



Entrée

| | |
|--|--------------------------|
| Coffin Bay Pacific Oysters Served Natural with Sweet Vinegar & Shallots | ½ doz 27.00 doz 54.00 |
| Oysters Bacash Coffin Bay Pacific Oysters grilled with Spinach Garlic & Parmesan | ½ doz 27.00 doz 54.00 |
| Spiced Tartare of Yellow Fin Tuna, Pickled Radish, Shiso and Potato Gaufrettes | 23.50 |
| Deep Fried Port Phillip Bay Sardines, Baba Ghannouj | 18.50 |
| Garfish and Prawn Nori Rolls flavoured with Ginger, Garlic and Coriander, lightly deep-fried, Mirin & Soy | 23.50 |
| <i>Seared Sea 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 |

*Queen Olives, Taleggio, Anchovy, Zest & Fresh Herbs,
Crumbed & Deep-Fried 8.00*



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, Parsnip Puree, Ruby Poached Quince, Kohlrabi, Walnuts | 42.00 |
| Fish of the Day Green Salad and French Fries | Market Price |

Salads and Vegetables

| | |
|--|-------|
| Du Puy Lentils, Roasted Dutch Carrots, Lubna and Coriander | 16.50 |
| Green Beans in Garlic Butter | 8.50 |
| Sautéed Mushrooms | 12.50 |
| Garden Salad | 8.50 |



Desserts

| | |
|---|-------|
| Cardamom Poached Pear, Rye Sponge, Puffed Quinoa, Pumpkin Orange Butter and Yoghurt Sorbet | 19.50 |
| Fresh Figs, Sable, Honey Cream, Pistachio, Blackberry Sorbet | 19.50 |
| Black Sesame Ice Cream, Toasted Meringue, Strawberries & Strawberry Granita | 19.50 |
| Milk Chocolate Mousse, Peanut Butter Crunch, Chocolate Crumb, Salted Caramel, Peanut Butter Ice Cream | 19.50 |
| Coffee Souffle (20 minutes), Walnut Brittle Crunch, Cocoa Sorbet | 21.50 |

Cheese

Le Marquis Chevre du Pelussin

Rich creamy white mould goat's milk cheese
Rhone-Alps, France. Tomato Chutney

Berry's Creek 'Chalton's Choice' Blue

Mild Ewes Milk Cheese With Creamy Texture &
Long Finish. Gippsland, Victoria

Cheese served with Fig and Walnut Bread &
Spiced Chutney

| | |
|-----------|-------|
| 1 Cheese | 16.00 |
| 2 Cheeses | 24.00 |

bacash



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