

BARTIGA

Summer Dinner Menu

Entrée

HAINAN FOCACCIA 12 sambal pol butter. <i>GF available</i>	TUNA OR WATERMELON TOSTADA 16 <i>ea.</i> with Szechuan salsa, macha, chipotle aioli, avocado and crispy eschalots.	SCALLOP 9 <i>ea.</i> baked with café de curry butter, kaffir lime.
APPELLATION OYSTER 6.5 <i>ea.</i> side of rice wine mignonette. <i>Add trout roe +3 each GF, DF</i>	BEEF RENDANG SPRING ROLLS 16 wagyu spring rolls, raita, chilli oil (2 pcs). <i>Vegetarian available</i>	BETEL LEAF (Set of 2) 16 Tuna sashimi, betel leaves, ginger, eschallots, trout roe, lime, chilli, coconut & fish sauce dressing, jicama.
MARKET FISH SASHIMI 28/50 chef selection of 3 types of fish selection, condiments of ponzu, kimchi and pickles ginger.	KINGFISH CRUDO 26 nahm jim dressing, green apple & watermelon radish. coriander & crispy shallots.	STRACIATELLA 22 with infused watermelon carpaccio. confit tomato, smoked olive oil and kaffir lime.
BARTIGA BAO 10 <i>ea.</i> Choice: <i>Confit duck / porchetta / Crispy eggplant VG.</i> All served with tamarind hoi sin. Mango habanero, cucumber, spring onions and crispy shallots.	PRAWN TOAST SANDO 22 lemon and chilli sauce. <i>DF</i>	CHICKEN TSUKUNE SKEWER 18 confit tomato jam, chives and grated egg yolk. <i>Add skewer +9 each</i>
POPCORN BUG SLIDER 16 lightly battered moreton bay bugs with fermented chilli aioli, pickled cucumbers & buttercup lettuce on potato roll.	GRILLED OCTOPUS 26 twice cooked with sambal hijau, baby chat potatoes, pickled radish and asian herbs.	

Mains

PIPIES VONGOLE 38 yuzu garlic butter, linguine, chillies, parsley & spinach.	MARKET FISH 54 with ponzu beurre blanc, finger lime, trout roe, pickled white radish and crispy gai lan.	JAPANESE NIÇOISE 34 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>
GRAINFED STRIPLOIN 250GM 55 served with tamarind butter, beurre noisette. <i>GF</i>	BEEF SHORT RIBS 64 slow cooked beef ribs, tamarind glazed, dry massaman sauce, pickle green apple & asian soft herbs.	
CHILLI CRAB PASTA 44 fresh mafaldine pasta, creamy chilli-tomato sauce, sautéed prawns, sweet crab, lemon zest, crispy chili oil & fried capers.	RIB SIRLOIN 130 with 1 side, portoro Australian angus 800gr o.n the bone.	
ROAST CHICKEN 42 spiced rub with ground coriander, sweet sticky soy, sambal brown butter and soft herbs salad with grilled lemon.		

Sides

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



LUNCH
TUE - SUN
11.30am - 3pm

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DINNER
TUE - SAT
5pm - 11pm

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HAPPY HOUR WEEKEND
THU - SUN
4pm - 6pm

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WINE WEDNESDAY
50% off by the glass



Banquet Menu

**minimum 4 people required*

\$85 PP

HAINAN FOCACCIA

sambal POL butter.

APPELLATION OYSTERS

side of rice wine mignonette.

PRAWN SANDO TOAST

chilli and ginger oil.

BETEL LEAF

Tuna sashimi, betel leaves, ginger, eschallots, trout roe, lime, chilli, coconut & fish sauce dressing, jicama.

CHILLI PRAWN PASTA

chili garlic with lemon preserved, tiger prawns and spaghetti.

GRAINFED STRIPLOIN 250GM

CHIPS

skin on shoestring style fries.

SALAD

alto chardonnay vinegar with ajo blanco olive oil.

Dessert

BASQUE CHEESECAKE

Valrhona dark chocolate, macerated cherries and creme fraiche.

add ons

beef spring roll \$4pp

roast chicken \$10pp

whole lobster (pre order only) MP

Pandan creme brulee \$5pp

Entrée

\$125 PP

Mains

HAINAN FOCACCIA

sambal POL butter.

APPELLATION OYSTERS

side of rice wine mignonette.

KINGFISH CRUDO

nam jim dressing, crispy shallot and coriander. *GF, DF*

BEEF RENDANG SPRING ROLL

wagyu spring rolls, raita, chilli oil.

PRAWN TOAST SANDO

lemon and chilli sauce. *DF*

BUG ROLL

lightly battered moreton bay bugs with fermented chilli aioli, pickled cucumbers and buttercup lettuce.

OR

TUNA TOSTADA

with Szechuan salsa, macha, chipotle aiol, avocado and crispy eschallots.

STRIPLOIN MBS 2 250GM

mb2 served with tamarind beurre noisette.

CHILLI CRAB & PRAWN PASTA

fresh mafaldine pasta, creamy chili-tomato sauce, sautéed prawns, sweet crab, lemon zest, crispy chili oil & fried capers.

OR

PIPIES VONGOLE

yuzu garlic butter, linguine, chillies, parsley & spinach.

CHIPS

skin on shoestring style fries.

MESCLUN SALAD

with pomegranate, baby cos, raddicio, smoked ox heart tomato's, pepitas, alto Chardonnay & soft herb leaves.

BRUSSELS SPROUTS

fried brussels, parmesan cream, pepitas chilli oil, grated parmesan.

GF, Vegetarian

Dessert

PANDAN CREME BRULEË

with coconut sorbet.

Beverage Pack

BEER & VINO PACK

HOUSE RED + WHITE + PROSECCO & ESTRELLA TAP BEER

\$ 69PP

Upgrades

PREMIUM WINE & BUBBLES
TALK WITH MANAGMENT

COCKTAIL + VINO PACK

BEER & VINO PACK
HOUSE RED + WHITE + PROSECCO & ESTRELLA TAP BEER

HOUSE SPRITZ OR APEROL SPRITZ

1 SIGNATURE COCKTAIL OF CHOICE

\$ 99PP

