

Bali Hai cafe

Wednesday - Sunday from 5pm

Dinner menu

Bookings highly recommended
9191 3160

ENTREE

Beef cheek croquettes (3) \$28

Slow cooked beef and horseradish croquettes, cauliflower puree, salsa verde

Deep sea snow crab \$30

White snow crab meat with lemon, dill & red chilli crème fraiche, Tasmanian slamon gravadlax, cherry tomato & herb dressing (GF)

Abrolhos Island scallops (4) \$32

Seared scallops with white wine & saffron cream, parmesan, macadamias, black caviar (GF)

Baldivis Rabbit & chicken rilette \$27

Pulled rabbit saddle & white chicken breast cooked in Chardonnay with green peppercorns. Served with warm Turkish bread, red onion jam, & wild rocket pesto (GFO, DFO)

Chinese dumplings (3) \$26

Braised in Chinese master stock, Asian greens, coriander & chilli
-Select from Vegetable or pork dumplings (DF, VOA)

Abrolhos Island octopus \$28

Char-grilled octopus hand, romesco sauce, fennel & radish salad, goats cheese & chive mousse (GF)

Caramelised Asian duck leg \$29

Slow cooked duck leg, caramelised with fresh ginger, chilli, brown sugar & hoisin sauce, served with a pumpkin puree & soft Asian herbs (DFO)

MAIN

Humpty Doo Barramundi (NT) \$56

Pan fried crispy skin barramundi (280g), fragrant Thai green sauce, salt & szechuan pepper calamari rings, bean shoots, crispy shallots, coriander, Vietnamese mint (GF, DFO)

Surf & Turf (WA) \$68

Seared West Australian Hereford eye fillet (cooked to your liking), truffle & herb mash, broccolini, large Queensland prawns, scallops, caviar, parsnip purée, red wine jus (GF)

Wimmera Gold corn-fed Duck (VIC) \$54

Grilled duck breast, forest mushroom & Manjimup truffle risotto, sauted asparagus, blackberry & thyme Jus (GF)

Rack of lamb (WA) \$54

Oven roasted 3 point lamb rack, fondant potato, ratatouille, mushroom duxelles, mint pesto, lamb jus (GFO)

Angus Reserve Beef Sirloin (WA) \$62

100 day grain finished sirloin steak (300g) (chef recommends medium rare), crispy garlic & rosemary potatoes, grilled asparagus, Tuscan herb butter (GF)

Free range Pork belly (WA) \$52

Pork belly braised in apple juice, pumpkin puree, braised red cabbage, pomegranate, apple, dill & chive salad, cider jus (GF, DFO)

Vegan curry \$42

Yellow cauliflower & chickpea curry garnished with mint & coriander, steamed jasmine rice (V, GF, DF)

SIDES

Seasonal vegetables \$14

Drizzled with Chapman River olive oil (GF, V)

French fries \$15

Truffle Aioli (GF not CF)

Vegetable Spring rolls (4) \$22

Sweet chilli dipping sauce (V, DF)

GF - Gluten free / GFO - Gluten free option available (Please note we unfortunately do not have a separate fryer for coeliacs)

DF - Dairy free / DFO - Dairy free option available

V - Vegan / VOA - Vegan option available

Please let us know about any food allergies.

Our kitchen contains allergens in all sections and therefore we cannot guarantee dishes are 100% allergen free.

For the smooth and efficient running of our kitchen substitutions / changes to dishes unfortunately cannot be accommodated - we will omit ingredients where possible for dietary concerns.