

bacarc  
restaurant | lounge | bar

# DINNER MENU

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# bacar

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Bacar celebrates the finest local, sustainable Australian ingredients paired with our talented culinary team's creative execution. Our contemporary cuisine spotlights intense flavours, varied textures, and artful plating.

Our passionate team aims to deliver exquisite dishes to create an unforgettable dining experience showcasing the culinary arts.

As part of a new era of Pullman dining, Bacar is proud to showcase a collaboration with Chef Nat Thaipun, Pullman's Food & Beverage Ambassador across Asia and the Pacific. Guests can enjoy three of her vibrant signature creations. These specially curated dishes celebrate bold flavours, premium ingredients, and modern culinary artistry. They will be clearly labelled throughout the menu for you to discover.

A special thanks to our suppliers:



## FOR THE TABLE

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♥	SONOMA ROSEMARY OLIVE OIL FOCACCIA	9pp
	<i>pepe saya cultured butter, furikake salt</i>	
♥	✓ MARINATED ALTO OLIVES	10
	<i>guindilla peppers</i>	
♥	✓ HOUSE PICKLES	10
	<i>romesco, radish</i>	
✂	☞ PACIFIC OYSTERS 4PCS (BY NAT THAIPUN)	26
	<i>Coconut lemongrass dressing, finger lime, native strawberry gum powder</i>	
	<i>Additional \$6 each</i>	
✂	☞ SCALLOP CRUDO 4PCS (BY NAT THAIPUN)	30
	<i>Ginger lime dressing, chilli oi, coriander</i>	
	<i>Additional \$7 each</i>	

## ENTREE

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✂	☞ SPENCER GULF KINGFISH CRUDO (BY NAT THAIPUN)	35	
	<i>Thai seafood sauce, chilli, green apple</i>		
	✂	BERKSHIRE PORK NECK	29
	<i>black garlic emulsion, pickled daikon, master stock</i>		
	✂	WHITE PYRENEES LAMB LOIN	32
	<i>cumin, salsa verde, roasted carrot, sumac</i>		
✂	SPLIT SKULL ISLAND KING PRAWNS 2PCS	34	
	<i>fermented chilli butter, wakame, curry leave</i>		
♥	✓ ZERO WASTE LEEK MOSAIC	26	
	<i>seaweed, miso garlic puree, pickled shallots, leek ash, leek top green oil</i>		

☞ dairy free   ✂ gluten free   ✓ vegan   ♥ vegetarian

All menu items are subject to change with or without notice, our team will be pleased to assist you with selections.

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

Please note a 15% Public Holiday surcharge, 10% Sunday surcharge and 1.4% credit card surcharge applies to all transactions

## MAIN

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<b>ROASTED GAME FARM DUCK BREAST</b> <i>barley risotto, braised witlof, pickled beetroot, smoked honey glaze</i>	56
 <b>AQUA MURRAY COD</b> <i>sun dried shrimp, dashi beurre blanc, tomato confit, baby gem, tobiko roe</i>	58
 <b>BUTTERFLIED ACADIA NSW SPATCHCOCK</b> <i>nduja, roasted grapes, caramelised shitake butter</i>	52
  <b>VANNELLA BURRATA CHEESE</b> <i>harissa roasted japanese pumpkin, muscatels, pinenuts, beurre noisette, sage, vincotto</i>	38
   <b>HANDMADE GNOCCHI</b> <i>oyster mushroom, edamame, sweet corn, tomato confit, kale, beetroot essence</i>	42

## SIGNATURE CUTS

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 *all cuts are NSW grown & bred*  
*each dish accompanied with smoked wagyu fat vinaigrette, broad leaf rocket*

<b>LITTLE JOE BEEF FLANK, 250G, MB4+, GRASS FED</b>	54
<b>RIVERINA ANGUS BEEF STRIPLOIN, 250G, MB4+, GRAIN FED</b>	56
<b>GRAINGE SILVER BEEF RIB EYE, 350G, MB4+, GRAIN FED</b>	72

## EXTRAS

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 <b>TRUFFLE FRIES</b> <i>white truffle oil, parmesan</i>	14
  <b>PAN ROASTED POTATO</b> <i>pancetta, honey, parsley</i>	14
    <b>MARKET GREENS</b> <i>confit shallots, chilli, lemon</i>	14
    <b>SALAD LEAVES</b> <i>fennel, fresh herbs, radish, seeds, Persian feta, merlot vinaigrette</i>	14

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## DESSERT MENU

	<b>WHITE CHOCOLATE GANACHE</b>	22
	<i>hazelnut praline, elderflower poached rhubarb, crispy meringue, lemon myrtle</i>	
	<b>MILLE-FEUILLE</b>	22
	<i>wattle seeds mascarpone creme, Kahlua jelly, salted cream cheese, espresso ice cream</i>	
	<b>CINNAMON ROASTED PINEAPPLE</b>	20
	<i>pistachio, coconut sorbet, lime mint syrup, wild hibiscus flower, sugar glass</i>	
 	 <b>CHEF SELECTION OF CHEESE</b>	36
	<b>DRIED FRUITS, QUINCE PASTE, TRUFFLE HONEY, CRACKERS</b>	
	<i>section28, La Saracca, SA binnorie, triple cream brie, NSW riverine buffalo blue, berry creek, VIC</i>	

Our chefs are conscious about sourcing produce from local, sustainable food suppliers to ensure we provide you with the freshest, tastiest, and healthiest menu items.

At Bacar, some suppliers include locally sourced products such as Pepe Saya Butter Co., which makes beautiful-tasting Australian cultured butter. Spencer Gulf Kingfish from South Australia, known as the wagyu of the sea, is sourced most sustainably and responsibly.

Our suppliers play a crucial role in our mission. By providing us with the freshest and highest quality produce, they help us create exceptional dishes and contribute to the thriving local economy.

At Bacar, we're committed to ensuring our guests benefit from our locally sourced menu and provide a unique and fresh dining experience.



**SPENCER GULF  
KINGFISH**  
FROM SOUTH AUSTRALIA



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