

BARTIGA

Banquet Menu

\$85 PP

HAINAN FOCACCIA

sambal POL butter.

APELLATION OYSTERS

side of rice wine mignonette.

PRAWN SANDO TOAST

chilli and ginger oil.

WAGYU BEEF RENDANG SAUSAGE ROLL

coriander chutney.

RICCOTTA X.O LINGUINE

with tuna tartare, spinach & Bottarga
(veg option available)

STRIPLOIN MB2

mb2 steak served with tamarind beurre
noisette.

CHIPS

skin on shoestring style fries.

SALAD

alto chardonnay vinegar with ajo blanco
olive oil.

BARTIGA CHOC MOUSSE

palm sugar caramel.



BARTIGA

Banquet Menu

\$125 PP

ENTRÉE

HAINAN FOCACCIA

sambal POL butter.

APPELLATION OYSTERS

side of rice wine mignonette.

KINGFISH CRUDO

nam jim dressing, crispy shallot and coriander. GF, DF

WAGYU BEEF RENDANG SAUSAGE ROLL

coriander chutney.

PRAWN TOAST SANDO

lemon and chilli sauce. DF, Vegetarian available

BUG ROLL

lightly battered moreton bay bugs with fermented chilli aioli, pickled cucumbers and buttercup lettuce.

OR

TUNA TOSTADA

with Szechuan salsa, macha, chipotle aiol, avocado and crispy eschallots

MAINS

STRIPLOIN MBS 2 250GM

mb2 served with tamarind beurre noisette.

TOM YUM BOULLABAISSE SPAGHETTINI

creamy style tom yum with mussels clams, white fish and grilled king prawns.

GF, Vegetarian available

OR

RICCOTTA X.O LINGUINE

with tuna tartare, spinach & Bottarga (veg option available)

CHIPS

skin on shoestring style fries.

MESCLUN SALAD

wt pomegranate, baby cos, raddicio, smoked ox heart tomato's, pepitas, alto Chardonnay & soft herb leaves

CHARRED FIORETTO

dutch carrots, roasted sesame dressing and italian style

DESSERT

PANDAN CREME BRULEE

with coconut sorbet.

