

Bali Hai cafe

Wednesday - Sunday from 5pm

Bookings highly recommended
9191 3160

Dessert menu

HOMEMADE PISTACHIO & OLIVE OIL CAKE	22
Fresh raspberries, lemon mascarpone, rosemary & olive oil ice cream	
PEANUT CHOCOLATE BROWNIE	22
Chocolate mousse, raspberry gel (GF option available)	
TRADITIONAL ITALIAN TIRAMISU	22
Fresh berries, shaved chocolate	
HONEY GLAZED LEMON TART	18
Fresh berries, cherry ice cream (GF)	
VEGAN MOUSSE	18
Mousse of coconut cream, cocoa & maple syrup with fresh berries, candied macadamias (V, GF)	
AFFOGATO	26
Espresso, vanilla ice cream and choice of: Baileys, Cointreau, Amaretto, Chambord, Kahlua, Frangelico, Grand Marnier (GF)	

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.