

OYSTERS

SYDNEY ROCK W/ CHAMPAGNE
MIGNONETTE

3 / 6 / 12
18 / 32 / 60

CAVIAR SERVICE

W/ TALLOW CRISPS, CROUTONS,
CRÈME FRAÎCHE

BLOODY SHIRAZ GIN CAVIAR 25G - 53

ESTURION DE SARRION BAERII SIBERIAN
RESERVE 10g - 69

OSCIETRA STURGEON CAVIAR 10g - 99

CITRUS SORBET PALATE CLEANSER 6
w/ earp summertime limoncello

CHARCUTERIE / FROMAGE

PORK & PISTACHIO TERRINE 21
cornichons, seeded mustard, spiced apple, grilled rye

RABBIT RILLETTES 22
pickled fennel, shaved radish, grilled sourdough

FROMAGE

PER 50G PORTION

Vintage Black Wax Cheddar 6

Blue Cow 9.8

Camembelle 6.8

Triple Cream Brie 7

Nashua Washed Rind 8

CHARCUTERIE 25

all of the below meats served w/ pickles,
chutney & Croûte

SALAMI Calabrese

SALAMI Duck & Juniper Berry

SALAMI Saucisson

SALAMI Wild Boar & Fennel

JAMÓN SERRANO DUROC (15 MONTHS)

ENTRÉE

BREAD & BUTTER 14

uprising sea salt & caraway breadstick, cultured butter (v)

BAKED HALF-SHELL SCALLOPS (4) 29

tarragon butter, capers & pangrattato (l)

HERBED CHICKEN 26

celeriac, pickled leek, chardonnay sauce (gf)

CHARRED LEEKS 19

smoked onion cream, pecorino, crispy shallots (v) (gf)

CREMA DI CANNELLINI 23

rosemary, chervil oil, sourdough (vgo)

CONFIT CHICKEN CROQUETTES 23

mustard cream, pecorino

SAGANAKI 24

roasted grapes, fermented honey (v) (gfo)

MAINS

SANGIOVESE-BRAISED BEEF CHEEK 39

glazed carrot, saffron potato purée, shallot jus (gf)

STEAK FRITES 42

angus rump, MB4, café de paris butter, frites (gf)

HERB-CRUSTED LAMB RUMP 44

duck fat potatoes, pistachio, olive jus

FRISÉE SALAD 27

radicchio, crispy pork shards, egg, mustard dressing

LARGE / SHARES

PORK RACK 56

smoked onion cream, pickled leek (gf)

GRILLED SPATCHCOCK 43

salsa verde (gf)

WHOLE ROASTED MARKET FISH MP

chef's seasonal garnish (gf) (A)

500G BONE-IN SIRLOIN 68

jack's creek black angus, peppercorn sauce (gf)

LAMB SHOULDER 58

buckwheat crêpe, whipped pistachio feta, pickled shallots (gf)

BARTHOLOMEWS

EUROPEAN TABLE



PASTA

TAGLIATELLE FRUTTI DI MARE 44

slipper lobster, white fish, cloudy bay clams,
crème fraîche, lemon, tarragon (M)

CASARECCE ALLA NORMA 32

eggplant, tomato, basil, ricotta salata (vgo)

BRAISED RABBIT RAGÙ 37

pancetta, preserved lemon, mafaldine

SIDES

LITTLE GEM SALAD 16

herb vinaigrette, yoghurt, garlic crumbs

SAFFRON POTATO PURÉE 11

SEASONAL GREENS 15

confit garlic oil, almonds, lemon (v) (gf)

GLAZED BABY CARROTS 15

FRITES 13

tarragon aioli (gf)

DUCK FAT POTATOES 16

rosemary salt, chives (gf)

SET MENUS

SET MENUS REQUIRE FULL-TABLE
PARTICIPATION. MINIMUM 2 GUESTS.
PRICES ARE PER PERSON.

Petit 75

BREAD & BUTTER

uprising sea salt & caraway breadstick,
cultured butter

SAGANAKI

roasted grapes, fermented honey

CONFIT CHICKEN CROQUETTES

mustard cream, pecorino

CHARRED LEEKS

smoked onion cream, pecorino, crispy shallots

CASARECCE ALLA NORMA

eggplant, tomato, basil, ricotta salata

GRILLED SPATCHCOCK

salsa verde

FRITES & LITTLE GEM SALAD

Grande 110

BREAD & BUTTER

uprising sea salt & caraway breadstick,
cultured butter

SAGANAKI

roasted grapes, fermented honey

BAKED HALF-SHELL SCALLOP

tarragon butter, capers & pangrattato

CONFIT CHICKEN CROQUETTES

mustard cream, pecorino

CHARRED LEEKS

smoked onion cream, pecorino, crispy shallots

BRAISED RABBIT RAGÙ

pancetta, preserved lemon, mafaldine

LAMB SHOULDER

buckwheat crêpe, whipped pistachio feta,
pickled shallots

SEASONAL GREENS & DUCK FAT POTATOES

SEMOLINA CAKE

orange, honey, cardamom yoghurt ice cream

GF - GLUTEN FREE | V - VEGETARIAN | VGO - VEGAN OPTION | A - AUSTRALIAN | I - IMPORTED | M - MIXED ORIGIN