

# bacar

restaurant | lounge | bar

Bacar showcases amazing Australian local sustainable produces paired with the skills of our talented culinary team. The menu reflects contemporary inspiration in its flavours, textures, presentation and style

*Executive chef Marvin Ma*

## FOR THE TABLE

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♥ SONOMA ROSEMARY OLIVE OIL FOACCIA 8pp  
*pepe saya cultured butter*

MARINATED ALTO OLIVES 8  
*fennel, chilli, garlic*

## ENTREE

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BERKSHIRE PORK BELLY 28  
*fremantle octopus, gochujang, rosella*

🌿 JASMINE GREEN TEA SMOKED DUCK BREAST 28  
*beetroot ketchup, papaya, asparagus, pickled mushroom*

🌿 HIRAMASA KINGFISH CEVICHE 32  
*kalamansi, jalapeno, watermelon, creme fraiche*

♥ CHERMOULA ROASTED CAULIFLOWER 26  
*heirloom carrots, hummus, chimichurri, kale*

CHARCUTERIE 36  
*salami sopressa fennel veneto, wagyu beef bresaola, mortadella, manchego, house pickles, focaccia*

## SIGNATURE CUTS

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🌿 all cuts are NSW grown & bred  
each dish accompanied with house harissa, fennel radish herb salad, jus

GRAINGE SILVER GRAIN FED RIB EYE, 350G 62

SOUTHERN PRIME GRAIN FED BEEF STRIPLOIN, 250G 49

RIVERINA BLACK ANGUS GRAIN FED BEEF CHEEK, 250G 45

GREAT SOUTHERN PINNACLE GRASS FED BEEF TENDERLOIN, 200G 55

## MAIN

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12 HOUR ROASTED LAMB SHOULDER 48  
*confit carrot puree, pickled beetroot, zucchini flower, goats curd, eggplant kasundi*

🌿 42 DEGREE DAISHI POACHED TASMANIA PETUNA SALMON 46  
*green lip mussel, blistered heirloom tomatoes, enoki, romesco, fennel pollen*

🌿 GAME FARM CHICKEN SUPREME 45  
*hawkesbury squid, celery, shiitake mushroom, cannellini beans*

♥ HANDMADE GNOCCHI 39  
*oyster mushroom, edamame, sweet corn, tomato confit, kale, beetroot essence*

## EXTRAS

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♥ TRUFFLE FRIES 12  
*white truffle oil, parmesan*

🌿 PAN ROASTED POTATO 12  
*pancetta, honey*

🌿♥ MARKET GREENS 12  
*confit shallots, chilli, almond, lemon*

♥ BABY GEM SALAD 12  
*chilli pangrattato, parmesan, buttermilk dressing*

🌿 dairy free 🌿 gluten free ♥ vegan ♥ vegetarian

Some items on the menu may contain ingredients that can cause severe or adverse reactions in some individuals - such as nuts, seafood, fish, milk, gluten, eggs, sesame seeds, tree nuts, lupin, sulfates and soybeans

Please advise staff of any known food allergy when ordering from the menu

Please note a 10% surcharge occurs on all Public Holidays