

Lunch

Stuzzichini - *Perfect for sharing*

Olive cunzatti, Mt. Zero marinated olives	\$12
Caciocavallo all'Argentiere - Sicilian pan-fried cheese, roast chestnuts, sweet beer jelly	\$10
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

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
Walnut, chard and goat cheese agnolotti del plin, sweetcorn, sage and butter	\$23

Bottega

Lunch Monday - Saturday 12pm-3pm
Dinner Monday - Saturday from 5:30pm

**Public Holiday Surcharge 15%*

Main Course

Spinach and ricotta cannelloni, smoked tomato, buffalo mozzarella	\$32
Ricotta gnocchi, braised Rutherglen lamb, pecorino and mint	\$33
Ditalini, braised duck leg, smoked pancetta, lentils and broccolini	\$34
Strozzapreti, mussels and cuttlefish, bisque and sea urchin	\$34
Saffron risotto, scallop carpaccio, fennel pollen	\$36
Twice-cooked pork belly, house-made cotechino, mustard fruits, lentils and rye	\$38
Very gently poached Tasmanian salmon, shallot puree, squid ink crackers, watercress, confit lemon	\$38
Twice-cooked lamb shoulder, eggplant, almond and black garlic	\$40
Fillet of baby snapper, braised fennel, panzanella	\$40
Tasmanian grass-fed scotch fillet, lemon and truffle butter, wild rocket	\$46

Dessert

Affogato - House made vanilla ice cream, espresso <i>with your choice of liqueur</i>	\$18
Our selection of house made sorbetti & gelato	\$18
Poached rhubarb, cheesecake mousse, sbrisolona crumble	\$18
Valrhona chocolate cremoso, peanut butter gelato, baci di cafe, amarena cherries	\$18
Chilled chocolate risotto, cocoa nib brittle, passionfruit sorbet	\$18
Traditional tiramisu, topped with gianduja	\$18
Selection of local & imported cheeses	\$24

Lunch Special

Two Courses **\$55 per person**

Three Courses **\$65 per person**

Entertainment Card exempt!