



# BAHA

## Menu

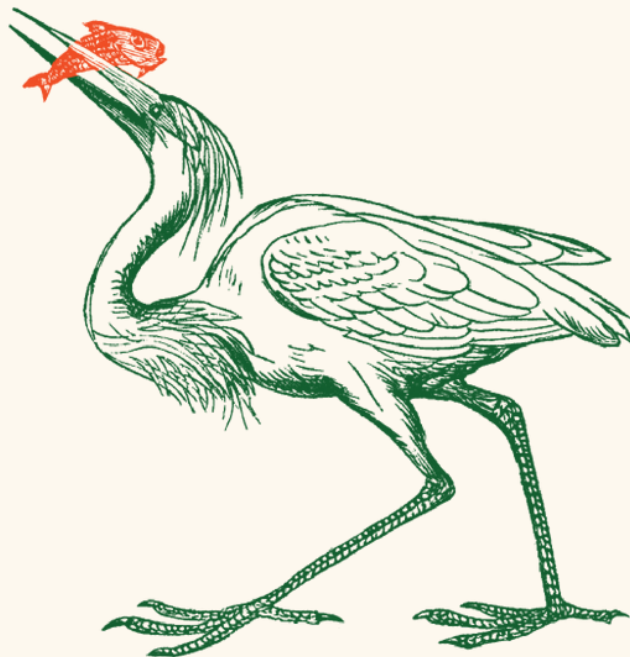
We are a friendly  
open venue serving  
bright, rum drinks  
with tasty bar food  
and shared dishes

# BAHA

COASTAL FOOD DESIGNED  
TO BE SHARED

## Starters

Oysters - Natural	\$5ea
- Bacardi lime dressing	\$6ea
Cubano Sliders, pork shoulder, smoked ham, salami, swiss cheese, cuban ranch	\$12ea
House Toasted Corn Chips, black bean dip	\$15
Charred WA King Prawns (2), Bacardi glaze	\$16
King Fish & Scallop Ceviche (2), blood orange, avocado, coconut shards, tortilla	\$28
Shoestring Fries, Caribbean seasoning, traditional aioli	\$15





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## Mains

Jerk & Pepper Squid, toasted coconut, lime	\$18
Charred Corn, spring onions, queso fresco	\$15
'JFC' Jerk Fried Cauliflower, tamarind aioli	\$12
Bulgur Salad, goats cheese curds, pan fried haloumi	\$18
Soft Tacos - minimum of two	
Pork Shoulder, mojo, spicy coleslaw, queso fresco	\$12.5
Black Beans, roasted corn, avocado, sofrito	\$12.5
WA Octopus, chimichurri, grilled lime, pickled red onions, herbs	\$14
Charred 300g Harvey Beef Sirloin, white bean purée, spring onion chimichurri	\$55
Jamaican Style Fish, escabeche, lime, coriander rice	\$45
BAHA Signature Roasted Jerk Chicken, pineapple & coconut salad	\$38
Slow Cooked Lamb Shoulder, dirty rice, flat bread, pickled red onions	\$38
Wagyu Burger, jerk seasoning, streaky bacon, spicy coleslaw, cheddar, emmental, fries	\$28

## Desserts

Charred Rum Compressed Pineapple, mint sugar, coconut whip	\$15
Malibu Caramel & Chocolate Tart, crème fraîche, mango gel	\$15
Rum-ogato, Flor de Caña espresso liquor, coconut & coffee tuile	\$15

