

Bartiga *Bottomless Brunch*

\$99

BANQUET SHARE MENU

HAINAN FOCACCIA
Sambal POL butter.

DIP
Mentaiko taramasalata.

TOM YUM GOONG ARANCINI
Black garlic aioli.

WATERMELON TOSTADA
With Szechuan salsa, macha, chipotle aioli,
avocado and crispy eschalots.

CHOOSE ONE

GOCHUJANG ALA RIGATONI
served with vanilla straciatella, pistachio crumbs and perilla oil.

ROAST CHICKEN
Spiced rub with ground coriander, sweet sticky soy,
sambal brown butter and soft herbs salad with grilled lemon.

CHIPS
Skin on shoestring style fries.

SALAD
Alto chardonnay vinegar with ajo blanco olive oil.

STRIPLOIN
Mb2 served with tamarind beurre noisette.
Additional + \$15pp steak upgrade

BRUNCH SIPS

COCKTAILS
Spicy margs or Tommy's margs - Cazadores tequila blanco.

WINE
Choice house white & house red.

TAP BEER
Estrella damm.

FRENCH ROSÉ *upgrade \$10 pp.*

**Service charge & Sunday service charge apply*

BARTIGA