

OTTELIA

Sample Menu

This is a SAMPLE copy of our daily menu; it is constantly changing as a reflection of what is available in our restaurant garden and from our local suppliers. Our menu is a series of small dishes designed for sharing and our wines are a celebration of the Limestone Coast.

Our bread + butter | 4pp

Brik pastry, whipped ricotta, medlar | 5ea

Pumpkin cracker, pumpkin seed tarator, pickled jalapeño | 6ea

Smoked beef tostada, corn, tamarind chutney | 9ea

Pork belly steamed bun, special sauce | 10ea

Wood roasted cauliflower, Indian spiced dressing | 18

Ricotta gnocchi, burnt butter & sage sauce | 25

Pan seared Bight redfish, wood roasted wombok, nori & miso butter | 38

Chipotle spiced beef brisket, fermented chilli, fennel & herbs | 38

Chef's Menu | 75pp

Our Chef's Menu is a whole table experience only.

Woodfired Pizza | 25

GF Base | +5

No. 1 | tomato, fior di latte, olives

No. 2 | tomato, mozzarella, Shephard's Lane ham, mushrooms, capsicum, olives

No. 3 | tomato, mozzarella, hot sopressa, red onion, parmesan

No. 4 | tomato, asiago, pancetta, roasted peppers, pecorino

No. 5 | garlic oil, pork sausage, red onion, jalapeno, pecorino

No. 6 | garlic oil, asiago, potato, rosemary, pecorino

Kids | tomato, mozzarella, ham

Garlic | garlic oil, pecorino

Extras | Anchovies, chilli jam, red onion, capers | 3ea

Sides

Shaved cabbage salad, parmesan, lemon & garlic dressing | 10

Chips & aioli | 10

Please make us aware of any allergies or dietary requirements when booking.

Groups of 8+ are asked to dine from a set menu, please direct all group reservation enquiries [here](#).

No split bills. All card payments will incur a 1.2% transaction fee.