

BALI HAI CAFE

Lunch Menu

Friday to Sunday 11.30am - 2.30pm

DUCK LEG CROQUETTES (3) Panko crumbed confit duck leg, Thai red curry sauce and a lychee, cucumber & lime leaf salad	\$28.00
DEEP SEA SNOW CRAB White crab meat with lemon & chive creme fraiche, salmon gravadlax, fennel & dill salad, mango gel (GF)	\$30.00
FREE RANGE DUCK LIVER PATE Grilled Turkish bread, cucumber salad, red onion jam (GF option available)	\$27.00
ABROLHOS ISLAND SCALLOPS (4) Pan seared half shell scallops with a shallot, saffron & parsley cream, chopped peanuts (GF)	\$32.00
CHINESE DUMPLINGS (3) Braised in Chinese master stock, Asian greens, coriander & chilli (DF, V option available) Choose from Pork or vegetable dumplings	\$26.00
CHICKEN CAESAR SALAD Char-grilled free-range chicken breast, chiffonade baby gem lettuce, white anchovies, crispy bacon, Caesar dressing, croutons, parmesan, soft boiled egg, truffle oil drizzle (GF Option available)	\$27.00
VEGAN SALAD Shaved fennel, vine tomatoes, globe artichokes, dill, pine nuts, drizzled with Chapman River olive oil (GF, DF, V)	\$23.00
CRISPY SKIN BARRAMUNDI (HUMPTY DOO, NT) Pan seared barramundi, Thai red sauce, prawn croquette, Asian salad & mango gel	\$54.00
STEAK & CHIPS (WA) Dry aged Angus scotch fillet - 350g, (chef recommends medium rare), homemade chips, grilled asparagus, grilled chorizo, green peppercorn sauce (GF)	\$58.00
VEGETABLE SPRING ROLLS (4) Sweet chilli dipping sauce (V, DF)	\$18.00
FRENCH FRIES Truffle Aioli (GF)	\$15.00
SWEET POTATO WEDGES Sweet chilli sauce, sour cream	\$18.00

GF - GLUTEN FREE (PLEASE NOTE WE DONT HAVE A SEPARATE FRYER), 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