





bacar

restaurant | lounge | bar

MARINATED ALTO OLIVES  10
guindilla peppers, fennel, chilli

HOUSE PICKLES  10
romesco, radish

PACIFIC OYSTERS (4PCS) - BY NAT THAIPUN   26
Coconut lemongrass dressing, finger lime, native strawberry
gum powder

WATERMELON LARB (6PCS) - BY NAT THAIPUN   16
Compressed watermelon, Issan style chilli lime aromatic dressing,
mint

SAI OUA PORK SAUSAGE (4PCS) - BY NAT THAIPUN  20
Soy mirin glaze, Nam Prik Noom green chilli dip, pickled ginger

PROSCIUTTO CRUDO WITH FOCACCIA (2PCS) 18
pickled baby figs, buffalo blue cheese, truffle honey


FRIED SOFT-SHELL CRAB 25
fermented chilli butter, peanuts

TERIYAKI GLAZED PORK BAO BUNS (2PCS) 22
togarashi, chilli, asian herbs

ROASTED FIELD MUSHROOM  18
garlic butter, parmesan, parsley, focaccia

TRUFFLE FRIES  14
white truffle oil, parmesan

CHARCUTERIE 39
black truffle squid ink salami, free-range pork nduja,
prosciutto crudo, triple cream brie, house pickles, focaccia

CHEF'S 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

 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