



COASTAL FOOD DESIGNED
TO BE SHARED

Small

Chilli Chicken Wings, grilled pineapple	\$18
House Toasted Corn Chips, black bean dip	\$18
Kingfish & Scallop Havana Style Ceviche (2), avocado, lime, tostadas	\$25
Fries, Caribbean seasoning, traditional aioli	\$15
Soft Tacos - minimum order of two	\$14ea
Pork Shoulder, mojo, spicy coleslaw, queso fresco	
Cuban Style Fish, coconut & lemon, coriander rice	
Black Beans, roasted corn, avocado, sofrito	
Grilled Halloumi, pumpkin seed salsa, soft herbs, marinated kumatos, garlic honey	



FEED ME MENU

Let us make the choice for you!

Chef's choice of 5 dishes
designed to share for \$65 per
person. Minimum of 2 people.

Let us know if you have any
dietary requirements.

**Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.*



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Medium

Jerk & Pepper Squid, toasted coconut, lime	\$19
'JFC' Jerk Fried Cauliflower, tamarind aioli	\$18
Bulgur Salad, goats cheese curds, pan fried haloumi	\$24
Colombian Style Papas Chorriadas, potatoes, cheese, onion, tomatoes	\$21
Guyana & Trinidad Style Paprichaat, corn chips, tamarind, potatoes, tomatoes, fresh herbs, yoghurt	\$19
Cubano Sandwich with Fries, Turkish bread, pulled pork, pickles, salami, pastrami, cheese, American mustard, cheese sauce	\$30

Large

Jamaican Style Steak, 300g Rose Mallee striploin, blistered cherry tomatoes, jerk sauce	\$55
Market Fish, callaloo, Abuela's Caribbean stew sauce	\$45
BAHA Signature Caribbean Style Mac & Chicken	\$37
Slow Cooked Lamb Shoulder, dirty rice, flat bread, pickled red onions	\$41
Wagyu Burger, jerk seasoning, streaky bacon, spicy coleslaw, cheddar, emmental, fries	\$34

Desserts

Tres Leches, macerated strawberries	\$17
Malibu Caramel & Chocolate Tart, crème fraîche, mango gel	\$17
Coconut Rice Pudding, mango salsa	\$17

