

SIGNATURE MENU

4 Course Set Menu \$120 per person

Add a Shared Cheese Course for \$10 per person

CANAPÉS

Chef's selection

ENTRÉE

Stracciatella cheese, zucchini flower fritti,
buckwheat + kalamata olive dressing

Wagyu carpaccio, rucola, truffle dressing, parmesan

Casarecce, duck ragù, broad beans + confit cherry tomato

Baked half shell scallops,
smoked eggplant purée, paprika butter, chives

MAIN COURSE

Goat cheese + sorrel tortelli,
zucchini purée, saffron butter + pecorino pepato

Grilled swordfish, smoked almond caponata, basil

Grilled free-range Cape Otway pork chop,
roast capsicum, oregano, pork + apple jus

Squid ink linguine, Australian prawns + crayfish vellutata

250g 150-day grain-fed bavette (MBS2+)
roast bone marrow + Marsala butter, rucola + aceto balsamico

*Bottega mixed leaves, apple cider vinaigrette
Thrice cooked potatoes, salmoriglio, pecorino*

DESSERT

Pistachio cheesecake, coconut sorbet + pistachio croccante

Bottega's tiramisu, gianduja

Valrhona white chocolate ganache,
raspberry, milk crumb + whisky gelato

Affogato - house-made vanilla ice cream, espresso,
your choice of liqueur

Coffee or Tea

Guests order their own entrée + main course + dessert

Tuesday to Thursday: For groups of 25 or more, an alternate drop is required (two/three dishes per course served alternatively).

Friday & Saturday: For groups of 20 or more, an alternate drop is required (two/three dishes per course served alternatively).

PLEASE NOTE THAT MENU PRICES & DISHES ARE SUBJECT TO CHANGE WITHOUT NOTICE

MENU # ONE

3 Course Set Menu \$100 per person

Add a Shared Cheese Course for \$10 per person

ENTRÉE

Stracciatella cheese, zucchini flower fritti,
buckwheat + kalamata olive dressing

Casarecce, duck ragù,
broad beans + confit cherry tomato

Wagyu carpaccio,
rucola, truffle dressing, parmesan

MAIN COURSE

Ricotta gnocchi, roast tomato sugo,
basil pesto, Provolone Valpadana

Grilled swordfish, smoked almond caponata, basil

Roast lamb rump,
watercress, radish + Tropea onion salad, lamb jus

*Bottega mixed leaves, apple cider vinaigrette
Thrice cooked potatoes, salmoriglio, pecorino*

DESSERT

Pistachio cheesecake,
coconut sorbet + pistachio croccante

Bottega's tiramisu, gianduja

Our selection of house-made gelato + sorbetti

Coffee or Tea

Guests order their own entrée + main course + dessert

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MENU # TWO

Alternate Drop Set Menu \$80 per person

Add a Shared Cheese Course for \$10 per person

ENTRÉE

SERVED ALTERNATELY

Ricotta gnocchi,
roast tomato sugo, basil pesto, Provolone Valpadana

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Wagyu carpaccio,
rucola, truffle dressing, parmesan

MAIN COURSE

SERVED ALTERNATELY

Market fish of the day

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Carnaroli risotto, cacio e pepe

*Bottega mixed leaves, apple cider vinaigrette
Thrice cooked potatoes, salmoriglio, pecorino*

DESSERT

Bottega's tiramisu, gianduja

Coffee or Tea

Guests are served the dishes alternately, instead of ordering

No alterations available to this menu

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MENU # THREE

2 Course Set Menu \$75 per person

Add a Shared Cheese Course for \$10 per person

Available for lunch events only

ENTRÉE

Stracciatella cheese, zucchini flower fritti,
buckwheat + kalamata olive dressing

Casarecce, duck ragù,
broad beans + confit cherry tomato

Wagyu carpaccio,
rucola, truffle dressing, parmesan

MAIN COURSE

Ricotta gnocchi, roast tomato sugo,
basil pesto, Provolone Valpadana

Grilled swordfish, smoked almond caponata, basil

Grilled free-range Cape Otway pork chop,
roast capsicum, oregano, pork + apple jus

*Bottega mixed leaves, apple cider vinaigrette
Thrice cooked potatoes, salmoriglio, pecorino*

Coffee or Tea

Guests order their own entrée + main course

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MENU # FOUR

2 Course Set Menu \$75 per person

Add a Shared Cheese Course for \$10 per person

Available for lunch events only

MAIN COURSE

Ricotta gnocchi, roast tomato sugo,
basil pesto, Provolone Valpadana

Grilled swordfish, smoked almond caponata, basil

Grilled free-range Cape Otway pork chop,
roast capsicum, oregano, pork + apple jus

*Bottega mixed leaves, apple cider vinaigrette
Thrice cooked potatoes, salmoriglio, pecorino*

DESSERT

Pistachio cheesecake,
coconut sorbet + pistachio croccante

Bottega's tiramisu, gianduja

Our selection of house-made gelato + sorbetti

Coffee or Tea

Guests order their own main course + dessert

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Friday & Saturday: For groups of 20 or more, an alternate drop is required (two/three dishes per course served alternatively).

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