



Entrée

½ Dozen Oysters, 3 served Natural
3 Grilled with Spinach, Garlic & Parmesan

Hand Picked Blue Swimmer Crab, Daikon, Green Mango
Vietnamese Mint & Lime & Chilli Dressing

Seared Sea Scallops, Carrot Puree, Crisp Pancetta,
Charred Pickling Onion, Baby Carrot

Spiced Tartare of Yellow Fin Tuna, Pickled Radish,
Shiso and Gaufrettes

Grilled Quail Breast, Spiced Quail Pie, Lubna,
Pomegranate and Radish Salad

Main Course

Slow Roasted Tasmanian Atlantic Salmon, Cauliflower Cream,
Mussels, Prawns, Scallops & Calamari, Parsley Sauce

Lebanese Style Snapper Fillet with Sumac Braised Silverbeet
Caramelized Onion, Coriander Salad, Pine Nuts, Currants and Tahini

Port Philip Bay Garfish, Prosciutto
Mussels, Gnocchi & Fresh Herbs

Grilled Cape Grim Eye Fillet, served medium-rare,
Spinach & Parmesan Tomato, Deep Fried Onion Rings, Potato Puree

Rare Roasted Duck Breast, Kohlrabi & Apple
Ruby Poached Quince, Walnut

bacash
restaurant



Dessert

Black Sesame Ice Cream, Toasted Meringue,
Strawberries & Strawberry Granita

Fresh Fig, Honey Cream
Sable, Pistachio and Blackcurrant Sorbet

Warm Dark Chocolate Fondant
Vanilla Bean Ice Cream

Selection of Cheese served with Fig & Walnut Bread,
Lavosh & Spiced Chutney

Wines

NV Stefano Lubiana Reserve Sparkling
Southern Tasmania

2016 Paradigm Hill Pinot Gris
Mornington Peninsula, VIC

2014 Voyager Estate Chardonnay
Margaret River, WA

2015 Paradigm Hill L'ami Sage Pinot Noir
Mornington Peninsula, VIC

2015 Alain Graillot Crozes Hermitage Syrah
Northern Rhone, FRA