

BACARO

- CICHETTI -

Bacaro's marinated olives (v)(vg)(gf) 5

Pulled beef croquettes, horseradish cream 6

Goats cheese mousse & crispy prosciutto crostini, balsamic glaze (gf) 6

Classic Italian bruschetta, fresh basil, balsamic (v)(vg)(gf*) 6

Beetroot & ricotta hummus, flatbread (v)(gf*) 7

Salt & pepper squid, saffron tartar 8

Parmesan arancini, aioli 2.5 per ball

- PIZZETTE, BREADS & BOARDS -

Olives, sundried tomato, red onion marmalade (v)(vg*) 7

Chorizo, caramelised jalapenos, mint yoghurt 8

Roasted squash, spinach, pickled red onion, walnuts (v)(vg*) 8

Rosemary, prosciutto & buffalo mozzarella sharing pizzette 12

Garlic pizza bread (v)(vg) 6 (add cheese) 1

Focaccia, garlic & thyme butter (v)(vg*) 6

Selection of breads, breadsticks, garlic & thyme butter (v)(vg*) 6

Bacaro's Charcuterie Board

Ventricina, Spianata, Coppa, Fennel Salami, shaved parmesan, mixed olives, breads, pickled veg, rosemary bread sticks 20

- BACARO BURGERS -

Beef burger , gorgonzola, caramelized onions, BBQ sauce, rocket 12

Beyond burger , spicy mango salsa, red onion & rocket (v)(vg) 12

SMALL PLATES

- MEAT -

8oz Sirloin steak, salsa verde (gf) 14

Pork saltimbocca , celeriac puree, braised shallots (gf) 12

Slow cooked beef ragu pappardelle, parmesan 12

Creamy, truffled chicken thighs, mushroom & marsala wine sauce (gf) 11

- FISH -

King prawns, crispy chilli & garlic sauce (gf) 10

Trout fillet, tomato, chilli & fennel butter, sauteed kale (gf) 15

Pan fried scallops, pancetta, zucchini, romesco sauce (gf) 13

Crayfish & shrimp linguine 12

- VEG -

Spaghetti alla Norma, parmesan (v)(vg*) 9

Spinach & pea risotto (v)(vg)(gf) 9

Spinach & ricotta ravioli, sage butter (v) 10

Marinated portobello mushrooms, wild garlic mash, garlic sauce (v)(vg)(gf) 9

- SIDES-

Skin on fries, parmesan & truffle oil (v)(vg*) 4.5

Sautéed chilli spinach (v)(vg*)(gf) 6

Rocket & parmesan salad (gf) 4.5

Garlic potatoes (v)(vg)(gf*) 5.5

Greek salad (v)(vg*)(gf) 6.5

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