

Entrée

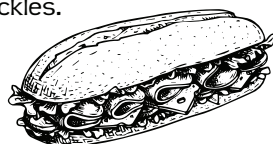
HAINAN FOCACCIA sambal pol butter. <i>GF available</i> (2 pc)	8	SCALLOP Baked with café de curry butter, kaffir lime.	9 <i>ea.</i>
APPELLATION OYSTER Side of rice wine mignonette. <i>GF, DF</i> <i>Add trout roe +\$3 each</i>	6.5 ea.	FISH TACO tempura flame tail snapper.	10 <i>ea.</i>
POPCORN BUG SLIDER lightly battered moreton bay bugs with fermented chilli aioli, pickled cucumbers and buttercup lettuce.	16 ea.	CRISPY EGGPLANT TACO with zucchini pickles.	10 <i>ea.</i>
TUNA OR WATERMELON TOSTADA Szechuan salsa, matcha, chipotle aioli, avocado, and crispy eschalots.	16	BEEF RENDANG SPRING ROLL Wagyu spring rolls, raita, chilli oil (2 pcs). <i>Vegetarian available</i>	16
BETEL LEAF (Set of 2) Tuna sashimi, betel leaves, ginger, eschallots, trout roe, lime, chilli, coconut & fish sauce dressing, jicama.	16	KINGFISH CRUDO nahm jim dressing. green apple & watermelon radish. coriander & crispy shallots.	26
		GRILLED OCTOPUS twice cooked with sambal hijau, baby chat potatoes, pickled radish and asian herbs	26
		PRAWN TOAST SANDO lemon and chilli sauce. <i>DF</i>	22



Sandwiches

All served with crisp

CHICKEN KATSU <i>or Eggplant for a veg. option</i> Curry mayonnaise, thinly sliced cabbage, tonkatsu sauce, ciabatta roll.	25	BARTIGA MUFFULETTA Mortadella, spicy salami, swiss cheese, sambal matah, tomato, roasted peppers, rocket, aioli, house-baked ciabatta.	27
BABI GULING ROLL Slow-roasted pork shoulder, crackling, sambal hijau, roasted potato, caramelised onion, yuzu mayo, confit garlic spread, sautéed spinach, swiss cheese, ciabatta roll	27	DELI SALAD ROLL Lettuce, caramelised carrot, alfalfa sprouts, swiss cheese, tomato, avocado, aioli, roasted peppers, tin beetroot, onion & pickles.	24



Mains

STEAK AND EGGS minute steak, potatoes, fried eggs with burnt butter sambal, parsley and hainan foccacia.	32
STEAK FRITES Grain-fed striploin, café de curry butter, shoestring fries, charred cos.	35
MARKET FISH Asian-style caponata, peppers, olives, cashew harissa.	34
KOREAN FRIED CHICKEN BURGER Gochujang glazed chicken, brioche bun, shiso slaw with confit garlic & yuzu mayo, shoestring fries.	27
PIPIES VONGOLE yuzu garlic butter, linguine, chillies, parsley & spinach.	34
CHILLI PRAWN PASTA chili garlic with lemon preserved, tiger prawns and spaghetti.	34
RIB SIRLOIN with 1 side, portoro Australian angus 800gr o.n the bone.	130

Sides

CHIPS	12
CHARRED BROCCOLINI	12
MESCLUN SALAD	12
BARTIGA PLATTER chef's selection of cheese cold cuts & condiments	28
BRUSSELS SPROUTS fried brussels. parmesan cream, pepitas chilli oil, grated parmesan <i>GF, Vegetarian</i>	14

Salads

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
SEASONAL ROAST VEG SALAD roasted beetroot, carrot, pumpkin, fennel, avocado, tomato, mixed leaves, pomegranate, pepitas, mint, parmesan, and house dressing.	27
THAI CRISPY DUCK SALAD twice-cooked duck confit, crispy red rice, radicchio, cucumber, coriander, mint, chilli, green apple, Thai basil, toasted coconut, fried onions, and rice wine vinaigrette.	34
RAINBOW TROUT SALAD ocean trout, baby gem, baby cos, green beans, boiled egg, baby dill pickles, avocado, pomegranate, cherry tomatoes, with yuzu citrus vinaigrette, pickled eschalots, green peas, and cherry tomatoes.	34

LARB TATAKI Blackened striploin in coriander & fennel, Asian soft herbs, eschallots, toasted rice, garlic chips, palm sugar, espelette peppers & rice cracker. <i>GF</i> <i>vegetarian option:</i> <i>baby eggplants & tofu</i>	36
--	-----------

Add Proteins:
Snapper +14 // Minute Steak 150gr +12
Grilled Thai Chicken +9



ONA

Hot or Iced Coffee

5

Almond Milk	\$50
Oat Milk	\$50
Soy Milk	\$50
Extra Shot	\$1

ONA BLEND ASPEN

Brazil + El Salvador + Ethiopia +
Guatemala // Washed + Natura

Bartiga Iced Coffee

Coconut milk,
coconut ice cream scoop.

9

Strawberry Iced Matcha

12

Cloud Matcha

coconut water & matcha blend

8



Wine by the glass

Fizz

NV BANDINI <i>Prosecco</i>	17
NV TAITTINGER 'BRUT' <i>Champagne</i>	28

Rosé

2023 DOMAINE LES MESCLANCES <i>Rosé</i>	19
---	----

White

2022 CROWDED HOUSE <i>Sauvignon Blanc</i>	17
2022 FOIS CAUTIERO <i>Falanghina</i>	21
2024 DEADMAN WALKING <i>Reisling</i>	17
2023 MAISON RONCIER <i>Chardonnay</i>	21

Red

2020 FEUDO LUPARELLO <i>N.D'Avola (Chilled)</i>	17
2022 GIANT STEPS <i>Pinot Noir</i>	19
2020 MOUNTADAM 'FIFTY FIVE' <i>Shiraz</i>	18
2022 COLLI SENESI <i>Chianti</i>	17
2022 MOUNT HORROCKS <i>Cabernet Sav</i>	23
2022 L. TRAMIER <i>Cote du rhone</i>	21

Beers & Ciders

ESTRELLA DAMM	12
LORD NELSON THREE SHEETS	13
APPLE THIEF PINK LADY CIDER	12

Cocktails

BLOODY MARY	20
Savory mix of vodka, tomato juice, Worcestershire, and hot sauce	

BLOOD PEACH BELLINI	19
Prosecco, blood peach purée	

BARTIGA MARTINI	24
Eristoff vodka, merlet pear, gomme, cloudy apple juice, lime, mint	

PALAWAN PALOMA	24
Cazadores tequila, takamaka, jalepeno, muyu vetiver, pink grapefruit	

PANDAN DAIQUIRI	24
Bacardi carta blanc, takamaka op, pandan, lime, bitters	

BORNEO BREEZE	24
Patron repo, Fair cucumber, yuzu soda	

BARGRONI	24
Bombay premier cru murcian lemon, Green chartreuse, pandan infused vermouth	

SAIGON DRAGON	24
Bombay sapphire, lychee, jasmine, dragonfruit, lemon	

BAY ST SPRITZ	24
Jasmine, limoncello, yuzu soda, prosecco	

TOMMYS REVOLVER	24
Patron silver, la vida mezcal, chinotto, mandarin, honey, lime	



Fresh Juices

12

SANUR SUNRISE

Pineapple, mint, sanur mandarine,
lime, ginger

RESET

Carrot, apple, beetroot,
ginger, lemon

TROPIC TIGER

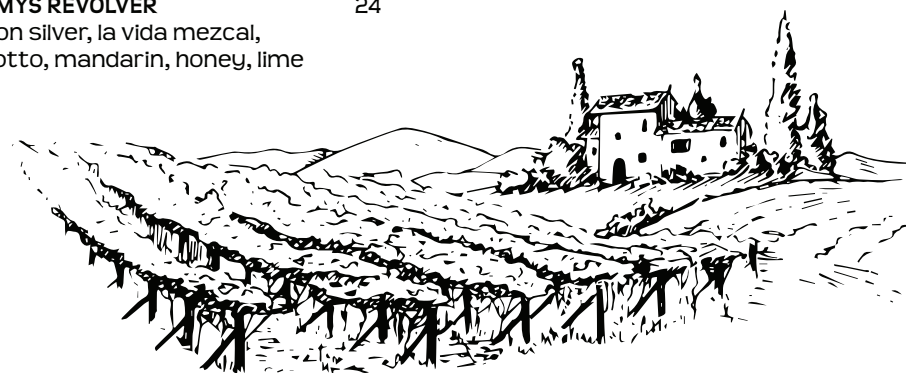
Watermelon, orange, lime

GREEN GARDEN

Celery, apple, spinach,
lemon, mint

Soft Drinks

6.5



Drinks