

Dinner

Stuzzichini - *Perfect for sharing*

Olive cunzatti, Mt. Zero marinated olives		\$12
Caciocavallo all'Argentiere - Sicilian pan-fried cheese, roast chestnuts, sweet beer jelly		\$10
Salumi misti, a selection of our favourite cured meats		
	<i>Small</i>	\$24
	<i>Large</i>	\$34
Chargrilled ox tongue, caper and orange		\$12
Fiore di burrata, pea and basil oil		\$14
Taleggio and leek croquettes		\$9
House-cured swordfish, fennel, apple and celery		\$11

Sides

Thrice cooked potatoes, salmoriglio, pecorino		\$9
Salad of shaved fennel and rocket, ricotta salata, confit garlic and chardonnay vinegar		\$10
Chopped baby iceberg salad, radish, shallot and oregano		\$9
Warm salad of grilled zucchini, chickpeas, roast shallots, preserved lemon and mint		\$13

Bottega

Lunch Monday - Saturday 12pm-3pm

Dinner Monday - Saturday from 5:30pm

Public Holiday Surcharge 15%

Entrée

Charcoal grilled squid, braised peppers, aioli, n'duja	\$24
Bottega's Caprese salad, heirloom tomatoes, basil, olive tapenade and buffalo mozzarella	\$21
Beef carpaccio, truffle dressing, rocket, caper and parmesan	\$22
Tuna crudo, egg yolk dressing, smoked eel croquette, radish and cucumber	\$23
Prosciutto di Parma, fresh figs, vincotto and stracciatella	\$23

House-made Pasta

Spinach and ricotta cannelloni, smoked tomato, buffalo mozzarella	\$22/\$32
Ricotta gnocchi, braised Rutherglen lamb, pecorino and mint	\$23/\$33
Walnut, chard and goat cheese agnolotti del plin, sweetcorn, sage and butter	\$23/33
Ditalini, braised duck leg, smoked pancetta, lentils and broccolini	\$24/\$34
Strozzapretti, mussels and cuttlefish, bisque and sea urchin	\$24/\$34
Saffron risotto, scallop carpaccio, fennel pollen	\$36

Main Course

Fillet of baby snapper, braised fennel, panzanella	\$40
Twice cooked pork belly, house-made cotechino, mustard fruits, lentils and rye	\$38
Twice-cooked lamb shoulder, eggplant, almond and black garlic	\$40
Very gently poached Tasmanian salmon, shallot puree, squid ink crackers, watercress, confit lemon	\$38
Pan roasted orange glazed duck breast, cherries, witlof, white bean puree	\$42
Tasmanian grass-fed scotch fillet, lemon and truffle butter, wild rocket	\$46