



Bartolo Brunch

Available Sat & Sun 8am - 3pm



O'CARRIGAN

Campari / Grapefruit

14



O'LEAH

Bloody Mary

20



O'CARRIGAN

Coffee Break

20



Mandarin / Prosecco

17

Two poached eggs with beans and speck cassoulet, cavolo nero, pea tendrils and nduja 21

Pork & veal meatballs, tomato sugo, poached eggs, focaccia 19

Brioche French toast, roasted apple & rhubarb, vanilla mascarpone, hazelnuts and bee pollen (v) 18

Smashed avocado, marinated tomatoes, buffalo mozzarella, Sonoma sourdough (v) 16
- add poached egg 3 / prosciutto 6

Nan's meatballs, veal & pork, tomato sugo (3 per serve) 15

Mussels, white wine, tomato, cavolo nero, focaccia (gf,lf) 17

Radicchio, shaved fennel, nashi pear, toasted hazelnuts, blood plum mayonaise & goats cheese dressing (gf,v) 15

Waygu rump beef tartare, mustard mayo, black olive (lf) 22

Local burrata, marinated oxheart tomatoes, white anchovy, cima di rapa puree, basil oil (gf) (v) 22

Charred octopus, salsa verde, pickled onion, potato (gf) 23

Spaghettoni alla norma, eggplant, tomato, basil, cacioricotta (v) 22

Housemade Maltagliati, veal ragu, castelmango cheese 33

Housemade potato gnocchi, prawns, cuttlefish, fish, tomato, bisque 33

Pan fried Mulloway, beurre blanc, seablite, capers (gf) 29

Pan-roasted organic free range spatchcock, fagioli, speck, nduja (gf,lf) 30

350g Sirloin, mixed sauteed greens, red wine jus (lf) 42

Roasted garlic & rosemary potatoes (lf,v) 9

Butter beans & green beans, pecorino, balsamic, fried eshallots (gf,v) 12

Mixed leaf salad, lemon vinaigrette (gf,lf,v) 8

Oxheart tomatoes, fresh basil, olive oil (gf,lf,v)

Bartolo Marino

14% for visa and mastercard / 18% for Amex / 10% Public Holiday Surcharge

No alterations on brunch items