

Lunch Menu

entrée

HAINAN FOCACCIA (2pcs) sambal pol butter	12	BAO duck / porchetta / eggplant, tamarind hoi sin, mango habanero	14 ea.
APPELLATION OYSTER * rice wine and chives mignonette	7.5 ea.	TOM YUM GOONG ARANCINI black garlic aioli (3pcs)	18
BUG SLIDER ** moreton bay bugs, chilli aioli, pickles and potato roll	16 ea.	KINGFISH CRUDO * nahm jim, apples, crispy shallots and kaffir lime	32
TOSTADA ** choice of wagyu tartare/ watermelon. Szechuan salsa macha, chipotle and avocado	16 ea.	PRAWN TOAST lemon and chilli sauce	22
BETEL LEAVES (set of 2) ** tuna, ginger and fish sauce VEG AVL	18	SAGANAKI fried cheese, sambal hot honey, sesame, focaccia	24
MENTAIKO TARAMASALATA ** chives, hot honey, cucumber VEG OPT AVL	15		

sandwiches

All served with crisp

CHICKEN KATSU or Eggplant for a veg. option curry mayonnaise, thinly sliced cabbage, tonkatsu sauce, ciabatta roll	25
ROAST PORCETTA ROLL slow-roasted pork shoulder, crackling, sambal hijau, roasted potato, caramelised onion, yuzu mayo, confit garlic spread, sautéed spinach, Swiss cheese, ciabatta roll, zucchini pickles	27
FISH SANDWICH crumbed mulloway, kaffir lime tartare, Japanese milk bun, lettuce, tomato add shoestring +4	28

sides

CHIPS	12
MESCLUN SALAD mixed leaves, raddichio, chardonnay vinaigrette	12
CHARRED BROCCOLINI with roasted carrots, sesame dressing, chilli paste	14
TOMATO SALAD mixed tomatoes with fresh Thai basil and soy and sesame vinaigrette, pangratato	16

mains

STEAK AND EGGS minute steak, potatoes, fried eggs with burnt butter sambal, parsley and hainan foccacia	39
GOCHUJANG ALA RIGATONI served with vanella straciatella, pistachio crumbs and perilla oil	36
STEAK FRITES Grain-fed striploin, café de curry butter, shoestring fries, charred cos	39
CHILLI PRAWN PASTA ** chili garlic with lemon preserved, tiger prawns and linguine	36
BARRAMUNDI ** ponzu beurre blanc, steamed mussels, daikon, gailan	42
ROAST CHICKEN spiced rub with sticky soy chicken jus and soft herbs	44
RIB EYE CUTLET 800gm with Asian style condiments and choice of 1 side	142



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, & ponzu dressing VEG OPT AVL	34
SEASONAL ROAST VEG SALAD roasted beetroot, carrot, pumpkin, fennel, avocado, tomato, mixed leaves, pomegranate, pepitas, mint, parmesan & 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, & rice wine vinaigrette	34
BANG BANG CHICKEN SALAD marinated grilled chicken thigh, crispy rice, tahini and crispy chilli dressing, edamame, pickle mango, mixed leaf	34
WARM OCTOPUS SALAD ** grilled octopus, chat potatoes, roasted peppers, shishito, shiso, mixed leaves, mint and asian style salsa verde	36

Add Proteins:
Grilled Chicken thigh +8
Barramundi +14 ** // Crispy Tofu +8
Chicken Katsu +14

* : Australia ** : International *** : Mixed origin



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

Agave, milk &
coconut ice cream

11



— Non Alcoholic —

RUN CLUB 18
Lychee, grapefruit, citrus & heaps
normal prosecco

BALI SUNSET 18
Non-alcoholic amaretto, apple,
passion fruit, citrus, foamer & bitters

JALISCO EXPRESS 18
Miss Agave, watermelon,
citrus + make it spicy

Fresh Juices

15

RESET

Carrot, apple, beetroot,
ginger, lemon

TROPIC TIGER

Watermelon, orange, lime

GREEN GARDEN

Celery, apple, cucumber,
lemon & mint

— Cocktails —

BARTIGA MARTINI 28
vodka, rockmelon liqueur, apple,
foamer & citrus

CHARLIE'S REVOLVER 28
reposado tequila, mezcal, orange,
pineapple, habanero & citrus

SAIGON DRAGON 26
gin, crème de viole e, lychee,
dragonfruit, foamer & citrus

BORNEO BREEZE 26
blanco tequila, elderflower, cucumber,
shiso leaf & citrus

BARTIKI 28
bacardi Carta Oro, macadamia liqueur,
coconut, pineapple & citrus

SAMBAL HOT HONEY MARGARITA 26
blanco tequila, house sambal hot
honey, watermelon & citrus

BAY STREET SPRITZ 24
limoncello, yuzu, grapefruit soda &
prosecco

MANILA VICE 28
cacao & coffee infused mezcal, punt e
mes & cacao liqueur

BARTIGA PASH 48
(served table side as a round of shots)
blanco tequila, aperol, grapefruit,
passionfruit & citrus

— Beers & Ciders —

ESTRELLA DAMM 12

LORD NELSON THREE SHEETS 13

APPLE THIEF PINK LADY CIDER 12

Soft Drinks

6.5

Drinks

