

bacash



Entrée

Creamy Globe Artichoke Soup, Oyster Beignet, Yarra Valley Roe, Chives		18.50
Coffin Bay Pacific Oysters, Served Natural with Sweet Vinegar & Shallots	<i>½ Doz</i> <i>Dozen</i>	27.00 54.00
Oysters Bacash. Coffin Bay Pacific Oysters grilled with Spinach, Garlic & Parmesan	<i>½ Doz</i> <i>Dozen</i>	27.00 54.00
Deep Fried Zucchini Flowers with Blue Swimmer Crab & John Dory Spiced Japanese Mayonnaise, Fresh Lime		28.00
Hiramasa Kingfish Carpaccio, Blood Orange & Ginger Vinaigrette Avocado Mousse, Fresh Herbs		23.50
Garfish and Prawn Nori Rolls flavoured with Ginger, Garlic and Coriander, lightly deep-fried		23.50
Deep Fried Port Phillip Bay Sardines, Baba Ghannouj		18.50
Grilled King Prawns, Roasted Red Capsicum, Cumin Garlic Puree, Preserved Lemon		24.50
Seared Bass Strait Scallops, Jerusalem Artichoke Puree, Crispy Artichokes		24.50
Beetroot Relish, Goats Curd & Crème Fraiche Mousse, Toasted Macadamia & Pickled Shitake Mushroom		21.50
Grilled Quail Breast, Spiced Quail Bisteya, Lubna, Pomegranate and Radish Salad		22.50
Goats Cheese, Walnut & Witlof Salad, Crisped Apple, Endive, Cider Vinaigrette <i>Vegetarian</i>		19.50

*Ocean Trout Pearl with Crème Fraiche, Finger Lime
Gravlax and Salmon Caviar 6.50
Queen Olives, Taleggio, Anchovy, Zest & Fresh Herbs,
Crumbed & Deep-Fried 8.00*

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Main Course

Slow Roasted Ocean Trout, Cauliflower Cream, Mussels, Prawns, Scallops & Calamari, Parsley Sauce	42.00
Baked Port Phillip Bay Garfish, Parmesan Crust, Frizee Salad	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, Turnip Puree, Miso Brussel Sprouts, Crisp Barley, Daikon	42.00
Mushroom Pithivier Classical French Pastry filled with Mushrooms and Taleggio, served with Mushroom Cream, Leeks and Sautéed King Browns <i>Vegetarian</i>	39.00

Fish of the Day Market Price

Green Salad and French Fries

Salads and Vegetables

Du Puy Lentils, Roasted Dutch Carrots, Lubna and Coriander	16.50
Green Beans in Garlic Butter	10.50
Sautéed Mushrooms	12.50
Garden Salad	10.50

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Desserts

Selection of House Made Ice Creams, Milk Crumb	19.50
Lemon Meringue Pie, Sablé Pastry, Lemon Curd, Lemon Marshmallow	19.50
Quince, Apple & Almond Crumble, Crème Anglaise Vanilla Bean Ice Cream	19.50
Rich Chocolate Delice, Hazelnut Crunch, Praline Ice Cream	19.50
Sticky Date Souffle (20 minutes), Salted Caramel Sauce, Bourbon Butterscotch Ice Cream	21.50

Cheese

Delice de Bourgogne

Triple cream, soft ripened white mould Brie.
Burgandy, France

Agour Ossau Iraty

Semi Hard Ewes Milk Cheese.
Firm, Nutty with a sweet aftertaste.
Basque Region

Berry's Creek Riverine Blue

Rich buffalo milk blue with a soft mouth feel and a
savory profile. Gippsland, Victoria.

Cheese served with Fig and Walnut Bread &
Caraway Lavosh

1 Cheese	16.00
2 Cheeses	24.00

Celebration Cakes By Arrangement.