

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

Chicken liver pate, medlar, brick pastry | 6ea

Potato skin, burnt carrot, smoked ricotta | 4ea

Spicy mussel tostada, pickled shallots, cured yolk | 7ea

Blue swimmer crab, broad beans, fried bread | 9ea

Ricotta gnocchi, burnt butter & sage sauce | 17

Black pepper fried spatchcock, radish & spring onion | 32

Pan seared market fish, pipis, coconut, chilli | 39

Chef's Menu | 70pp

Our Chef's Menu is a whole table experience

Woodfired Pizza

No. 1 | tomato, fior di latte, olives, basil mint | 25

No. 2 | tomato, mozzarella, Shephard's Lane ham, mushrooms, artichoke, olives | 25

No. 3 | tomato, mozzarella, pepperoni, parmesan | 25

No. 4 | tomato, asiago, pancetta, roasted peppers, pecorino | 25

No. 5 | tomato, fior di latte, salami, eggplant, pecorino | 25

No. 6 | garlic oil, asiago, cotto picante, potato, rosemary, pecorino | 25

Kids | tomato, mozzarella, ham | 22

Garlic | garlic oil, pecorino | 22

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

GF Base | 5

Sides

Garden leaf salad, pecorino | 8

Chips + aioli | 8

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

Groups of 8+ are asked to dine from a set menu, please email eating@ottelia.com.au for more information.

No split bills.