

# bartega

Artisanal cocktail bar

A place of intimacy and warmth,  
live music, sophisticated cocktails  
and extensive wine list

# Sharing PLATES

	MEMBER	VISITOR
<b>MARINATED MIXED OLIVES</b> <sup>V/DF/GF</sup> garlic, rosemary, thyme	6	7.5
<b>CORNFLAKE CRUMBED PRAWNS</b> wakame salad, siracha mayo, salmon pearl	24	30
<b>BAKED MIXED SOURDOUGH</b> <sup>V</sup> pepe saya butter	8	10
<b>OVEN BAKED BRIE</b> <sup>V</sup> organic honeycomb, crushed pistachios, poppyseed lavosh	22	27.5
<b>BANANA KARAAGE BITE</b> <sup>V</sup> tempura-battered, raspberry powder, pandan custard sauce	14	17.5
<b>FIG AND PROSCIUTTO BRUSCHETTA</b> <sup>V/GF</sup> crispy polenta, whipped goat cheese, caramelised fig glaze	18	22.5
<b>POTATO FRIES</b> <sup>V/GF</sup> truffle seasoning, yuzu mayo	8	10
<b>BARTEGA'S CHARCUTERIE</b> locally-sourced cheese, cured meats, pickles, olives, condiments, organic sourdough	20	25
<b>BARTEGA'S CHEESE PLATE</b> <sup>V/GF</sup> chef's selection of local cheese, quince paste, crackers, fresh fruits, nuts	20	25
<b>BEEF BULGOGI BAO BUN</b> <sup>DF</sup> Korean BBQ beef, cucumber ribbons, pickled daikon, gochujang caramel	15	18.8
<b>CHICKEN YAKITORI (4PCS)</b> <sup>DF/GF</sup> marinated chicken thigh, togarashi seasoning, kabayaki sauce	16	20
<b>MATCHA PAVLOVA</b> <sup>V/GF</sup> seasonal berries, yuzu infused chantilly cream, dark chocolate ganache, matcha powder	14	17.5
<b>LOUKOUMADES</b> <sup>V</sup> pistachio crumb, salted caramel	14	17.5