

# baccar

restaurant | lounge | bar

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MARINATED ALTO OLIVES ♡ guindilla peppers, fennel, chilli	10
HOUSE PICKLES ♡ romesco, radish	10
COFFIN BAY PACIFIC OYSTERS ponzu shoyu or mignonette	7 Each
PROSCIUTTO CRUDO WITH FOCACCIA (2pcs) pickled baby figs, buffalo blue cheese, truffle honey	18
FRIED SOFT-SHELL CRAB fermented chilli butter, peanuts	25
TERIYAKI GLAZED PORK BAO BUNS (2pcs) togarashi, chilli, asian herbs	22
ROASTED FIELD MUSHROOM ♡ garlic butter, parmesan, parsley, focaccia	18
TRUFFLE FRIES ♡ white truffle oil, parmesan	14
CHARCUTERIE black truffle squid ink salami, free-range pork nduja, prosciutto crudo, triple cream brie, house pickles, focaccia	39
CHEF'S SELECTION OF CHEESE ♡ dried fruits, quince paste, truffle honey, crackers la saracca, section28, SA triple cream brie, binnorie, NSW riverine buffalo blue, berry creek, VIC	36

🥛 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 1.4% surcharge occurs on all credit card transactions a 10% surcharge occurs on Sundays and 15% surcharge occurs on all Public Holidays.