



ASSAGGI

<i>Ostriche al Naturale</i> Oysters natural, lemon.	6ea
<i>Ostriche con Granita al Lime</i> Oysters, lime granita, finger lime.	6.5ea
<i>Olive Marinare</i> Mixed Italian olives marinated in chilli, garlic, thyme, rosemary.	10
<i>Caprino</i> Woodside goats curd, pane carasau, truffle honey.	22
<i>Pane Burro Acciughe</i> Anchovies, butter, focaccia, pickled red onion.	6ea
<i>Affettati e Grissini</i> A choice of - salame piccante, salame finocchiona, capocollo, culatello, lonza.	9ea

PRIMI PIATTI

<i>Carpaccio di Manzo</i> 'OTTO Reserve' by Rangers Valley beef, truffle dressing, aioli, capers, Parmesan, baby rocket.	32
<i>Vitello Tonnato</i> Raw yellowfin tuna, lightly smoked veal mayonnaise, capers, caperberries, caper leaves, puffed veal tendon, rocket.	32
<i>Capesante</i> Hervey Bay scallops, broccolini and lemon purée, corn, peas, pancetta, preserved lemon.	35
<i>Burrata</i> Burrata, roasted capsicum, pickled peppers, capers, basil, schiacciata.	30

PASTE E RISOTTO

<i>Ravioli</i> Moreton Bay blue swimmer crab and mascarpone filled pasta, black garlic crema.	12 per piece
<i>Risotto</i> Aged Acquerello rice, cauliflower, hazelnuts, brown butter.	35 50
<i>Gnocchi</i> Pan-fried gnocchi, Gorgonzola, broccolini, broad beans, walnuts.	35 50
<i>Agnolotti</i> Buffalo ricotta, Parmesan, pecorino filled pasta, basil pesto.	35 50
<i>Spaghettoni</i> Long thin pasta, Champagne lobster, garlic, chilli, white wine, shellfish stock, lemon butter, bottarga.	45 60
<i>Farfalle</i> Black and white bow tie shaped pasta, local bay squid, semi-dried tomatoes, capers, green olives, basil.	35 50

GF pasta available - All pastas are made fresh daily in house. 12.5% Surcharge on Public Holidays



SECONDI PIATTI

<i>Pesce alla Griglia del Giorno con Salmoriglio Salsa</i> Grilled seafood of the day, parsley, oregano, garlic, lemon, olive oil.	MP
<i>Coscia D'anatra</i> Duck leg, cumquats, roasted onion, fennel, pistachio.	50
<i>Bistecca di Manzo</i> Rangers Valley 'Black Onyx' sirloin, tomatoes, garlic, asparagus, cavolo nero, veal sauce.	55
<i>Collo di Maiale</i> Borrowdale pork neck, cos, mustard, charred spring onion.	50
<i>Pesce del Giorno</i> Market fish, garden peas, sugar snaps, capsicum, lemon thyme.	50
<i>Polletto</i> Butterflied spatchcock, pancetta, potato, chargrilled lemon, rosemary.	50

'OTTO RESERVE' BY RANGERS VALLEY

Select cuts exclusive to OTTO Brisbane.

270 day grain fed, 100% Black Angus beef, marble score 7+.

Market Price

CONTORNI E INSALATE

<i>Insalata di Lattughino</i> Salad of baby cos, pickled onions, mint, dill, mustard dressing.	12
<i>Insalata di Radicchio</i> Salad of radicchio, orange, walnuts, pecorino, sherry vinegar, extra virgin olive oil.	15
<i>Caprese</i> Tomatoes, buffalo mozzarella, basil, extra virgin olive oil.	20
<i>Fagiolini</i> Green beans, tomato, chilli, salted ricotta.	15
<i>Patate Arrosto</i> Roasted baby potatoes, pancetta, sour cream.	15

Head Chef - Will Cowper.

我们提供中文菜单， 请向店员索取中文菜单二维码。