

Banquet Function



BARTGA

Floor Plan Layout



BARTIGA

Double Bay Restaurant

Banquet Menu

85PP

HAINAN FOCACCIA

sambal POL butter.

APPELLATION OYSTERS

side of rice wine mignonette.

PRAWN SANDO TOAST

chilli and ginger oil.

WAGYU BEEF RENDANG SAUSAGE ROLL

coriander chutney.

LINGUINE X.O.

pippies with pangrattato.

STRIPLOIN

mb2 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.

Upgrades

LOBSTER WHOLE \$200

HALF \$120

RIB SIRLION MB6 \$150



BARTIGA

Double Bay Restaurant

Beverage Pack

BEER & VINO PACK

HOUSE RED + WHITE +
PROSECCO & ESTRELLA TAP BEER

\$ 99PH

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COCKTAIL + VINO PACK

BEER & VINO PACK
HOUSE RED + WHITE + PROSECCO &
ESTRELLA TAP BEER

HOUSE SPRITZ OR APEROL SPRITZ

1 SIGNATURE COCKTAIL OF CHOICE

\$ 130PH

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Upgrades

PREMIUM WINE & BUBBLES
TALK WITH MANAGMENT

