

bacar

restaurant | lounge | bar

SMALLS

split yamba prawns, miso butter, lemon 26

wagyu beef bresaola, smoked potato,
pickled mushroom, pesto 24

roasted japanese pumpkin, stracciatella,
muscatel, hazelnut, sage 20

LARGE CUTS

all served with, pumpkin puree, carrots,
confit garlic, kale & red wine jus

200g beef tenderloin 49

220g twelve hour braised beef cheek 42

180g tasmanian salmon 39

duck leg confit 45

EXTRAS

warm sourdough, pepe saya butter 5

truffle fries, parmesan 10

market vegetables, evo, lemon 10

winter leaf salad, raddish, almond 10

SWEETS

chocolate fondant, vanilla bean ice
cream, berries 16

banoffee, dulce de leche, espresso ice
cream, sablé 16

selection of cheese, condiments,
crackers 26

