46
SPICY THAI BEEF SALAD Seared eye fillet, bean shoots, peppercorns, fragrant herbs, chilli and red nam jim dressing (GF)	24
TASMANIAN SALMON Grilled fillet of salmon, asparagus, shellfish bisque, fresh chives, caviar (GF)	25
PORK & SCALLOPS Confit pork belly, shark bay scallops, green pea & shallot salad, port jus (GF)	26
EXMOUTH BLUE SWIMMER CRAB Lightly poached white crab meat, tomato & basil, mango gel, rosemary croutons (GF Option)	22
HEIRLOOM TOMATOES Semi dried tomatoes, shaved fennel, kale, orange & dill salad (V, GF)	19
	24

MAINS

ORANGE BRAISED ENDIVE Roasted beets, goats cheese, globe artichoke, grilled leek, zucchini (GF, V option available)	38
CRISPY SKIN WA PINK SNAPPER Fresh snapper fillet, white bean, garlic prawn and parsley broth, grilled zucchini ribbons (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 GREEN CURRY Medium spiced green curry with vegetables and Asian herbs (tofu, seafood or chicken), jasmine rice (GF, V option available)	38

SIDES

VEGETABLE SPRING ROLLS (4) Sweet chilli dipping sauce (V)	15	THICK CUT CHIPS Dusted with smoked paprika & parmesan	15
FRENCH FRIES Truffle aioli	15	BLUE CHEESE & LEEK CROQUETTES Romesco	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