

Lunch Menu

BARTIGA

entrée

HAINAN FOCACCIA (2pcs) sambal pol butter	14	BAO duck / porchetta / eggplant, tamarind hoi sin, mango habanero	16 ea.
APPELLATION OYSTER * rice wine and chives mignonette	8 ea.	TOM YUM GOONG ARANCINI black garlic aioli (3pcs)	21
BUG SLIDER ** moreton bay bugs, chilli aioli, pickles and potato roll	18 ea.	KINGFISH CRUDO * nahm jim, apples, crispy shallots and kaffir lime	32
TOSTADA ** choice of wagyu tartare/ watermelon. Szechuan salsa macha, chipotle and avocado	18 ea.	PRAWN TOAST lemon and chilli sauce	26
BETEL LEAVES (set of 2) ** tuna, ginger and fish sauce VEG AVL	20	SAGANAKI fried cheese, sambal hot honey, sesame, focaccia	28
MENTAIKO TARAMASALATA ** chives, hot honey, cucumber VEG OPT AVL	16	BUFFALO WINGS bartiga Frank hot sauce, fermented chilli, thai basil	24

sandwiches

All served with crisp

CHICKEN KATSU or Eggplant for a veg. option curry mayonnaise, thinly sliced cabbage, tonkatsu sauce, ciabatta roll	26
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	28
FISH SANDWICH crumbed mulloway, kaffir lime tartare, Japanese milk bun, lettuce, tomato add shoestring +4	29

sides

CHIPS	14
MESCLUN SALAD mixed leaves, raddichio, chardonnay vinaigrette	13
CHARRED BROCCOLINI with roasted carrots, sesame dressing, chilli paste	16
SUGARLOAF SLAW cabbage and raddichio slaw with orange and tahini dressing, toasted sesame and grated pecorino with crispy capers	16

mains

STEAK AND EGGS minute steak, potatoes, fried eggs with burnt butter sambal, parsley and hainan foccacia	42
GOCHUJANG ALA PACCHERI served with vanilla straciatella, pistachio crumbs and perilla oil	38
STEAK FRITES Grain-fed striploin, café de curry butter, shoestring fries, charred cos	42
CHILLI PRAWN PASTA ** chili garlic with lemon preserved, tiger prawns and linguine	38
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	148



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	36
SEASONAL ROAST VEG SALAD roasted beetroot, carrot, pumpkin, fennel, avocado, tomato, mixed leaves, pomegranate, pepitas, mint, parmesan & house dressing	28
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	36
BANG BANG CHICKEN SALAD marinated grilled chicken thigh, crispy rice, tahini and crispy chilli dressing, edamame, pickle mango, mixed leaf	34
SEAFOOD SUPERBOWL torched ocean trout, lettuce, broccolini, soft boiled egg, avocado, edamame, shiso, mustard vinaigrette, tiger prawns	42

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

