



# Bartolo Brunch

Available Sat & Sun 8am - 3pm



Anita's Garibaldi

14



Bloody Mary

20



Coffee Break

22



Rossini

17

See weekly brunch 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

Pork & veal polpetta, tomato sugo, poached eggs, rustic panino 16

Italian open plate - double smoked ham, boiled egg, farro, tomato & 16  
cucumber salad, buffalo mozzarella, beetroot, toasted focaccia

Toasted panino sandwich, mortadella, smoked scamorza cheese, 12  
rocket, aioli  
- add fried egg 3

Available from 11am

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

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

Grilled lamb rump skewers, fresh rosemary, garlic oil (gf,lf) 15

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

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

Pan fried spanish mackerel, celeriac puree, asparagus, mint oil (gf) 26

Housemade tagliolini alla sorrentina, buffalo mozzarella 18

Housemade rigatoni, wagyu brisket ragu, porcini, rosemary 26

*Bartolo Marino*

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

No alterations on breakfast items