

BARTIGA

Double Bay Restaurant

Entrée

HAINAN FOCACCIA sambal pol butter. <i>GF available</i>	12	BEEF RENDANG SPRING ROLLS Wagyu spring rolls, raita, chilli oil (2 pcs). <i>Vegetarian available</i>	16
APPELLATION OYSTER side of rice wine mignonette. <i>Add trout roe +3 each GF, DF</i>	6.5ea.	KINGFISH CRUDO nahm jim dressing, green apple & watermelon radish, coriander & crispy shallots.	26
POPCORN BUG SLIDER lightly battered moreton bay bugs with fermented chilli aioli, pickled cucumbers & buttercup lettuce on potato roll.	16ea.	PRAWN TOAST SANDO lemon and chilli sauce. <i>DF</i>	22
TUNA OR WATERMELON TOSTADA with Szechuan salsa, macha, chipotle aioli, avocado and crispy eschalots.	16ea.	STRACCIATELLA crispy artichokes, toasted seeds with sesame dressing & szechuan chilli oil.	26
SCALLOP Baked with café de curry butter, kaffir lime.	9ea.	HAWKS BURY CALAMARI fried calamari, Asian herbs, lemon & namjim dipping sauce.	24
WAGYU BEEF SLIDER cashew sambal.	16ea.		

Mains

PIPIES VONGOLE yuzu garlic butter, linguine, chillies, parsley & spinach.	38	MARKET FISH Spiced lemongrass coconut sauce, smoked tomatoes, turmeric, Chinese broccolini.	54
RIB SIRLOIN with 1 side, portoro Australian angus 800gr o.n the bone.	130	LAMB RACK crumbed with herb pangratato served medium rare, zucchini pickles and Beena's green raita.	48
BUTCHER'S CUT served with tamarind butter beurre noisette. <i>GF</i>		ROAST CHICKEN spiced rub with ground coriander, sweet sticky soy, sambal brown butter and soft herbs salad with grilled lemon.	42
GRAINFED STRIPLOIN 250GM	55	JAPANESE NIÇOISE seared crusted yellowfin tuna, baby cos, avocado, seaweed, green beans, cherry tomatoes, soft-boiled egg, baby chat potatoes, red radish, roasted sesame wakame, wasabi peas, furikake, and ponzu dressing. <i>Vegetarian option available</i>	34
TOM YUM BOULLABAISSE SPAGHETTINI creamy style tom yum with mussels clams, white fish, grilled scampi, prawn. <i>GF, Vegetarian available</i> <i>Add half lobster +150</i> <i>Add whole lobster +280</i> <i>(check availability)</i>	58		

Sides

CHIPS skin on shoestring style fries. <i>GF, DF</i>	10	CHARRED BROCCOLINI dutch carrots, roasted sesame dressing and italian style chilli. paste. <i>GF DF available</i>	14
MESCLUN SALAD wt pomegranate, baby cos, raddicio, smoked ox heart tomato's, pepitas, alto chardonnay & soft herb leaves.	12	BRUSSELS SPROUTS fried brussels. parmesan cream, pepitas chilli oil, grated parmesan <i>GF, Vegetarian</i>	14

Tacos

DUCK confit duck legs. 15ea.
FISH tempura flame tail snapper 15ea.
CRISPY EGGPLANT with zucchini pickles. 12ea.

Betel Leaves

SETS OF 2
16

SHARING PLATTER
(3-4 ppl)
34

Betel leaves, ginger, eschallots,
lime, chilli, coconut & fish sauce
dressing, jicama.

Choice of:

TUNA SASHIMI
TEMPE
COLD PRAWNS
FRIED MUSSELS



LUNCH
TUE - SUN
11.30am - 3pm

DINNER
TUE - SUN
5pm - 11pm

HAPPY HOUR WEEKEND
THU - SUN
4pm - 6pm