

bacar

restaurant | lounge | bar

THREE COURSE POST ISO MENU

curated by chef marvin ma

\$65 food only

+\$45 matched wines

"azahara sparkling"

SINGLE ORIGIN SOURDOUGH, CULTURED
PEPE SAYA BUTTER

63° ORGANIC HEN EGG

sweet corn, smoked ham hock, tarragon emulsion

"in dreams yarra valley 2019 chardonnay"

BEEF STRIPLOIN

portobello, pumpkin, confit garlic

"yangaramcLaren vale 2017 shiraz"

BABY GEM

raddish, lemon

YOGHURT CREAM

apple, rhubarb, pistachio crumble

"mulled pipsqueak cider"

take away options available

enquire within