

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

WA 'Akoya' **oyster** / mellow spiced vinaigrette / fingerlime **6.5**

WA 'Akoya' **oyster** / garlic pearl / herring roe **7.5**

(limited quantity available)

'Ora King' **salmon** caviar / rice paper crisp / kalamansi / creme fraiche / wasabi leaf **7**

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

Sicilian anchovies / seeded sourdough / sudachi / tuna mayo / muscatel **6.5**

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

Iberico Jamon, scamorza & leek **croquette** / saffron mayo / Sil-gochu **8.5**

Wonton Skin "**Gnocco Fritto**" / MBS 9+ **bresaola** / sage / cream cheese **9**

"Stone Axe" MBS 9+ full blood **wagyu bresaola** (50g) **25**

2 COURSE 65 / 3 COURSE 85

Extra entree +25 Extra main +35

Entree

Scallop crudo / native citrus & herbs / yuzu / karasumi / tobiko

Kangaroo tartare / nashi / noodle / duck yolk / dijon

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

Burrata / salsa verde / confit almonds / preserved lemon / native geraldton wax

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

Mains

Scialatielli / wagyu ribs / native muntries / 'Barossa Valley La Dame'

Smoked **Carnaroli risotto** / saffron / **lamb shank** / port reduction

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

Chicken ballotine / corn / nduja / roquefort / pancetta

Stingweed & goats cheese scarpinocc / *Sicilian* caponata / stracciatella / pangrattato

Toothfish / native herbs pesto / macadamia / warrigal greens / jerusalem artichokes + **19**

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

Sides

Hand-cut **chips** / 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 / mistelle de rhubarb / white chocolate

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

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

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.