

BARTIGA

Banquet menu

\$85 PP

entrée

HAINAN FOCCACIA – SAMBAL POL BUTTER
MENTAIKO TARAMASALATA – chives, hot honey, cucumber VEG OPTION AVL
TOM YUM GOONG ARANCINI – black garlic aioli
WATERMELON BETEL LEAVES – ginger and fish sauce VEG AVL

main

CHILLI EGGPLANT MAFALDINE – with smoked oyster mushrooms VEG OPTION AVL
LAMB SHOULDER – red curry dry rub, white beans cassoulet, Asian salsa verde
or
STRIPLOIN – mbs3, tamarind jus, pickled peppercorn, sweet potato puree
Additional + \$15pp steak upgrade

side

CHIPS – skin on shoestring style fries GF DF
MESCLUN SALAD – mixed leaves, raddichio , chardonnay vinaigrette

\$125 PP

entrée

HAINAN FOCCACIA – SAMBAL POL BUTTER
APPELLATION OYSTERS – side of rice wine mignonette
KINGFISH CRUDO – nahm jim, apples, crispy shallots and kaffir lime
TOM YUM GOONG ARANCINI – black garlic aioli
PRAWN TOAST – lemon and chilli sauce

main

CHILLI CRAB MAFALDINE – creamy chilli and tomato sauce, crispy chilli oil VEG OPTION AVL
LAMB SHOULDER – red curry dry rub, white beans cassoulet, Asian salsa verde
or
STRIPLOIN – mbs3, tamarind jus, pickled peppercorn, sweet potato puree

side

CHIPS – skin on shoestring style fries GF DF
MESCLUN SALAD – mixed leaves, raddichio , chardonnay vinaigrette

dessert

PANDAN CRÈME BRULEE – with coconut sorbet