

# THE BALI HAI CAFE

## DINNER MENU

Wednesday to Saturday from 5pm

Bookings essential - 9191 3160

### ENTREE

<b>EXMOUTH TIGER PRAWNS</b> Exmouth tiger prawn cocktail, ceviche red emperor, green paw paw & pickled ginger salad, yuzu mayonnaise (GF)	26
<b>RABBIT RILLETTE</b> Rabbit braised in chardonnay, herb pesto, chargrilled Turkish bread	20
<b>BARRAMUNDI CROQUETTES (3)</b> Asian herb salad, Thai red curry cream	18
<b>SURF &amp; TURF</b> Cherry smoked Kilt station beef, salsa verde, romesco, seared scallops (GF)	28
<b>CAPRESE SALAD</b> Ripe tomatoes, buffalo mozzarella, basil leaves, olive oil, pine nuts (GF)	20
<b>GREEN PEA &amp; COCONUT SOUP</b> Fresh greens, chilli (V, GF)	20

### MAINS

<b>PAN SEARED GOLD BAND SNAPPER (WA)</b> Warm puy lentils and chorizo, confit cherry tomatoes, prawn, dill & saffron sauce	48
<b>FLAVOURS OF BOURGOGNE</b> Char grilled eye fillet, smokey bacon lardons, baby onions, mushrooms, roasted carrots, sage & sweetcorn mashed potato, red wine jus (GF)	54
<b>GRILLED DUCK BREAST</b> Orange & sweet potato gratin, beetroot, pancetta, asparagus, caramelised red cabbage, red wine jus (GF)	48
<b>PORK 2 WAYS</b> Free range pork cutlet, bread crumbed ham hock, yellow pea puree, fine green beans, pomegranate jus	52
<b>BALI HAI TASTING PLATE</b> Beef eye fillet, sage & truffle mash / Gold band snapper & puy lentils / Duck breast & red cabbage (GF)	56
<b>VEGAN CURRY</b> Cauliflower & chickpea curry garnished with mint & coriander, steamed jasmine rice (GF)	38

### 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>FRENCH FRIES</b> Truffle aioli (GF)	15	<b>SWEET POTATO WEDGES</b> Sweet chilli sauce, sour cream	15
<b>DUCK SPRING ROLLS (5)</b> Soy & ginger dipping sauce	15		

**All public Holidays incur a 20% surcharge on full bill**

Please advise us of any allergies or dietary requirements.

Menu subject to variation / availability

GF - Gluten free / V - Vegan