

# BARTIGA

## Double Bay Restaurant

### Opening Hours

LUNCH  
MON - SUN 12PM - 3PM  
DINNER  
MON - SAT 5PM - 11PM

## Entrée

**HAINAN FOCACCIA** 12  
sambal pol butter. *GF available*

**APPELLATION OYSTER** 6EA  
side of rice wine mignonette. *GF, DF*  
*Add* trout roe +\$3 each

**BUG ROLL** 22EA  
lightly battered moreton bay bugs with fermented  
chilli aioli, pickled cucumbers and buttercup lettuce.

**WAGYU BEEF SLIDER** 16EA  
cashew sambal.

**BEEF RENDANG SAUSAGE ROLL** 18  
coriander chutney. *Vegetarian available*

**KINGFISH CRUDO** 26  
nam jim dressing, crispy shallot and coriander. *GF, DF*

**PRAWN TOAST SANDO** 22  
lemon and chilli sauce. *DF, Vegetarian available*

**STRACCIATELLA** 24  
crispy artichokes, toasted seeds with sesame dressing  
and szhechuan chilli oil.

## Signature Cocktails

**HOUSE SPRITZ** 21  
elderflower - limoncello - yuzu soda - prosecco.  
*sweet - refreshing - lemony*

**BARTIGA MARTINI** 23  
Eristoff vodka, apricot brandy, blood peach, lime, mint  
*sour - fruity*

**BORNEO MULE** 24  
Cazadores Blanco tequila - bergamot - passionfruit &  
calamansi purée - ginger soda.  
*tart - lightly sweet- spicy*

**ALPINE SOUR** 24  
sichuan Infused Bombay Sapphire Gin - rhubarb -  
lemongrass - citrus.  
*sour - fruity - aromatic*

**TOMMY’S REVOLVER** 24  
chili pepper infused Patrón Silver & Del Maguey Mezcal -  
mandarin - honey - citrus - lime salt.  
*spicy - smoky - tart*

**GIMLET** 23  
Bombay Sapphire Gin - house kaffir lime sherbet - lillet  
blanc.  
*sweet - bright - floral*

**BALI SUNSET** 24  
Bacardi rum - pandan - white cacao - fresh lime juice -  
orange blossom.  
*refreshing - nutty - floral*

A discretionary 10% service charge is applied to all tables of 6+ guests. A stand alone 10% pricing surcharge applies on Sundays & public holidays. A 1.6% payment processing fee will be added to all card payments, which is not greater than our cost of acceptance. Our menu contains allergens and is prepared in a kitchen that handles nuts.

## Tacos

coat in tamarind glaze, hot mango salsa, betel leaf and  
shiso on corn tortilla. *Gluten free and Dairy free available*

*with choice of protein:*

**DUCK** 15EA  
confit duck legs.

**FISH** 18EA  
tempura flame tail snapper

**CRISPY EGGPLANT** 12EA  
with zucchini pickles.

## Mains

E / M  
**LINGUINE X.O** 58/78  
pippies with pangrattato. *GF available*

**BUTCHER’S CUT**  
served with tamarind butter beurre noisette. *GF*

**STRIPLOIN MBS 2 250GM** 55

**ROASTED MARKET FISH** MP  
yellow curry beurre blanc with confit tomato  
and fried curry leaves. *GF, Vegetarian available*

**SCOTCH MB4** 62  
with asian soft herbs chimmichurri and crispy onion.  
*GF, DF*

**TOM YUM BOULLABAISSE SPAGHETTINI** 60/82  
creamy style tom yum with mussels clams, white fish  
and grilled king prawns. *GF, Vegetarian available*  
*Add* half lobster +\$150  
*Add* whole lobster +\$280

**GRILLED SPATCHCOCK WRAPPED IN PANDAN** 55  
spiced wrapped spatchcock in pandan leaves served with  
braised cabbage and chicken jus. *GF, DF*

## Sides

**CHIPS** 14  
skin on shoestring style fries. *GF, DF*

**MESCLUN LEAVES** 14  
alto chardonnay vinegar with ajo blanco olive oil. *GF, DF*

**OX HEART TOMATO** 17  
chopped shiso and vietnamese mint with extra virgin olive  
oil. *GF, DF*

**CHARRED FIORETTO** 18  
dutch carrots, roasted sesame dressing and italian style  
chilli paste. *Gluten free and Dairy free available*