

Behind the Bottarga menu and experience lies a harmonious blend of Italian, Asian and modern Australian cuisine, characterized by intense flavors and unexpected combinations.

Proudly showcasing the best Australian suppliers and producers, we combine traditional methods with native and wild ingredients to create a menu filled with house-made delights. Every dish is carefully crafted from different elements, designed to be mixed and savored together.

What you see on the plate is only half the story. As you dine, our open-view kitchen invites you to experience the culinary magic firsthand, allowing you to hear the sizzle, feel the aromas, and smell the flavors as they unfold.

We thank those who honor our offering and we are grateful to all those who, in the interest of Bottarga, are broad with their opinions and advice.

To begin with..

Snacks & Nibbles

House baked **potato bread** / black garlic cultured butter **8**

Saffron & mushroom **arancini** / truffle sauce / porcini dust **7**

Hiramasa **kingfish** / avocado / puffed wild rice / smoked herring roe (2 pcs) **11.5**

'Yarra Valley' **salmon** caviar / rice crisp / kalamansi / creme fraiche / wasabi leaf **7**

Wagyu croquette / scamorza / saltbush panko / aioli **7.5**

Wonton skin / "Stone Axe" MBS 9+ full blood **wagyu bresaola** / sage / cream cheese **9**

Wagyu carpaccio / mountain pepper / parmesan / fried capers / chives **18**

Not all ingredients are listed on the menu. Please advise us of any dietary requirements or allergies. Every effort is made to prepare and serve food free from allergens, but please note that we are not a gluten-free or allergen-free kitchen. We are unable to guarantee that any item is entirely free of allergens. All card payments incur a surcharge. A 10% service charge applies to groups of 7 or more, and a 15% surcharge applies on public holidays.

2 COURSE 69 / 3 COURSE 89

Extra entree +29 Extra main +39

Entree

W.A. **scallops crudo** / native citrus & herbs / yuzu / karasumi / tobiko

Wagyu tartare / nashi / noodle / duck yolk / honey mustard

Cauliflower / purple florets / pine nuts / muscatels / pecorino / miso

Hand-stretched **burrata** / watermelon / mirin-soy / sesame / pork crackle

 **QLD Tiger prawn culurgiones** / 'Thai' coconut curry / abalone essence / sea grapes

Mains

Home-made **bucatini** / **wagyu ribs** / native muntries / 'Barossa Valley La Dame'

Potato & ricotta gnocchi / taleggio / hazelnuts / radicchio / zucchini / balsamic

Squid ink & lime **spaghetti** / **snow crab** claws / lobster sauce / bottarga / piment

Chicken ballotine / corn / nduja / roquefort / pancetta

Cavatelli / **pork sausages** / roasted capsicum / confit garlic / pangrattato

Glacier 51 **toothfish** / native herbs pesto / macadamia / seaweed / koji +19

Japanese Wagyu Tajima **striploin MBS 9+** / warrigal greens / oyster mushrooms / jus +25

Sides

Chips / red miso & black garlic mayo **14**

Organic **rocket & radicchio** / nashi / walnuts / parmesan / vincotto **14**

Desserts

Negroni - vermouth pannacotta / frozen gin / campari gel / meringue / blood orange

Native Sorbet - desert lime / davidson plum / coconut / Davidsonia / white chocolate

Tart - wild cherry compote / chocolate / gorgonzola gelato / aged 'Pedro Ximenez'

Affogato - biscoff ice-cream / single origin espresso / wattleseed / cookie dough liquor