



Bartolo Brunch

Available Sat & Sun 7am - 3pm



Anita's Garibaldi

14



Bloody Mary*

20



Coffee Break

22



Rossini

17

See daily specials on board

Housemade fruit & nut granola, coconut yoghurt 12
- add mixed seasonal fruit 6

Classic poached / fried eggs, sourdough toast, avocado or bacon 17
- add other \$6

Mixed mushroom on Sonoma miche toast with cavolo nero, 18
cacio ricotta
- add poached egg 3

Italian open plate - egg salad, pickled onion, broccolini, pickles, 16
pinenuts, toasted housemade focaccia

Focaccia sandwich, mortadella, smoked scamorza, rocket & aioli 12
- add fried egg 3

Available from 11am

Butterflied sardine on toasted housemade focaccia, pickled onion, 10
pinenuts, black currants (1 piece)

Roasted garlic & rosemary potatoes (lf) 9

Mixed greens, crispy pancetta, stracciatella, lemon reduction (gf) 14

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

Wagyu bresaola, parmigiano cream, shaved reggiano, 21
baby rocket (gf)

Local burrata, marinated oxheart tomatoes, white anchovy, 18
cima di rapa puree & basil oil (gf)

Seared bonito, compressed plums, bonito mayonaise & 21
chive oil (gf,lf)

Housemade tagliolini alla sorrentina, buffalo mozzarella 18

Housemade Gnocchi alla Romana, lamb ragu 24

Saffron risotto, prawns, chilli (gf) 26

Bartolo Marino

12% for visa and mastercard / 18% for Amex / 10% Public Holiday Surcharge

*No alterations on breakfast items