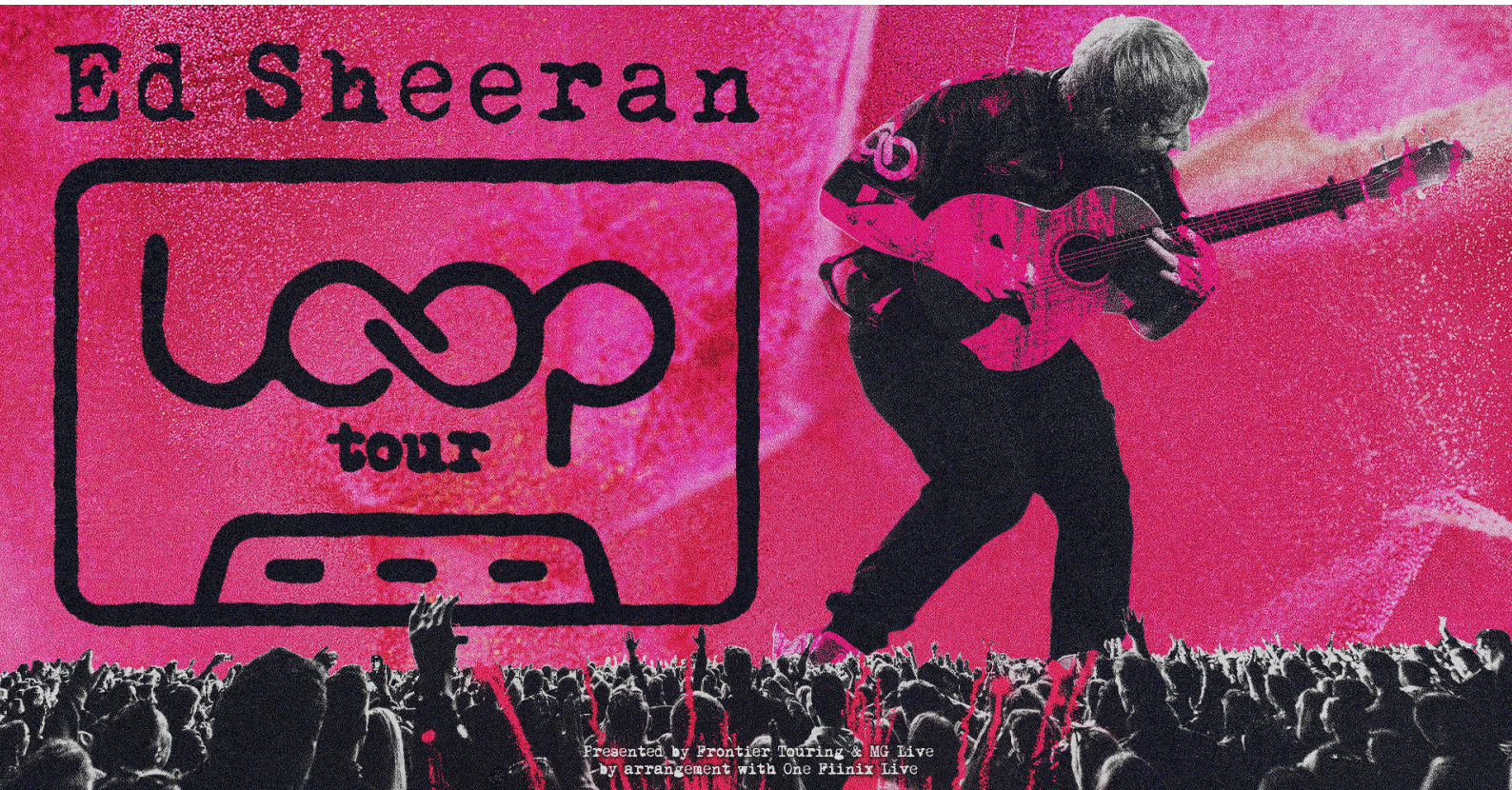


bacar
restaurant | lounge | bar



PRE-EVENT DINING MENU

90 minute seating

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


ALL Accor + Explorer 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

Executive chef Marvin Ma

entree


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


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



zero waste leek mosaic 
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  
oyster mushroom, edamame, sweet corn, tomato confit, kale, beetroot essence

dessert


white chocolate ganache 
hazelnut praline, elderflower poached rhubarb, crispy meringue, lemon myrtle

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




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



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

 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