



Gasthof Diepenbrock Speisekarte

Vitusstraße 5, Everswinkel, Germany
(+49)2582383 - <http://gasthof-diepenbrock.de>



Das Menü des Gasthof Diepenbrock aus Everswinkel enthält etwa 5 verschiedene Menüs und Getränke. Im Durchschnitt zahlst Du für ein Gericht / Getränk etwa 14 €, und hier findest Du alle 5 Menüs und Getränke auf ihrer Speisekarte. Gasthof Diepenbrock ist als Bar gut geeignet, wenn man nach **Dienstschluss noch ein Bier trinken**, und mit Freunden zusammensitzen möchte, es gibt auch **frische Backwaren**, die durch verschiedene Kalt- und Heißgetränken ergänzt werden. Die Küche des Gasthof Diepenbrock kennt auch viele **internationale Speisen**. Im Gasthof Diepenbrock erhältst Du **deftige deutsche Speisen** sowie feine Beilagen wie **Kartoffeln** sowie Salate. Im Gasthof Diepenbrock wird auf **offener Flamme schmackhaftes Barbecue frisch gegrillt** und mit feinen Beilagen garniert, außerdem lieben die Besucher es, die Möglichkeit zu haben, neben dem Essen und Trinken auch noch die aktuellsten Spiele oder Rennen auf dem großen Fernseher in dieser **Sportsbar** zu sehen. Bei diesem Restaurant kannst Du für Reservierungen einfach unter der Telefonnummer **(+49)2582383** durchklingeln. Auf der Website des Restaurants gasthof-diepenbrock.de könnten möglicherweise Menüs bestellt werden können.

Bali Hai Cafe Menu



Salads

CAPRESE SALAD

fresh mozzarella cheese, cubed | tomatoes of cherry | fresh basil leaves torn | table-spoon olive oil | salt and pepper to taste **\$15.3**

BLUE CHEESE

For the Fruit Base: | G Frozen Blueberries | G Sugar in the form of icing | Brown sugar G | Lemon Juice | ...

Dessert

ICECREAM SUNDAE **\$5.8**

PEANUT CHOCOLATE BROWNIE **\$13.8**

HONEY GLAZED LEMON TART **\$13.0**

AFFOGATO **\$15.3**

Desserts

APPLE

recipe pastry for an inch double crust pie | unsalted butter | all purpose flour | white sugar | packaged brown sugar | ... **\$2.7**

PINEAPPLE PANNA COTTA **\$2.7**

AMARETTO

CHOCOLATE ICE CREAM

LYCHEE

Other articles of clothing | Cottage Cheese | Heavy Cream | g sugar | Teaspoon Of Rose Syrup | ...

STRAWBERRY ICE CREAM

lemon | Other | sugar

Rice dishes

RICE

Non alcoholic drinks

CRANBERRY **\$3.5**

GINGER ALE

grated fresh ginger root | sugar | dry active yeast | lemon, juiced | water

WATER

COCONUT

Alcoholic drinks

APEROL SPRITZ **\$13.8**

CORONA

CAMPARI

SANGRIA

brandy | lemon juice | / frozen lemonade concentrate | orange juice | bottle of dry red wine | ...

Appetizers

MUSSELS

fresh mussels, scrubbed and debarred | fresh lime juice | Canned unsweetened coconut milk | dry white wine | thai red curry paste | ...

SPRING ROLLS

Rice Paste Sheets | Piece Of Cooked And Shredded Chicken Breast | Carrot Pieces Cut Into Thin Strips | Piece Of Cambay Onion With Tail | Finely Chopped Ginger | ...

CHEESE

Süße desserts

TIRAMISU

BROWNIE

For The Brownies: | 125 g dark chocolate (70%) | Gr Of Butter | Eggs (medium Size) | G Of Sugar | ...

Pasta

PASTA NAPOLI SAUCE **\$12.3**

NOODLES BEEF

Chinese Egg Noodles (Mie) | Salt And Pepper | onion | Other, of a thickness of less than 10 mm | Ginger | ...

Bali Hai Cafe Menu



Pizza

CHEESE PIZZA	\$12.3
PEPPERONI PIZZA	\$13.0
TOMATO	\$3.5
GARDEN	
PIZZA VEGETARIAN	

FRENCH PIZZA

champagne | The gin. | ice cubes | lemon juice | sugar | ...

TOMATE

beefsteak tomatoes | breadcrumbs | fresh thyme leaves | ground beef | The following is the list of the countries of the European Union: | ...

Mains

PAN SEARED GOLD BAND SNAPPER (WA)	\$36.8
FLAVOURS OF BOURGOGNE	\$41.4
PORK 2 WAYS	\$39.9
BALI HAI TASTING PLATE	\$42.9
ROAST PORK, ROAST BEEF OR COMBINATION	\$26.8
FILLET	

Side dishes

CHAMPIGNONS

G Medium Button Mushrooms | gr of cheese ail et fine herbs | in powder | salt | Other | ...

FRENCH FRIES

Other | black pepper | oil of canola | Other | Djibon mustard | ...

PATATAS

FRENCH FRIES

Rosé potatoes, cut into strips of equal size | quart vegetable oil for frying | salt to taste

Salad

SALAD WITH PECAN NUTS

Head leaf lettuce, torn into bite-sized pieces | pears - peeled, cored and chopped | Roquefort cheese, crumbled | Avocado - peeled, pitted and diced | green onions in thin slices | ...

Dolci

LAVENDER CREME BRULEE	\$13.8
-----------------------	--------

Sandwiches

CALIFORNIA SANDWICH

Soft Wheat Tortilla | Avocado ripe | Large Slice Of Smoked Salmon | Other | A handful of corn salad | ...

Fish dishes

FISH CHIPS	\$11.5
------------	--------

FISH CROQUETTES

G Of White Fish (we Took Julienne) | G Flour (there Was Some Leftover) | Eggs | G Breadcrumbs | Olive Oil | ...

Seafood

PRAWNS

Sides

DUCK SPRING ROLLS (5)	\$11.5
THICK CUT CHIPS	\$11.5
SWEET POTATO WEDGES	\$11.5

Drinks

GLASS OF WINE

Lamb

LAMB

fresh bread crumbs | minced garlic | freshly chopped rosemary | salt | black pepper | ...

Sauces

COCKTAIL

Vegetarian dishes

VEGETABLES

VEGETARIAN DISH

vegetable oil | small onion, diced | minced fresh ginger root | Cloves of garlic, minced | potatoes, cubed | ...

Steaks

SURF AND TURF

Bali Hai Cafe Menu



Starters

VEGETABLE SPRING ROLLS (4) \$11.5

Sushi menus

DUCK

Cocktails

MOJITO

lime | lime juice | simple syrup | sparkling water \$13.8
| Other | ...

BROOME TIME \$13.8

DAQUIRI (MANGO OR STRAWBERRY) \$13.8

KIMBERLEY COSMO \$13.8

CABLE BEACH STORM \$15.3

Soft drinks

ORANGE JUICE \$2.7

COKE

DIET COKE

LEMON SQUASH

Spirits

FRANGELICO

KAHLUA

Main course

PAN SEARED SNAPPER \$32.2

Beer*

GINGER BEER

fresh pieces of ginger root, peeled | large lemons |
sugar of muscovado | ice cubes | fresh mint branches,
leaves removed and stem discarded | ...

Pork dishes*

STEAK

olive oil | lime juice | Cloves of garlic, minced | tuna
steaks | fresh mango - peeled, pitched and chopped |
...

Pizza rolls

ROLLS

Vegan

VEGAN CURRY \$29.1

Crepes

GRAND MARNIER

Rigatoni

RIGATONI À LA CHEF
gr de chocolat noir | Eggs

Main

VEGAN CHOCOLATE MOUSSE \$13.0

French fries

FRENCH FRIES

Juices

RIVIERA ORGANIC SPARKLING JUICES \$5.0

Cider

SOMERSBY PEAR CIDER

White wine

2022 RIESLINGFREAK NO. 4, EDEN VALLEY, SA

Häagen-dazs eiscreme

BAILEYS

Irish cream | chocolate | nut meal | Other

Alkoholische cocktails

AMARETTO SOUR \$15.3

Whiskey

COINTREAU

Bali Hai Cafe Menu



Beverages

SUNKIST

LEMON LIME BITTERS

Hot drinks

AFTER 8 \$15.3

Add ons

WILD LEMONADE \$15.3

Coffee

ESPRESSO MARTINI \$15.3

Entrees

SURF TURF \$21.5

CONE BAY BARRAMUNDI CROQUETTES (3) \$13.8

Entree

BARRAMUNDI CROQUETTES (3) \$13.8

GREEN PEA COCONUT SOUP \$15.3

GRILLED DUCK BREAST \$36.8

Rose

2022 DE BORTOLI ROSÉ ROSÉ, KING VALLEY, VIC

2019 SAINT MAX ROSE, COTES DE PROVENCE,
FRANCE

2020 DOMAINE DU GROS NORE BANDOL ROSE,
COTES DE PROVENCE, FRANCE

White

2022 VIDAL SAUVIGNON BLANC,
MARLBOROUGH, NZ

2021 FOREST HILL 'HIGHBURY FIELDS '
CHARDONNAY, MARGARET RIVER, WA

2022 VOYAGER ESTATE SAUVIGNON BLANC
SEMILLON, MARGARET RIVER, WA

2021 DE BORTOLI WINE MAKERS PINOT GRIGIO,
NSW

2021 DE BORTOLI WILLOWGLEN MOSCATO,
AUSTRALIA

2021 VOYAGER ESTATE CHENIN BLANC,
MARGARET RIVER, WA

2021 FLOWSTONE 'MOONMILK ' VIOGNIER GRIS
GEWURZ SB, MARGARET RIVER, WA

2020 MCHENRY HOHNEN SAUVIGNON BLANC,
MARGARET RIVER, WA

2019 LEEUWIN ESTATE 'ART SERIES '
CHARDONNAY, MARGARET RIVER, WA

Bali Hai Cafe Menu



Red

2020 VASSE FELIX 'FILIUS ' CABERNET SAUVIGNON, MARGARET RIVER, WA

2019 DE BORTOLI WOODFIRED SHIRAZ, HEATHCOTE, VIC

2021 HOWARD PARK 'FLINT ROCK ' PINOT NOIR, GREAT SOUTHERN, WA

2020 S.C. PANNELL BASSO GARNACHA, MCLAREN VALE, SA

2020 VOYAGER ESTATE 'GIRT BY SEA ' CABERNET MERLOT, MARGARET RIVER, WA

2018 CAPE MENTELLE 'TRINDERS ' SHIRAZ CABERNET, MARGARET RIVER, WA

2021 HENSCHKE 'FIVE SHILLINGS ' SHIRAZ MATARO, BAROSSA, SA

2019 AMATO VINO TEROLDEGO, MARGARET RIVER, WA

2020 MCHENRY HOHNEN BDX RESERVE, MARGARET RIVER, WA

2020 VILLA MARIA RESERVE PINOT NOIR, MARLBOROUGH, NZ

2018 HENSCHKE 'KEYNETON ' SHIRAZ CABERNET BLEND, BAROSSA, SA

2017 LEEUWIN ESTATE ART SERIES CABERNET SAUVIGNON, MARGARET RIVER, WA

Specialty cocktails

SUNSET MARGARITA \$13.8

Draft beer

JAMES SQUIRES 'BROKEN SHACKLES ' LAGER

Sparkling

NV DIVICCI PROSECCO, ITALY

NV CHANDON BRUT, AUSTRALIA

NV IDÉE FIXE PREMIER BRUT BY VASSE FELIX, MARGARET RIVER, WA

NV VEUVE CLIQUOT BRUT YELLOW LABEL, FRANCE

Liqueurs

TIA MARIA

CHAMBORD

Sushi & sashimi a la carte

SCALLOP

Cordials

ST. GERMAINE

Cognac

HENNESY VSC \$10.0

Fortified wines

GALWAY PIPE 12 YEAR OLD 'GRAND TAWNY ' PORT \$9.2

PENFOLDS GRANDFATHER 'RARE TAWNY ' PORT \$12.3

2015 DEBORTOLI 'NOBLE ONE ' BOTRYTIS SEMILLON \$10.7

Pale ale

LITTLE CREATURES PALE ALE

Soft drinks and juices

SODA WATER

Coffee*

COFFEE

Light beer

GAGE ROADS ALBY CRISP LAGER

LITTLE CREATURES 'ROGERS AMBER ALE

Juices & soft drinks

SCHWEPPE LEMONADE

New additions

NUTELLA MARTINI \$15.3

Bali Hai Cafe Menu

Premium beer

GAGE ROADS ALBY DRAFT BEER

MATSO'S

Single malts

SINGLE MALT 16 YEAR OLD LAGAVULIN 'SMOKEY ' \$11.5

HIGHLAND SCOTCH 15 YEAR OLD DALWHINNIE 'VELVET ' \$12.7

drinks

DRINKS

Individual pastries

FRANGIPANI \$13.8

Kalared xo menu (minimum 2 persons)

MAIN COURSE

Afghani dishes

AFGANISH SOUP

Can soft drinks

STRAWBERRY CRUSH \$13.8

Sunday classic

VEGETARIAN NUT ROAST \$26.8

Desserts *

DESSERTS

Dessert*

DESSERT

Flavored coffee beans

MUDSLIDE \$15.3

After dinner sippers - hot coffee drinks - imported liqueurs

DRAMBUIE

Lounge evening - meat board

RABBIT RILLETTE \$15.3

Cider & ginger beer

ORCHARD CRUSH APPLE

Platters and baskets

SCALLOPS

butter, melted | bay scallops, rinsed and drained | seasoned dry bread crumbs | onion powder | garlic powder | ...

Mid - strength (stubby)

HAHN 3.5

Ascu wood-fired grill

EXMOUTH TIGER PRAWNS \$19.9

Raw bar & shellfish

OYSTERS

fresh, unopened oysters | beer | Cloves and garlic | seasoned salt to taste | black pepper | ...

Formule du soir €25.9

ENTREE

Aperetifs / bitters / liköre

LICOR 43

Pasta - plain

GLUTEN FREE

Bali Hai Cafe Menu

6 Murray Rd, Broome, Western Australia 6726, Australia, CABLE BEACH

Opening Hours:

Wednesday 17:00-20:00

Thursday 17:00-20:00

Friday 17:00-20:00

Saturday 17:00-20:00

Sunday 17:00-20:00

Made with menulist.menu

