

Bali Hai cafe

12pm - 2pm

Lunch menu

Fresh shucked Coffin Bay Oysters \$30 / \$58

- Natural (GF, DF)
- Lemongrass, chilli & lime leaf dressing (DF)
- Kilpatrick

Beef cheek croquettes (3) \$28

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

Confit Asian duck leg (VIC) \$27

Slow cooked duck leg with fresh ginger, chilli, brown sugar & hoisin sauce, served with a pumpkin & lemongrass puree, Asian herb & caramelised pineapple salad (DFO)

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)

Pineapple & green chilli salad \$27

Caramelised pineapple with cucumber, beanshoots, green chilli, Asian herbs & kaffir lime leaf (V, GF, DF)

Saltwater Barramundi (Humpty Doo, NT) \$48

Pan fried crispy skin barramundi (280g), served with fresh turmeric, sweet potato, coconut, lime & chilli sauce, jackfruit & Asian herb salad, crispy shallots (GF, DFO)

Steak frites (WA) \$48

Grilled sirloin steak (350g) (chef recommends medium rare), French fries seasoned with rosemary salt, truffle aioli (GFO)

Chicken Caesar salad \$34

Classic Caesar salad with char-grilled chicken, quail eggs, crispy bacon, cos lettuce, aged parmesan, anchovy & parsley dressing, baked croutons (GFO)

Vegetable Spring rolls (4) \$24

Sweet chilli dipping sauce (V, DF)

French fries with rosemary salt \$15

Truffle Aioli (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

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. Not all ingredients are listed.

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