

# bacar

restaurant | lounge | bar

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DINNER MENU

FOR THE TABLE

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- ♥ SONOMA ROSEMARY OLIVE OIL FOCACCIA 9pp  
*pepe saya cultured butter, furikake salt*
- ✓ MARINATED ALTO OLIVES 10  
*guindilla peppers*
- ✓♥ HOUSE PICKLES 10  
*romesco, radish*
- COFFIN BAY PACIFIC OYSTERS 7  
*ponzu shoyu or mignonette* each

ENTRÉE

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- Ⓝ BERKSHIRE PORK NECK 29  
*black garlic emulsion, pickled daikon,  
master stock*
- ☞ WHITE PYRENEES LAMB LOIN 30  
*cumin, salsa verde, roasted carrot, sumac*
- ☞ HIRAMASA KINGFISH CEVICHE 35  
*kalamansi, jalapeño, crème fraiche, finger lime, tigers  
milk dressing*
- ☞ SPLIT SKULL ISLAND KING PRAWNS (2PCS) 32  
*fermented chilli butter, wakame, curry leave*
- ✓ ZERO WASTE LEEK MOSAIC 26  
*seaweed, miso garlic purée, pickled  
shallots, leek ash, green top leek oil*

Ⓝ dairy free ☞ gluten free ✓ vegan ♥ vegetarian

Please note a 1.4% surcharge occurs on all credit card transactions and a 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.  
Please advise staff of any known food allergies when ordering from the menu.

DINNER MENU

HIBACHI GRILL SIGNATURE CUTS

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

LITTLE JOE BEEF FLANK, 250G, MB4+, GRASS FED	52
RIVERINA ANGUS BEEF STRIPLOIN, 250G, MB4+, GRAIN FED	55
GRAINGE SILVER BEEF RIB EYE, 350G, MB4+, GRAIN FED	70

MAIN

ROASTED GAME FARM DUCK BREAST <i>barley risotto, braised witlof, pickled beetroot, smoked honey glaze</i>	55
🌿 AQUANA MURRAY COD <i>sundried shrimp, dashi beurre blanc, tomato confit, tobiko roe</i>	56
🌿 BUTTERFLIED ARCADIA NSW SPATCHCOCK <i>nduja, roasted grapes, caramelised shitake butter</i>	52
🌿♥ VANNELLA BURRATA CHEESE <i>harissa roasted japanese pumpkin, muscatels, pine nuts, beurre noisette, sage, vincotto</i>	38
✓ HAND CRAFTED GNOCCHI <i>oyster mushrooms, edamame, sweet corn, tomato confit, kale, beetroot essence</i>	40

SIDES

♥ TRUFFLE FRIES <i>white truffle oil, parmesan</i>	14
🌿🥛 PAN ROASTED POTATOES <i>pancetta, honey, parsley</i>	14
🌿✓🥛 MARKET GREENS <i>confit shallots, chilli, lemon</i>	14
🌿♥ SALAD LEAVES <i>fennel, fresh herbs, radish, seeds, persian feta, merlot vinaigrette</i>	14

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## DINNER MENU

## DESSERT

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- ☞ WHITE CHOCOLATE GANACHE 22  
*hazelnut praline, elderflower poached rhubarb, crispy meringue, lemon myrtle*
- MILLE-FEUILLE 22  
*wattleseed mascarpone, kahlua jelly, salted cream cheese, espresso ice cream*
- ☞ CINNAMON ROASTED PINEAPPLE 20  
*pistachio, coconut sorbet, lime mint syrup, wild hibiscus flower, sugar glass*
- ♥ CHEF SELECTION OF CHEESE 36  
*dried fruits, quince paste, truffle honey, crackers la saracca, section28, SA triple cream brie, binnorie, NSW riverine buffalo blue, berry creek, VIC*

*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.*



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