



Entrée

Single Seed Rock Oysters from Wapengo	½ doz	27.00
Served Natural with Sweet Vinegar & Shallots	doz	54.00
Oysters Bacash Coffin Bay Pacific Oysters grilled with Spinach Garlic & Parmesan	½ doz	27.00
	doz	54.00
Blue Swimmer Crab Salad, Green Mango, Daikon, Vietnamese Mint & Lime Chilli Dressing		28.00
Italian Prosciutto, Compressed Yellow Peach, Saffron Goats Curd Pickled Shallot, Fresh Herbs		19.50
White Fish Carpaccio, Tahini & Lemon Dressing Pomegranate, Pistachios & Coriander		22.50
Garfish and Prawn Nori Rolls flavoured with Ginger, Garlic and Coriander, lightly deep-fried, Mirin & Soy		23.50
Spaghetti served with South Australian Baby Octopus braised with Red Wine, Tomato & Chilli		19.50
<i>Seared Bass Strait Scallops, Carrot Puree, Crisp Pancetta Charred Pickling Onion, Baby Carrot</i>		24.50
Char-grilled Calamari with Pickled Fennel, Smoked Paprika & Saffron Aioli		22.50
Deep Fried Zucchini Flowers filled with Haloumi and Ricotta, Basil Pesto, Almond and Currants		21.50
Grilled Quail Breast, Spiced Quail Bisteya, Lubna, Pomegranate and Radish Salad		22.50
<i>Goats Cheese, Walnut & Witlof Salad, Crisped Apple, Endive, Cider Vinaigrette</i>		19.50
<i>Queen Olives, Taleggio, Anchovy, Zest & Fresh Herbs, Crumbed & Deep-Fried</i>		8.00
<i>Gravlax of Atlantic Salmon on Blinis with Horseradish Crème Fraîche & Dill</i>		6.50



Main Course

Slow Roasted Atlantic Salmon with Cauliflower Cream, Mussels, Prawns, Scallops & Calamari, Parsley Sauce	42.00
Lebanese Style Snapper Fillet with Sumac Braised Silverbeet, Caramelized Onion, Coriander Salad, Pine Nuts, Currants and Tahini	42.00
Deep Fried King George Whiting, House Made Tartare, Pommes Dauphine	42.00
Spaghetti Marinara with Prawns, Scallops, Mussels, Fish and Calamari E.V.O.O with Parsley and Garlic	42.00
Grilled Cape Grim Eye Fillet, Potato Puree, Wild Mushrooms, Roasted Shallots	42.00
Rare Roasted Duck Breast, Kohlrabi & Apple Puree Spiced Blood Plum, Walnuts	42.00
Wild Mushroom Agnolotti, Porcini, Enoki, Truffle Oil, Parmesan	38.00
Fish of the Day Green Salad and French Fries	Market Price

Salads and Vegetables

Heirloom Tomatoes, Pomegranate, Fresh Herbs & Sumac	16.50
Green Beans in Garlic Butter	8.50
Sautéed Mushrooms	8.50
Garden Salad	8.50



Desserts

Mango Mousse, Ginger Crumb, Mango Gel Lime and Vanilla Ice Cream	19.50
Fresh Figs, Sable, Honey Cream, Pistachio, Blackberry Sorbet	19.50
Black Sesame Ice Cream, Toasted Meringue Strawberries & Strawberry Granita	19.50
<i>Milk Chocolate Mousse, Peanut Butter Crunch Chocolate Crumb, Salted Caramel Peanut Butter Ice Cream</i>	<i>19.50</i>
<i>Passionfruit Souffle (20 minutes), Sesame Crumb, Toasted Coconut Ice Cream</i>	<i>21.50</i>

Cheese

Quickes Goats Milk Clothbound
Buttery flavour Almond Nuttiness
Devon, England

Le Marquis Brie de Rambouillet
Soft surface, mould ripened farmstead Brie from
South west of Paris

Cheese served with Fig and Walnut Bread &
Spiced Chutney

1 Cheese	16.00
2 Cheeses	24.00

Celebration Cakes By Arrangement.

***Bacash is now open on Sundays for
Lunch and Dinner!!***