

# BALI HAI CAFE

## DINNER MENU

Wednesday to Sunday from 5pm. Bookings highly recommended

### ENTREE

<b>TRADITIONAL THAI BEEF SALAD</b>	27
Grilled eye fillet, Thai herbs, chilli & lime dressing, glass noodles, peanuts, crispy shallots (GF, DF)	
<b>FRASER ISLAND SPANNER CRAB (QLD)</b>	28
White crab meat with lemon & chives crème fraiche, salmon gravadlax, mango gel (GF)	
<b>DUCK LIVER PÂTÉ</b>	25
Free range duck liver pate, grilled Turkish bread, cucumber salad, red onion jam (GF option available)	
<b>TASMANIAN SALMON</b>	28
Grilled Cajun Tasmanian salmon, asparagus, dill, saffron & prawn butter sauce (GF)	
<b>CHINESE DUMPLINGS</b>	25
Braised in Chinese master stock, Asian greens, coriander & chilli (Select from Vegetable or pork & vegetable dumplings)	
<b>VEGAN SALAD</b>	23
Shaved fennel, vine tomatoes, globe artichokes, dill, pine nuts, drizzled with Chapman River olive oil (GF, DF, V)	

### MAIN

<b>CRISPY SKIN BARRAMUNDI (HUMPTY DOO, NT)</b>	48
Pan seared barramundi, Thai red sauce, prawn croquette, Thai basil salad, mango gel	
<b>SURF &amp; TURF (WA)</b>	64
Seared Hereford eye fillet, truffle & thyme mash, broccolini, Queensland prawns, scallop, caviar, parsnip purée, red wine jus (GF)	
<b>KINROSS STATION LAMB (NSW)</b>	52
Grilled lamb backstrap (served medium), braised shoulder & mint croquette, roast tomatoes, red wine jus, basil oil, pinenuts, smoked egg plant puree	
<b>GRILLED DUCK BREAST (NSW)</b>	52
Orange & sweet potato gratin, beetroot, pancetta, asparagus, caramelised red cabbage, red wine jus (GF)	
<b>STEAK &amp; CHIPS (WA)</b>	52
Dry aged Angus scotch fillet (chef recommends medium rare), continental homemade chips, grilled asparagus, green peppercorn sauce (GF)	
<b>VEGAN CURRY</b>	38
Cauliflower & chickpea curry garnished with mint & coriander, steamed jasmine rice (V, DF, GF)	

### SIDES

<b>FRENCH FRIES</b>	15	<b>SWEET POTATO WEDGES</b>	15
Truffle aioli (GF)		Sweet chilli sauce, sour cream	
<b>VEGETABLE SPRING ROLLS (4)</b>	15		
Sweet chilli dipping sauce (V)			

GF - GLUTEN FREE, DF - DAIRY FREE, V - VEGAN

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES. OUR KITCHEN CONTAINS ALLERGENS THEREFORE WE CANNOT GUARANTEE DISHES ARE 100% ALLERGEN FREE.

DURING BUSY PERIODS SUBSTITUTIONS ON DISHES CANNOT BE ACCOMMODATED - WE CAN OMIT INGREDIENTS WHERE POSSIBLE FOR DIETARY CONCERNS.

MENU SUBJECT TO VARIATION.  
SURCHARGES APPLY TO ALL CARD PAYMENTS