

# Ba Main Menu

## Let's Get Started

Toasted Garlic & Cheese Cob Loaf 11.9  
Toasted Mustard & Cheese Cob Loaf 11.9  
Toasted Smoked Bacon, Pesto & Cheese Cob Loaf 12.9

**Lemon Pepper Calamari [DF] 17.9**  
Served with Asian Slaw  
& Siracha Mayo (5)

**Potato & Bacon Croquettes 16.9**  
Served with Jalapeno Cheese Sauce (4)

**Vegetarian Spring Rolls [V, DF] 14.9**  
House made served with a  
Soy Ginger Sauce (2)

**Artisan Duck Spring Rolls [NF] 15.9**  
With a Davidson Plum Sauce (2)

**Pork San Choy Bau [DF] 17.9**  
Master Stock Pork Belly with Cos Lettuce,  
Green Onion, Cucumber,  
Fried Shallots & Hoi Sin Sauce (3)

**Mexican Empanadas [DF, NF] 16.5**  
with Chilli Con Carne  
& Romesco Sauce (3)

## FROM THE GRILL

*BA Chefs suggestion*

**300gm Eye Fillet 57.9 [GF]**

200 Day Grain Fed Eye Fillet with a Marble Score of 4+.

Served with Slow Roasted Japanese Pumpkin, Goats Cheese Emulsion, Smoked Bacon  
Chard Butter, Pancetta And Bordelaise Sauce.

**300gm Black Angus Scotch Fillet 43.9 [GF]**

Grain Fed Scotch Fillet, Served with a Choice of  
Roasted Chat Potatoes, Mashed Potato or Beer Battered Chips [NotGF]

**300gm Black Angus Porterhouse 40.9 [GF]**

Grain Fed Porterhouse, Served with a Choice of  
Roasted Chat Potatoes, Mashed Potato or Beer Battered Chips [NotGF]

*Choose From Red Wine Jus, Roasted Garlic Butter, Mushroom or Peppercorn Gravy,  
English or Dijon Mustard*

## SIDES

Honey Mustard Carrots w Sesame Seeds | Roast Pumpkin Wedges & Goats Feta

Seared Greens w Goats Feta | Beer Battered Chips w Aioli

Seasonal Roasted Potatoes w Rosemary Salt & Aioli | Garden Salad

Stir fry Broccoli w Sesame & Ginger | Sweet Potato Fries w Celery Paprika Salt

*All Sides 8.0*



## MAIN DISHES

**Slow Cooked Lamb Shoulder [GF] 38.9**  
With Heirloom Dutch Carrots, Creamy Mashed Potato,  
Buttered Beans & Red Wine Jus

**Nasi Goreng [DF] 28.9**  
Fried Rice with Prawns, Bacon,  
Fried Egg & Chilli Jam

**Mediterranean Chicken Breast [GF, NF] 38.9**  
Sous Vide Chicken Breast Stuffed with Camembert, Charred Capsicum,  
Spinach, Raisins, Artichoke, Spiced Semi Dried Tomato & Corn,  
Served with Seasonal Seared Greens, White Truffle Potato  
& Sweet Potato Curls, and a Romesco Beurre Blanc Sauce

**House Made Vegetarian Gnocchi [V] 27.9**  
With Pumpkin, Spinach, Peas, Golden Shallots  
& Goats Fetta  
*Add Chicken - 5.0*

*BA Chefs suggestion*

**Pan Baked Barramundi [DF, GF] 35.9**  
In Thai Green Curry Sauce Served with Jasmine Rice,  
Fried Shallots & Fresh Herbs  
*Awarded Golden Plate - Best Dish in the State 2019*

**Mushroom Risotto [GF] 26.9**  
With Wild Mushrooms, Peas, Spring Onions  
& House Made Pesto  
*Add Chicken - 5.0*  
*Add Bacon - 5.0*  
*Add Confit Beetroot - 3.50*

**Gourmet Veg Lasagne [V] 27.9**  
Seasonal Char Grilled Veg, Goat Cheese, Mozzarella, Bechemale, House Made  
Napoli, Sweet Potato Chips, Garden Slaw Salad with Honey Mustard Dressing

**Linguini Carbonara 26.9**  
Bacon, Chicken, Leeks, Shallots in a Garlic Cream Sauce  
with Parmesan and Crispy Pancetta

---

**Check out the specials board for our chefs latest creations.**

Please inform us of any special dietary or allergen requirements.  
We will do our best to accommodate these requests for our customers with allergies or intolerances.

We cannot guarantee completely allergy free meals.

[V] Vegetarian | [GF] Gluten Free | [DF] Dairy Free [\*] Dairy Free or Gluten Free on Request