

Pre-Event Menu

bacar
restaurant | lounge | bar

to share

- sonoma rosemary olive oil focaccia** ♡ 8pp
pepe saya cultured butter 8
- marinated alto olives**
fennel, chilli, garlic

entree

- jasmine green tea smoked duck breast** 🌿🌿 28
beetroot ketchup, papaya, asparagus, pickled mushroom 32
- hiramasa kingfish ceviche** 🌿
kalamansi, jalapeno, watermelon, creme fraiche 26
- chermoula roasted cauliflower** ✓
heirloom carrots, hummus, chimichurri, kale

main

- 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
- braised riverina black angus beef cheek** 🌿 45
house harissa, fennel radish herb salad, jus
- hand crafted gnocchi** ✓♡ 39
oyster mushroom, edamame, sweet corn, tomato confit, kale, beetroot essence

sides

- 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

dessert

- white chocolate creme** 🌿 20
citrus confit, organic black rice, blood orange granita, sugar glass
- lemon curd tart** 🌿 20
single origin chocolate, raspberry, vanilla bean ice cream
- omanthus poached pear** ✓♡🌿 18
whipped coconut, cranberry, almond, lemon sorbet
- chef selection of cheese** 32
dried fruits, quince paste, truffle honey, crackers

🌿 dairy free 🌿 gluten free ✓ vegan ♡ vegetarian

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