BACARO

- CICCHETTI -

Bacaro's marinated olives (v)(vg)(gf) 4

Smoked paprika hummus, rosemary breadsticks (v)(vg)(gf*) 5.5

Salt & pepper spicy squid, chilli mayo, fresh lemon 7

Gorgonzola cream & roasted pecan nut crostini (v)(gf*) 5.5

Arancini (ask for my flavour) 1.8 per Ball

- PIZZETTE, BREADS & BOARDS-

Classic Margherita – fresh tomato, mozzarella, rocket, olive oil {v} {vg*} 7

Italian meatballs, gorgonzola, chilli oil, fresh parsley 8

Fig, prosciutto, mozzarella, balsamic, rocket 7.5

Roasted peppers & smoked paprika base, red onion marmalade, chopped tomatoes, pistachios, mint & pomegranate pizzette (v)(ve) 8

Garlic pizza bread (v)(vg) 5 (add cheese) 1

Focaccia, whipped garlic butter (ask for my flavour)(v)(vg*) 4.5

Bread basket- Selection of breads & breadsticks, thyme & rock salt butter (v)(vg*) 4.5

Italian cured meat charcuterie, shaved parmesan & pecorino cheese, olives, rocket, warm breads, bread sticks (gf*) 14

Our pizzettes are freshly made, the ingredients can be adapted for dietary requirements.

SMALL PLATES

- MEAT -

Free range chicken breast, miniera sauce, whipped sour cream & beetroot puree, smoked pancetta crisps(gf) 8.5

6 oz sirloin steak, chimichurri, pomegranate (gf) 11.5

Pork belly, pearl barley, caramelized apple, pork & cider sauce (gf) 8.5

- FISH -

Baked cod, saffron croquettes, caper berries, salsa verde 9

King prawns, crispy chilli garlic, white wine & grilled lime (gf) 8

Bream, spiced tomatoes & chickpeas, asparagus & pickled shallots (gf) 9

- VEG -

Pesto spaghetti, toasted pine nuts, shaved parmesan (v)(vg*) 8

Ravioli Parmigiana- aubergine ravioli, tomato sauce, fresh basil, parmesan crisps {v} 8

Italian five bean stew (v)(vg)(gf) 7.5

Vegan meatballs, arrabiata sauce, crispy spaghetti (v)(ve)(gf*) 6

- SIDES-

Skin on fries, parmesan & truffle oil (v*)(vg*) 4

Chilli & lime sautéed spinach, coconut oil (v)(vg)(gf) 4.5

Rocket & parmesan salad (v)(gf) 4.5

Sweet potato wedges, coriander, chilli, pomegranate honey (v)(vg*) 5

Garlic potatoes (v)(vg) 3.5

Our chefs can often substitute or modify ingredients in existing dishes to accommodate the needs of those guests with common food allergies, intolerances and preferences such as gluten, lactose, vegetarian and vegan.

(v) vegetarian   (vg) vegan   (gf) gluten free   (*) can be adapted for dietary requirements