

BAHA

COASTAL FOOD DESIGNED
TO BE SHARED

Dinner 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

Small plates

Chicken wings sweet & spicy glaze, sesame	\$19
Fremantle octopus hominy purée, charred serrano, guajillo oil (A)	\$26
Miso Eggplant skewers smoked cashew and cannellini crema, herb salad	\$18
Scallop & kingfish ceviche coconut leche, salted cucumber, orange segment, corn chips (M)	\$27



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)



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Tacos (2 per serve)

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

Plates

Lamb barbacoa mint mojo, smokey yoghurt, pickled shallot	\$37
Barramundi callaloo, macadamia salsa, seasonal greens (A)	\$39
Harvey Beef scotch filet 300g Jerk cream velouté	\$56
Jamaican soul chicken charred pineapple, black bean & corn salsa	\$32
Caribbean chickpea and pumpkin gumbo coconut, roti, mango chutney	\$29
Wagyu cheese burger black garlic aioli, lettuce, pickles, fries	\$34

Sides

Papas bravas salsa roja, crema, cotija, fresh herbs	\$16
Fries tamarind aioli	\$14
Seasonal greens smoky yoghurt, nut blend	\$15
Green salad pickled fennel, tangy dressing	\$15
Basmati rice	\$8

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

