



# Take Away Menu

*Dinner Thursday to Sunday from 5pm  
Lunch Saturday and Sunday 12pm to 3pm*

Single Seed Rock Oysters from Merimbula	½ Dz \$20	Dz \$38
Oysters Bacash, Pacific Oysters grilled with Spinach, Garlic & Parmesan	½ Dz \$20	Dz \$38
Handpicked Spanner Crab, Saffron & Tomato Tart		\$22.00
Chargrilled Calamari, Pickled Fennel, Saffron Aioli		\$21.00
Sashimi Grade Yellow Fin Tuna, Anchovy Mayonnaise & Potato Crisps		\$25.00
Deep Fried Zucchini Flowers		\$21.50
Rockling Chowder		\$19.50
Bacash Fish Pie with Seafood, Creamy Veloute & Duchess Potato		\$38.00
Bacash Fillet of Fish Burger, Japanese Coleslaw		\$19.50
Deep Fried Flake & Chips		\$28.00
Deep Fried King George Whiting & Chips		\$34.00
Grilled Fish of the day		<i>Market Price</i>
Lebanese Style Snapper Fillet with Sumac Braised Silverbeet		\$32.00
Caramelized Onion, Coriander Salad, Pine Nuts, Currant, Tahini		
Chips		\$9.00
Green Beans, Sesame Mayo		\$12.50
Cos Lettuce, Bacash Vinaigrette		\$9.50
Greek Salad		\$14.50
Goats Cheese, Walnut & Witlof, Apple Crisp Salad		\$18.50
Bread Rolls <i>4 per serve</i>		\$7.00
Pavlova, Mascarpone, Lemon Curd, Mango and Passionfruit		\$15.00
Buttermilk Pannacotta, Fresh Raspberries		\$15.00
Milk Chocolate Mousse, Salted Caramel, Peanut Butter Crunch		\$15.00
Our Ice Cream <i>300mls</i>		\$15.00
<i>Chocolate, Vanilla, Strawberry, Mandarin Sherbert</i>		
Cheese <i>served with Fig and Walnut Chutney &amp; Alex's Sourdough Wafers</i>		\$25.00
Chocolate Truffles		\$15.00