

Entrée

HAINAN FOCACCIA sambal pol butter. <i>GF available</i>	12
APPELLATION OYSTER side of rice wine mignonette. <i>GF, DF</i> <i>Add trout roe +3 each</i>	6.5ea.
BUG ROLL lightly battered moreton bay bugs with fermented chilli aioli, pickled cucumbers and buttercup lettuce.	22ea.
TUNA or WATERMELON TOSTADA with Szechuan salsa, macha, chipotle aiol, avocado and crispy eschalots	16ea.
LIGHTLY TORCHED SCALLOPS buttermilk with yuzu kosho and truffle oil.	12ea.
WAGYU BEEF SLIDER cashew sambal.	16ea.
BEEF RENDANG SAUSAGE ROLL coriander chutney. <i>Vegetarian available</i>	18
KINGFISH CRUDO nam jim dressing, crispy shallot and coriander . <i>GF, DF</i>	26
PRAWN TOAST SANDO lemon and chilli sauce. <i>DF, Vegetarian available</i>	22
STRACCIATELLA crispy artichokes, toasted seeds with sesame dressing and szechuan chilli oil.	26
GRILLED KING PRAWNS 300GM with Garlic butter soy and curry leaves wt foccacia <i>Add extra +12 each</i>	42

Signature Cocktails

HOUSE SPRITZ elderflower - limoncello - yuzu soda - prosecco. <i>sweet - refreshing - lemony</i>	21
BARTIGA MARTINI Eristoff vodka, apricot brandy, blood peach, lime, mint <i>sour - fruity</i>	23
BORNEO MULE Cazadores Blanco tequila - bergamot - passionfruit & calamansi purée - ginger soda. <i>tart - lightly sweet- spicy</i>	24
ALPINE SOUR sichuan Infused Bombay Sapphire Gin - rhubarb - lemongrass - citrus. <i>sour - fruity - aromatic</i>	24
TOMMY’S REVOLVER chili pepper infused Patrón Silver & Del Maguey Mezcal - mandarin - honey - citrus - lime salt. <i>spicy - smoky - tart</i>	24
GIMLET Bombay Sapphire Gin - house kaffir lime sherbet - lillet blanc. <i>sweet - bright - floral</i>	23
BALI SUNSET Bacardi rum - pandan - white cacao - fresh lime juice - orange blossom. <i>refreshing - nutty - floral</i>	24

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. <i>Gluten free and Dairy free available</i>	
<i>with choice of protein:</i>	
DUCK confit duck legs.	15ea.
FISH tempura flame tail snapper	18ea.
CRISPY EGGPLANT with zucchini pickles.	12ea.

Mains

RICOTTA TUNA XO LINGUINE with spinach, tuna tartare & bottarga <i>veg options available at 42</i>	52
RIB SIRLOIN with 1 side, portoro mb4 800gm on the bone .	160
BUTCHER’S CUT served with tamarind butter beurre noisette. <i>GF</i>	
STRIPLOIN MBS 2 250GM	55
MARKET FISH market fish with fermented green chilli beurre blanc and spring asparagus and peas.	MP
SCOTCH MB4 with asian soft herbs chimmichurri and crispy onion. <i>GF, DF</i>	62
TOM YUM BOULLABAISSE SPAGHETTINI creamy style tom yum with mussels clams, white fish, grilled scampi, prawn. <i>GF, Vegetarian vailable</i> <i>Add</i> half lobster +150 <i>Add</i> whole lobster +280	72
GRILLED SPATCHCOCK IN PANDAN MARINADE spiced spatchcock served with braised cabbage and chicken jus. <i>GF, DF</i>	55

Sides

CHIPS skin on shoestring style fries. <i>GF, DF</i>	14
MESCLUN SALAD wt pomegranate, baby cos, raddicio, smoked ox heart tomato's, pepitas, alto Chardonnay & soft herb leaves <i>GF, DF</i>	17
CHARRED FIORETTO dutch carrots, roasted sesame dressing and italian style chilli paste. <i>Gluten free and Dairy free available</i>	18
JAPANESE PUMPKIN quinoa puff , beurre blanc wt curry leaves.	18