

THE BALI HAI CAFE

DINNER MENU

Wednesday to Sunday from 5pm

Bookings essential - 9191 3160

ENTREE

LIVE COFFIN BAY OYSTERS (SA)	27/54
Kilpatrick, natural or lemongrass & limeleaf dressing (DF, GF options)	
TRADITIONAL THAI BEEF SALAD	27
Grilled eye fillet, Thai herbs, chilli & lime dressing, glass noodles, peanuts, crispy shallots (GF, DF)	
FRASER ISLAND SPANNER CRAB (QLD)	28
White crab meat with lemon & chives crème fraiche, salmon gravadlax, mango gel (GF)	
DUCK LIVER PÂTÉ	25
Free range duck liver pate, grilled Turkish bread, cucumber salad, red onion jam (GF option available)	
TASMANIAN SALMON	28
Grilled Cajun Tasmanian salmon, asparagus, dill, saffron & prawn butter sauce (GF)	
CHINESE DUMPLINGS	25
Braised in Chinese master stock, Asian greens, coriander & chilli (Select from Vegetable or pork & vegetable dumplings)	
VEGAN SALAD	23
Shaved fennel, vine tomatoes, globe artichokes, dill, pine nuts, drizzled with Chapman River olive oil (GF, DF, V)	

MAINS

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

SIDES

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

All public Holidays incur a 20% surcharge on full bill

Please advise us of any allergies or dietary requirements - Dishes may contain traces of nuts / allergens

During busy periods substitutions on dishes cannot be accommodated – we can omit ingredients where possible for dietary concerns.

Menu subject to variation / availability

GF - Gluten free / V - Vegan