

MAIN DISHES

Pan Baked Barramundi [DF, GF] 36.9

In Thai Green Curry Sauce Served with Jasmine Rice, Fried Shallots & Fresh Herbs

Sashimi Saku Tuna [GF, DF, NF] 39

BA Chefs suggestion

Tuna Sashimi Saku, Mirin Spiced Sticky Rice, Sesame Served with Kohlrabi, Red Cabbage, Pickled Ginger, Sous vide Fennel Slaw, Yuzu Aioli, Dried Seaweed, Toasted Coconut, Miso Cannellini Puree with a House Made Spiced Soy, Ginger, Honey Sauce

Slow Braised Beef Cheek 39.9

BA Chefs suggestion

In a creamy Thai Penang Curry Sauce served with Rice, Red Capsicum, Bok Choy, Kaffir Lime, Chilli, Coconut and Crispy Fried Shallots

Slow Cooked Lamb Shoulder [GF] 38.9

With Heirloom Dutch Carrots, Creamy Mashed Potato, Buttered Beans & Red Wine Jus

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

Nasi Goreng [DF] 28.9

Fried Rice with Prawns, Bacon, Fried Egg & Chilli Jam

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

House Made Vegetarian Gnocchi [V,NF] 27.9

With Pumpkin, Spinach, Peas, Golden Shallots & Goats Fetta - *Add Chicken - 5.0*

Roasted Pumpkin Salad [GF*, V, NF] 25.9

Served with Red Onion, Potatoes, Baby Beetroot, Spinach, Pesto, Goats Fetta, Cous-Cous, Figs, Apricots and Raisins - *Add Chicken - 5.0*

Schezwan Tofu Stirfry [V, DF, NF] 25.9

Grilled Tofu, Wok tossed Field Mushrooms, Grilled Vegetables, Red Cabbage, Beetroot and Enoki Mushrooms with a House Made Schezwan Sauce

Laksa Soup [GF,V] 21.9

Mild Creamy Coconut Soup, with a blend of Thai Spices, Rice Noodles, Egg, Veggies And Fresh Herbs. *Add Beef or Chicken \$5 or Add Seafood \$7*

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