



bacar
restaurant | lounge | bar

CHRISTMAS MENU

Adult \$225 pp | ALL Accor+ Explorer \$199pp

Complementary glass of Moët & Chandon champagne on arrival

13-18 year old \$85pp

5-12 year old \$60pp

Includes a curated selection from the childrens' menu, accompanied by soft drinks, juice, hot chocolates and babyccinos.



SEAFOOD TOWER ON THE TABLE

Queensland tiger prawns (A)

Sydney rock oysters & Pacific oysters (A)

Moreton Bay bug tails (A)

New Zealand green lip mussels (I)

Signature sauces & dressings

Smokey cocktail sauce (V, GF), yuzu tartare sauce (V, GF),
Japanese ponzu shoyu (V), lemons

COLD BAR

Mortadella focaccia

Sashimi station with Huon salmon, hiramasa kingfish, blue fin tuna
(A)

Selection of condiments: soy sauce, wasabi, pickled ginger

Mediterranean organic quinoa salad, chickpea, pumpkin, lemon
apple vinaigrette (V, GF)

Classic Caesar salad, prosciutto, Grana Padano, boiled eggs,
crouton

Japanese soba noodle salad, marinated seaweed, edamame, miso
sesame dressing (V, GF)

Gado Gado salad, tofu, bean sprouts, radish, peanut dressing (V)

Selection of dressings, chutneys, pickles and condiments

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.



CARVERY

Bourbon glazed ham on the bone, apple compote (GF)

Roasted turkey breast, herb stuffing, cranberry sauce

Classic Beef Wellington, baby vegetables, truffle jus

HOT STATION

Slow roasted lamb shoulder, chermoula sauce (GF)

Oven baked Humpty Doo barramundi fillet, yuzu kosho beurre blanc (A)(GF)

Roasted chicken, sekuwa chicken, shishito pepper (GF, DF)

Spinach and cheese tortellini, four cheese sauce (V)

Potato gratin, cheese, herbs (V)

Herb roasted root vegetables, paprika (V, GF)

Steamed seasonal vegetables, herb butter (V, GF)

Bakery basket: selection of rolls, French baguette, Vienna loaves,
sourdough, Yorkshire puddings

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DESSERT STATION

Christmas puddings, brandy anglaise

Christmas pavlova, fresh fruits

Selection of gateaux, cakes, tarts, petit fours

Traditional fruit mince pies

Christmas panettone, stollen, gingerbread houses

Seasonal fruit platters, berries, cherries (V, GF)

Australian cheese board, dried fruits, quince paste, lavosh

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