



BAR MENU

- ARANCINI BALLS** **V** 17
Tomato, basil, mozzarella, romesco, Parmesan
- WARM MARINATED OLIVES** **DF GFO V** 12
w/ Rosemary lavash
- PORK & VEGETABLE SPRING ROLL** 19
w/ Peanut satay sauce
- CHICKEN WINGS** **GF** 18
w/ Honey, mustard and bourbon sauce
- SAUTÉED KIPFLERS** **GF V VGO** 16
w/ Garlic aioli
- LOADED KIPFLERS** **GF** 20
Lamb jus, feta and spring onions

- THE BURGER** **GFO** 24
House beef patty, bacon, spiced tomato chutney,
Swiss cheese, paprika aioli and sautéed kipflers
SUB V2 PLANT BASED PATTY +\$2 GF BUN +\$2
- BARTHOLOMEW'S REUBEN MELT** 17
Corned beef, house beetroot sauerkraut, Russian
dressing and Swiss on rye
- CHEESE & CHARCUTERIE** **GFO** 44
A selection of local **HUNTER BELLE DAIRY CO.**
cheeses with house accompaniments

LATE NIGHT

- BARTHOLOMEW'S REUBEN MELT** 17
Corned beef, house beetroot sauerkraut, Russian
dressing and Swiss on rye
- CHEESE & CHARCUTERIE** **GFO** 44
A selection of local **HUNTER BELLE DAIRY CO.**
cheeses with house accompaniments
- WARM MARINATED OLIVES** **DF GFO V** .. 12
w/ Rosemary lavash

\$20 LUNCH SPECIALS

- AVAILABLE 12:30-3PM
ADD A BEER, HOUSE WINE OR SOFT DRINK FOR \$2
- POTATO GNOCCHI** **V**
Hand rolled gnocchi w/ Romesco, baby spinach
and Parmesan
 - PORK BELLY PANINI** * **GFO**
Tomato chutney, aioli, rocket on garlic rosemary focaccia
GF BUN + \$2
 - STEAK SANDWICH*** **GFO**
Tomato, onion, Swiss cheese, paprika aioli, rocket
on garlic rosemary focaccia **GF BUN + \$2**
 - LUNCH BURGER***
Beef patty, lettuce, tomato, onion, aioli and cheese
SUB BEYOND BURGER PATTY +\$2 GF BUN +\$2
- * served with sautéed kipflers

WHAT'S ON

HAPPY HOUR 4-6PM WEDNESDAY-FRIDAY

\$2 OFF all tap beers, house wine & spirits

MIDWEEK CLASSICS WEDNESDAY+ THURSDAY

CLASSIC COCKTAILS* \$16
AVAILABLE UNTIL 10PM

2-COURSE SPECIAL

WEDNESDAY + THURSDAY

Our 2-course \$45 dining special includes a glass
of house wine or house draught beer

◆ **GOLD DIAMOND** denotes included items

SIPPIN' SUNDAYS

\$10 WEEKLY DRINK SPECIALS

*Ask staff for classic cocktails list

◆ DF Dairy Free GF Gluten Free GFO Gluten Free Option V Vegetarian VG Vegan ◆

PUBLIC HOLIDAY SURCHARGE APPLIES

BARTHOLOMEWS

ENTREES

- ST. MALO SOURDOUGH BAGUETTE** V ◆ 13
w/ Garlic herb butter and Parmesan
- w/ Whipped Labneh, blistered cherry tomatoes 18
- BACON CURED SCALLOPS** GF ◆ 24
w/ Smoked apple, cider gel, crackling dust
- CHARRED CARROT TARTARE** VG GF ◆... 21
w/ Avocado, pickled shallot, hazelnut & tapioca cracker
- BRAISED SHORT RIB & TRUFFLE RAVIOLO** ◆ 24
w/ Mustard cream, chive & pecorino
- OCTOPUS CARPACCIO** ◆ GF 26
Charred lemon, ink aioli, pickled fennel
- CONFIT CHICKEN CROQUETTES** ◆ 23
Chicken fat Bechamel, pecorino, crispy chicken skin

DESSERTS

- LAVA CAKE** V ◆ 16
Dark chocolate, black sesame, raspberry ice cream
- BUTTER MILK PANNA COTTA** GF ◆ ... 16
Rhubarb consommé, honey tuile
- A selection of local **HUNTER BELLE DAIRY CO.** cheeses
with w/ spiced nuts, dried & fresh fruit, lavash
- TWO CHEESE** 30
- THREE CHEESE** 39
- FOUR CHEESE** 45

MAINS

- POTATO GNOCCHI** V ◆ 32
Wild mushrooms, sage beurre noisette, walnut, Pecorino
- FILLET & MASH** GF 43
Prosciutto wrapped scotch fillet, smoked mash, carrot, broccolini
- ROASTED BARRAMUNDI FILLET** GF ◆ 37
Crispy-skinned barramundi, olive tapenade, citrus salad
- CONFIT CARROT TART** VG ◆ 29
Maple glaze, mushroom hazelnut cream, sunchoke puree
- CHICKEN WELLINGTON** ◆ 35
Truffle duxelle, roasted squash, asparagus, mustard cream
- SOUS VIDE PORK LOIN** GF ◆ 35
Zucchini stuffing, Jerusalem artichoke puree, pickled shallot, crackling pin wheel
- LAMB SHOULDER** 82
Roasted lamb shoulder, kipflers, saffron cous cous, roasted vegetable medley, flat bread, whipped feta
- SERVES 2-4 PEOPLE**

SIDES

- CITRUS SALAD** GF V 16
Mixed citrus, herbs, olive tapenade
- YOUNG ASPARAGUS** GF V 16
Smoked apple, cider gel, pickled shallot
- ROASTED BROCCOLINI** GF V 16
Sunchoke puree

◆ DF Dairy Free GF Gluten Free GFO Gluten Free Option V Vegetarian VG Vegan ◆

PUBLIC HOLIDAY SURCHARGE APPLIES