

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 | 3pp

Pumpkin cracker, labneh, onion pickle | 3ea

Ottelia anchovy toast, celery salsa verde | 9ea

Choux bun, parfait, marmalade | 6ea

Tartlet, whipped ricotta, asparagus, rhubarb | 10ea

Wood roasted scallop, house made ponzu, toasted laver | 6ea

Grilled quail, salted lime, fermented pumpkin, curry leaves | 16

Ricotta gnocchi, burnt butter & sage sauce | 17

Beachport Berkshire pork loin, chermoula broad beans | 32

Chef's Menu | 65pp

Woodfired Pizza

No. 1 | tomato, fior di latte, olives, basil mint | 22

No. 2 | tomato, mozzarella, Shephard's Lane ham, mushrooms, artichoke, olives | 22

No. 3 | tomato, mozzarella, LP's smoked pepperoni, parmesan | 22

No. 4 | tomato, pork sausage, roasted peppers, pecorino | 22

No. 5 | tomato, fior di latte, salami, eggplant, pecorino | 22

No. 6 | garlic oil, asiago, cotto picante, potato, rosemary, pecorino | 22

Kids | tomato, mozzarella, ham | 19

Garlic | garlic oil, pecorino | 19

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 ordering.

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