



bacar

restaurant | lounge | bar

BAR
MENU

BAR MENU

MARINATED OLIVES V/VG 10
Guindilla peppers, fennel, chilli

TRUFFLE FRIES V 15
Parmesan

BREAD V 5 PER PIECE
Sonoma Mission Sourdough 40-hour fermented, Pepe Saya Cultured Butter, truffle honey

EAST 33 SYDNEY ROCK OYSTERS (A) GF/DF 28
Aged cabernet sauvignon mignonette, 4pc
Additional 6 each

HAND-CUT LITTLE JOE BEEF TARTARE DF 28
Nashi pear, shoyu ponzu, crispy chicken skin

SEKUWA CHICKEN FILLET GF 26
Ginger shallots gremolata, Shishito peppers

LAMB KOFTAS 26
Yoghurt, chilli oil, 5pc

VANNELLA STRACCIATELLA CHEESE V/GF 28
Pickled baby fig, pistachio, courgette flowers

THE CLUB SANDWICH 30
Grilled free-range chicken, smoked bacon, fried eggs, tomato, baby cos, truffle aioli, fries

CHARCUTERIE DF SELECT ONE OR BOTH ITEMS

Served with guindilla peppers, sourdough

Black Forest prosciutto crudo 60g 18

Saison saucisson sec dry-cured salami 60g 18

CHEESE, DRIED FRUITS, QUINCE PASTE, CRACKERS V/GFR 36
All cheeses are sourced exclusively from Nimbin Valley Dairy, NSW

~ Monte Nardi, semi hard

~ Nashua, washed rind

~ Truffled triple cream, white mould

Nimbin Valley Dairy rests on a country road between Nimbin Village and Tunttable Falls in Northern NSW. It's home to 80 cows and 150 free-ranging goats. Their work reflects five generations of Australian dairying and cheesemaking, with a focus on managing the farm to produce some of the region's best milk and cheese.

VEGETARIAN (V) | VEGAN (VG) | DAIRY FREE (DF) | GLUTEN FREE (GF) | GLUTEN FREE ON REQUEST (GFR)

SEAFOOD ORIGIN: (A) AUSTRALIAN SEAFOOD | (I) INTERNATIONAL SEAFOOD

PLEASE INFORM YOUR WAIT STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.

10% SUNDAY SURCHARGE AND 15% PUBLIC HOLIDAY SURCHARGE APPLIES.