



# PRE-EVENT DINING MENU

*90 minute seating*

*\$125pp / Accor Plus \$110pp*

*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

## to start

sonoma sourdough


*papa seya cultured butter, furikake*

## entree

rocky point cobia crudo 

*yuzu kosho dressing, tangelo, wasabi oil*

## main

pinnacle grass fed beef scotch fillet 300g 

*potato puree, cauliflower blossom, watercress, pickled shallots, black truffle jus*

## dessert

white chocolate mousse

*raspberry, honeycomb ice cream, biscoff crumble*

 dairy free  gluten free  vegan  vegetarian

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

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