



Bartolo Brunch

Available Sat & Sun 8am - 3pm



Campari / Grapefruit
14



Bloody Mary
20



Coffee Break
20



Mandarin / Prosecco
17

Smashed avocado, marinated tomatoes, buffalo mozzarella, Sonoma sourdough - add poached egg 3 / prosciutto 6	16
Pork & veal meatballs, tomato sugo, poached eggs, focaccia	19
Scrambled eggs alla diavola with porchetta, nduja & gremolata	21
Granola, coconut yoghurt, sweet & sour apple & pear, raspberry purée & yuzu curd	18
Local burrata, marinated oxheart tomatoes, white anchovy, cima di rapa puree & basil oil (gf)	22
Radicchio, shaved fennel, nashi pear, toasted hazelnuts, blood plum mayonaise & goats cheese dressing (gf)	15
Beef tartare, mustard mayo, black olive, pane carasau (lf)	22
Mussels, white wine, tomato, cavolo nero, focaccia (gf,lf)	17
Charred octopus, salsa verde, pickled onion, potato (gf)	23
Spaghettoni alla norma, eggplant, tomato, basil, cacioricotta	21
Housemade saffron casareccia, osso buco ragu, gremolata	29
Housemade Gnocchi, prawns, cuttlefish, gurnard, bisque	33
Pan-roasted organic free range spatchcock, all'amatriciana sauce (gf/lf)	30
Pan-fried Sliver Dory, beurre blanc, seablite, caper leaves (gf)	26
350g Sirloin, mixed sauteed greens, red wine jus	42
Roasted garlic & rosemary potatoes (lf)	9
Butter beans & green beans, pecorino, balsamic, fried eshallots (gf)	12
Mixed leaf salad, lemon vinaigrette (gf,lf)	8
Oxheart tomatoes, fresh basil, olive oil (gf,lf)	8

Bartolo Marino

14% for visa and mastercard / 10% for Amex / 10% Public Holiday Surcharge

No alterations on brunch items