



# PRE-EVENT DINING MENU

*2 Course \$90pp | 3 Course \$105pp*

*accor plus pricing*

*2 Course \$80pp | 3 Course \$95pp*

Please note a 1.4% surcharge occurs on all credit card transactions  
and a 15% surcharge occurs on all Public Holidays

*Bacar showcases amazing Australian local sustainable  
produces paired with the skills of our talented culinary team.  
The menu reflects contemporary inspiration in its flavours,  
textures, presentation and style*

Executive chef Marvin Ma

## entree

berkshire pork neck 🥛

*black garlic emulsion, pickled daikon, master stock*

hiramasa kingfish ceviche 🌿

*kalamansi, jalapeno, crème fraiche, finger lime, tigers milk dressing*

zero waste leek mosaic ♻️

*seaweed, miso garlic puree, pickled shallots, leek ash, leek top green oil*

## main

roasted game farm duck breast

*barley risotto, braised witlof, pickled beetroot, smoked honey glaze*

aquna murry cod 🌿

*sun dried shrimp, dashi beurre blanc, baby gem, tobiko roe*

riverina angus beef striploin 🌿

*smoked wagyu fat vinaigrette, broad leaf rocket*

handcrafted gnocchi ♡ ♻️

*oyster mushroom, edamame, sweet corn, tomato confit, kale, beetroot essence*

## dessert

white chocolate ganache 🌿

*hazelnut praline, elderflower poached rhubarb, crispy meringue, lemon myrtle*

mille-feuille

*wattle seeds mascarpone creme, Kahlua jelly, salted cream cheese, espresso ice cream*

cinnamon roasted pineapple ♡ ♻️ 🌿

*pistachio, coconut sorbet, lime mint syrup, wild hibiscus flower, sugar glass*

## additional sides

\$14 per serving each

truffle fries ♡

*white truffle oil, parmesan*

pan roasted potato 🥛 🌿

*pancetta, honey, parsley*

market greens ♡ 🥛 ♻️ 🌿

*confit shallots, chilli, lemon*

salad leaves ♡ ♻️ 🌿

*fennel, fresh herbs, radish, seeds, Persian feta, merlot vinaigrette*

🥛 dairy free 🌿 gluten free ♻️ vegan ♡ vegetarian

Please advise staff of any known food allergy when ordering from the menu