



PRE - EVENT MENU

90 minute seating

\$125pp | ALL Accor+ Explorer \$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.

TO START

Sonoma country sourdough
Papa seya cultured butter, smoked salt

ENTREE

Ulladulla blue fin tuna tartare (A) (DF)
Ponzu, shiso, seaweed cracker, basil oil

MAIN

Coppertree farms beef tenderloin (GF)
Black garlic, king brown mushroom, truffle jus

DESSERT

Lemon curd tart
Vanilla bean ice cream, dark chocolate tuile

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MAIN

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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.

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