

BAHA

COASTAL FOOD
DESIGNED TO BE SHARED

Lunch Menu

Snacks

Beef empanada Jibba hot sauce	\$8
Crispy pork puffs smoky seasoning	\$8
BAHA spiced nuts tajin, lime zest	\$12
Corn chips guacamole, salsa roja	\$15
Fried squid tamarind aioli (I)	\$19
Chicken wings sweet & spicy glaze, sesame	\$19
Fries tamarind aioli	\$14

Substantial

Wagyu cheese burger black garlic aioli, lettuce, pickles	\$34
Fish torta tartare, romaine lettuce, tomato, avocado, fries (I)	\$32
Steak sandwich bacon, tomato, pickles, caramelised onion, cheese, rocket, fries	\$34
Caribbean salad grilled corn, quinoa, kale, black beans, charred pineapple avocado, sofrito, lime crema	\$26
Roast pumpkin, cucumber yoghurt, baby spinach, pomegranate molasses, toasted pinenuts	\$26

Add salmon (I) \$10, haloumi \$7, chicken tenderloin \$7

Tacos (2 per serve)

Braised brisket arbol salsa, crema, coriander	\$26
Baja Fish cabbage salad, green tomato mayo, crisp onion (I)	\$26
Truffled mushroom black bean and edamame purée, wonton crisps	\$24

Dessert

Chocolate & Biscoff brownie caramel, mango gel, rock salt caramel ice cream	\$16
Caramelised Pineapple Cake Dark rum-soaked pineapple, coconut ice cream, macadamia praline, passionfruit curd	\$16
Sorbet, granita	\$10



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.

SEAFOOD ORIGIN Australian (A) Imported (I) Mixed (M)