

BARTON FINK – MENU

→ APPETIZERS ←

Camarones Al Ajillo (Garlic prawns) \$22

Green prawns, olive oil, garlic and fresh chopped parsley.

It is cooked in a clay pot and served with ciabatta bread.

Camarones Al Pil-Pil (Smoked chilli Prawns) \$23

Green prawns, olive oil, and merken (Smoked Mapuche chillies)

It is cooked in a clay pot and served with ciabatta bread.

Salt & Pepper Calamari (gf) \$22

Crispy calamari, pico de gallo, salt, pepper with zesty green salad.

→ EMPANADAS (Chilean Pie & Turnovers) ←

Empanada Classic Baked Beef \$10

With onions, pieced olives, hard-boiled eggs, and spices, deep-fry turnovers.

Empanada Marisco – Seafood mix, onions, merken, paprika and cumin. \$11

Empanada Camaron Queso – Prawns and cheese..... \$11

Empanada De Queso – Plain Cheese..... \$10

Beer Battered Chips \$10

Choripan – Chorizo with bread \$12

→ MAINS ←

Chicken and Seafood Paella..... \$24

Spanish rice, chicken and seafood mix, capsicum, onions, saffron, salt and spices.

Asado (BBQ) Vacío (Flank Steak) Roasted \$30

Served with rosemary potatoes and salad.

→ DESSERTS ←

Tres Leches \$12

An ultra light cake soaked in sweet milk mixture and topped with crispy meringue.

Condensed Cream Caramel \$12

Custard dessert with a layer of clear caramel sauce.

Chef Specials

Fish & Chips 27.50

*Barramundi Fillet Beer batter or Grilled
Served with Chips and Salad*

Pasta Penne Vegetarian 19.50

Pasta Penne Roasted Vegetables & Napoli Sauce

Rocket Pear & Parmesan Cheese 12.00

*Rocket Salad Fresh Pear & Grana Padano
Balsamic and Extra Virgin Olive Oil Dressing*

Spaghetti Frutti di Mare 29.50

*Spaghetti Seafood Mixed and Fish
Napoli, Extra Virgin Olive Oil, Parsley, Garlic*

CLASSICS

ALL AVAILABLE ON REQUEST

CLASSICS WITH A TWIST

THE GRAPE BELLINI 18.

*A REFRESHING GRAPEFRUIT INFUSED
TAKE ON A CLASSIC BELLINI*

CAFE OLD FASHIONED 22.

*A REFRESHING GRAPEFRUIT INFUSED
TAKE ON A CLASSIC BELLINI*

NEGRONI BLANCO 23.

*A MAGNIFICENT MIX OF GIN, SUZE
AND LILET BLANC*

THE FINK MARGARITA TWIST 23.

THE FINK ESPRESSO TWIST 23.

**PLEASE ASK YOUR FRIENDLY
NEIGHBOURHOOD BARTENDER
FOR THIS WEEK'S TWIST**

HOUSE SPECIALS

LYCHEE & ELDERFLOWER MARTINI 21.

*A BLEND OF LYCHEE, ELDERFLOWER
AND MINT TO MAKE UP THIS
REJUVENATING EXPERIENCE*

APPLE PIE 21.

*A CINNAMON AND VANILLA DESSERT
COCKTAIL THE WAY GRANDMA
USE TO MAKE*

THE PINK 75 22.

*A LIGHT REFRESHING RASPBERRY
INFUSED GIN, TOPPED WITH PROSECCO*

RUM FOREST RUM 23.

*A REFRESHING RUM AND GINGER
COCKTAIL WITH A LEMON TWIST*

THE HOUSE MARTINI 24.

*A DELICIOUSLY SAVOURY, TOMATO
AND SALT INFUSED MARTINI*

**BARTON
FINK**

MOCKTAILS

DONT MOCK ME 14.

*A SWEET BLEND OF FOREST FRUITS
GARNISHED WITH AN ORANGE SLICE
AND RASPBERRY FINISH*

MOCJITO 14.

*A REFRESHING MINT AND CUCUMBER
MOJITO MADE ZERO FOR THE EVERYDAY
HERO*

MOCK OF THE WEEK 14.

*PLEASE ASK OUR FRIENDLY STAFF
ABOUT OUR MOCK OF THE WEEK!*



DRINKS MENU

BY
BARTON FINK

BARTON FINK
