

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

Beetroot cracker, beetroot remoulade, aioli | 9ea

BBQ octopus tostada, eggplant, green tomato hot sauce | 8ea

Pork croquette, apricot chutney | 9ea

Five spice chicken salad, South Spore mushrooms, sweet ginger dressing | 24

Ricotta gnocchi, burnt butter & sage sauce | 25

Masala & yoghurt lamb shoulder, pickled beans, fennel | 36

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, basil mint

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

No. 3 | tomato, mozzarella, pepperoni, parmesan

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

No. 5 | garlic oil, pork sausage, fresh tomato, 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

Wood roasted carrots, red pepper harissa | 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.