

ENTREES

Burrata, cachi, dragoncello, olive
Burrata, persimmon, tarragon, olive

Porcini, polenta, castagne, porro
Porcini mushroom, polenta, chestnut, leek

Vitello Tonnato
Vitello tonnato, salsa verde, caper

Quaglia saltimbocca, fichi, gorgonzola, noce
Quail saltimbocca, fig, gorgonzola, walnut

Calamari St. Andrea
Calamari, rocket, balsamic dressing

MAINS

Spaghettoni, cicale di mare, "olio visadi", rucola
Spaghettoni, Moreton Bay bugs, garlic, chilli, rocket

Ravioli di ricotta, barbabietola, cagliata
Ricotta ravioli, beetroot, goat curd

Reginette, cinghiale, finocchio, cime di rapa
Reginette, wild boar, fennel, rapini

Petto d'anatra, uva, parfait
Duck breast, grape, parfait

Maialino, sedano rapa, senape verde, nduja
Suckling pig, celeriac, mustard green, nduja

Pesce del giorno
Fish of the day

Filetto di manzo
350gm Southern Ranges scotch fillet (+ \$20)

CONTORNO

Radicchio, finocchio, arancia, grano saraceno
Cos, radicchio, fennel, orange, buckwheat

Please advise your waiter of any allergies or dietary requirements
A merchant surcharge applies to all card payments - 15% surcharge applies on public holidays



30 YEARS of IL BÀCARO

They say good taste never goes out of style, and so it is with Il Bacaro.