

PRE-EVENT DINING MENU

90 minute seating

2 Course \$90pp | 3 Course \$105pp

accor plus pricing

2 Course \$80pp | 3 Course \$95pp

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

entree

berkshire pork neck ⅓ black garlic emulsion, pickled daikon, master stock

hiramasa kingfish ceviche & kalamansi, jalapeno, crème fraiche, finger lime, tigers milk dressing

zero waste leek mosaic \bigvee seaweed, miso garlic puree, pickled shallots, leek ash, leek top green oil

main

roasted game farm duck breast barley risotto, braised witlof, pickled beetroot, smoked honey glaze

aquna murry cod & sun dried shrimp, dashi beurre blanc, baby gem, tobiko roe

riverina angus beef striploin & smoked wagyu fat vinaigrette, broad leaf rocket

handcrafted gnocchi $\otimes V$ oyster mushroom, edamame, sweet corn, tomato confit, kale, beetroot essence

dessert

mille-feuille wattle seeds mascarpone creme, Kahlua jelly, salted cream cheese,

cinnamon roasted pineapple 💝 🇸 pistachio, coconut sorbet, lime mint syrup, wild hibiscus flower, sugar glass

espresso ice cream

additional sides

\$14 per serving

truffle fries♡

white truffle oil, parmesan

pan roasted potato 🖔 🕊 pancetta, honey, parsley

market greens √ 💥 🖔 confit shallots, chilli, lemon

salad leaves 🇸 💥

fennel, fresh herbs, radish, seeds, Persian feta, merlot vinaigrette

Please note a 1.4% surcharge occurs on all credit card transactions
a 10% surcharge occurs on Sundays and 15% surcharge occurs on all Public Holidays
All menu items are subject to change with or without notice our team will be pleased to assist you with selections