



PRIVATE DINING & EVENTS

updated on 27/6/26



AN AWARD-WINNING FOOD AND
WINE EXPERIENCE, REIMAGINED

THE RESTAURANT

Immerse yourself in a truly unforgettable dining experience by hosting your next private event at Bottarga. With our unique setup featuring an open-view kitchen in the main dining room, your guests will be captivated as they watch our talented chefs craft exquisite dishes right before their eyes.

Across our spaces, we can cater to a variety of event styles — from seated lunches or dinners to cocktail and canapé gatherings.

Our menus celebrate the very best of Australian produce, elevated with Italian heritage and Asian influence. Complementing this is Bottarga's award-winning wine program, with over 400 labels and accolades including the Wine Spectator and Australia's Wine List of the Year Awards.

Recognised with one hat by The Age Good Food Guide and two hats by the Australian Good Food Guide, Bottarga is known for its thoughtful spaces, intimate atmosphere, and refined dining — paired with service that balances warmth and sophistication.

Whether it's a milestone celebration, corporate event, or private occasion, Bottarga provides an environment where food, wine, and service come together seamlessly. Trust our award-winning team to make your next event truly unforgettable.

198 DAY STREET BRIGHTON







BOTTARGA DINING ROOM

Designed for larger gatherings, the Bottarga Dining Room offers the same warm, refined atmosphere as our signature open kitchen, with more space to host memorable occasions. Perfect for celebrations, corporate functions, or long-table dining, this space captures the essence of Bottarga open kitchen — thoughtful food, exceptional wine, and genuine hospitality.

Seats 20–30 guests

Minimum spend: refer to Minimum Spend page

Menu: your choice

Please enquire for availability

THE MARTIN ROOM

Inspired by our original Martin Street location, The Martin Room recreates the intimacy of our first open kitchen, featuring its signature hanging light and a private bar. It's the perfect setting for an intimate gathering, a fine wine dinner, or a special family meeting.

Seats up to 12 guests

Minimum spend: refer to Minimum Spend page

Menu: Your choice

For bookings of more than 12 guests, please enquire about availability in our main dining room, where you can opt for a group booking instead.

Please note: we are unable to accommodate wheelchairs in this room



EXCLUSIVE VENUE USE OF BOTTARGA

Host an unforgettable celebration with exclusive use of Bottarga, accommodating up to 100 guests for a canapé-style gathering, wedding reception, or milestone occasion. With our open-view kitchen, award-winning wine program of over 400 labels, and designed spaces, your guests will be immersed in a dining experience like no other.

Enjoy seamless service, exceptional cuisine, and the freedom to customise every detail — from menus and pairings to layout and styling — ensuring your event feels truly your own.







BOTTARGA EXPERIENCE OPTION 1

Individual serve option to be pre-selct one for your group or two for drop alternate

3 COURSES MENU 100PP

POTATO BREAD / Beurre D’Isigny AOP

COURSE ONE

WA SCALLOPS / coconut & citrus leche / desert lime / karasumi

or

WAGYU TARTARE / chiodini / duck yolk / nest of threads

COURSE TWO

MEZZE MANICHE / kangaroo bolognese / muntries / asian /chimichurri

or

HAZELDENE CHICKEN BALLOTINE/ fava puree / baby capsicum / puffed farro / jus

serve with

ROCKET & RADICCHIO / nashi / walnuts / parmesan / anise myrtle balsamic

HAND-CUT CHIPS / aioli / furikake

COURSE THREE

CREMOSO / Manuka honey / butterscotch / raspberry / bee pollen

4 COURSES MENU 130PP

POTATO BREAD / Beurre D’Isigny AOP

COURSE ONE

W A SCALLOPS / coconut & citrus leche / desert lime / karasumi

or

WAGYU TARTARE/ chiodini / duck yolk / nest of threads

COURSE TWO

MEZZE MANICHE / kangaroo bolognese / muntries / asian /chimichurri

or

QUAIL RISOTTO / Smoked quail cream / chicken sausage / wild mushrooms

COURSE THREE

HAZELDENE CHICKEN BALLOTINE / fava puree / baby capsicum / puffed farro / jus

serve with

ROCKET & RADICCHIO / nashi / walnuts / parmesan / anise myrtle balsamic

HAND-CUT CHIPS / aioli / furikake

COURSE FOUR

CREMOSO / Manuka honey / butterscotch / raspberry / bee pollen

UPGRADE OPTION

MAIN COURSE UPGRADE \$29pp

MB 8-9 WAGYU EYE FILLET - onion jam / jus / native rub / cafe’ de Paris

Available: All dining area Sample menus only: subject to seasonal availability and change without notice

For groups selecting this menu option, the host is required to pre-select each course to be served to all guests. Alternatively, the host may choose two course options for an alternate drop service.

Dietary requirements can be accommodated with advance notice

Failure to advise dietary requirements prior to the event may incur additional charges and may limit our ability to accommodate requests on the day.

BOTTARGA EXPERIENCE OPTION 2

Individually Served Menu – Guests may choose their preferred dish on the day from a selection pre-selected by the host

3 COURSES MENU 120PP

POTATO BREAD / Beurre D’Isigny AOP

COURSE ONE

(Choice of)

WA SCALLOPS / coconut & citrus leche / desert lime / karasumi

WAGYU TARTARE / chiodini / duck yolk / nest of threads

BURRATA / smoky baba ganoush / green tomatoes / crostini

COURSE TWO

(Choice of)

MEZZE MANICHE / kangaroo bolognese / muntries / asian /chimichurri

HAZELDENE CHICKEN BALLOTINE/ fava puree / baby capsicum / puffed farro / jus

QUAIL RISOTTO / Smoked quail cream / chicken sausage / wild mushrooms

serve with

ROCKET & RADICCHIO / nashi / walnuts / parmesan / anise myrtle balsamic

HAND-CUT CHIPS / aioli / furikake

COURSE THREE

(Choice of)

CREMOSO / Manuka honey / butterscotch / raspberry / bee pollen

Affogato 2.0 - Espresso / wattleseeds / 'Noisetto' hazelnut liquor / Biscoff gelato

[VIEW OUR A LA CARTE MENU HERE](#)

PREMIUM MAIN UPGRADE OPTION

GLACIER 51 TOOTHFISH & MB 8-9 WAGYU EYE FILLET

**Can be discussed when quoting*



Available: All dining area Sample menus only: subject to seasonal availability and change without notice

This menu style is suitable for groups of up to 15 guests who would like the flexibility of choosing their own main course while still allowing the host to curate the dining experience.

The host is required to pre-select up to three dishes from our à la carte menu for guests to choose from on the day.

For the best experience, we recommend selecting a balanced variety of options, such as one meat, one seafood, and one vegetarian dish, to cater to different preferences.

Dietary requirements can be accommodated with advance notice

Failure to advise dietary requirements prior to the event may incur additional charges and may limit our ability to accommodate requests on the day.

BOTTARGA EXPERIENCE OPTION 3

Shared menu – A selection of dishes served to the centre of the table for guests to share and enjoy together

CLASSIC CHEF’S SELECTION 99PP

ORA KING SALMON avocado / roe / seaweed / fingerlime
MUSHROOM ARANCINI / truffle sauce / porcini dust
'MONEY BAG' COTECHINO / bean vermicelli / white fungus / ponzu

POTATO BREAD / Beurre D’Isigny AOP
BURRATA / smoky baba ganoush / green tomatoes / crostini

HAZELDENE CHICKEN BALLOTINE
fava puree / baby capsicum / puffed farro / jus
ROCKET & RADICCHIO
nashi / walnuts / parmesan / anise myrtle balsamic
HAND-CUT CHIPS / aioli/ furikake

FRUIT – Yuzu & grapefruit / coconut / desert lime/ fingerlime

PREMIUM CHEF’S SELECTION 139PP

ORA KING SALMON avocado / roe / seaweed / fingerlime
WAGYU CROQUETTE / potato & scamorza / gochujang
PEKING DUCK CIGAR / foie gras snow / chives

POTATO BREAD / Beurre D’Isigny AOP
BURRATA / smoky baba ganoush / green tomatoes / crostini
BEEF TARTARE / chiodini / duck yolk / nest of threads

MB 8-9 WAGYU EYE FILLET
onion jam / jus / native rub / cafe de Paris
ROCKET & RADICCHIO
nashi / walnuts / parmesan / anise myrtle balsamic
HAND-CUT CHIPS aioli / furikake

CREMOSO Leatherwood honey / butterscotch / raspberry / bee pollen
CHOUX AU CRAQUELIN wild figs jam / gorgonzola cream / PX / chocolate

Available: All dining area Sample menus only: subject to seasonal availability and change without notice

Please note that this menu is designed for larger groups 15+ and offers a relaxed, family-style dining experience. Dishes are served to the centre of the table for guests to share, encouraging conversation, connection, and a more casual approach to dining. Unlike our Bottarga Experience Option 1 and 2, which features an individually plated 3 or 4-course menu for each guest, the shared menu focuses on abundance, interaction, and enjoying a variety of dishes together as a group. For guests seeking a more formal dining experience, we recommend selecting our Bottarga Experience menu Option 1 and 2.

Dietary requirements can be accommodated with advance notice.

Failure to advise dietary requirements prior to the event may incur additional charges and may limit our ability to accommodate requests on the day.

MORE UPGRADE OPTION



SNACK AND NIBLES

TWO CHEFS SELECTION CANAPES \$30pp

THREE CHEFS SELECTION CANAPES \$40pp

only available to add on for bottarga experience option 1 and 2

CAVIAR SERVICE

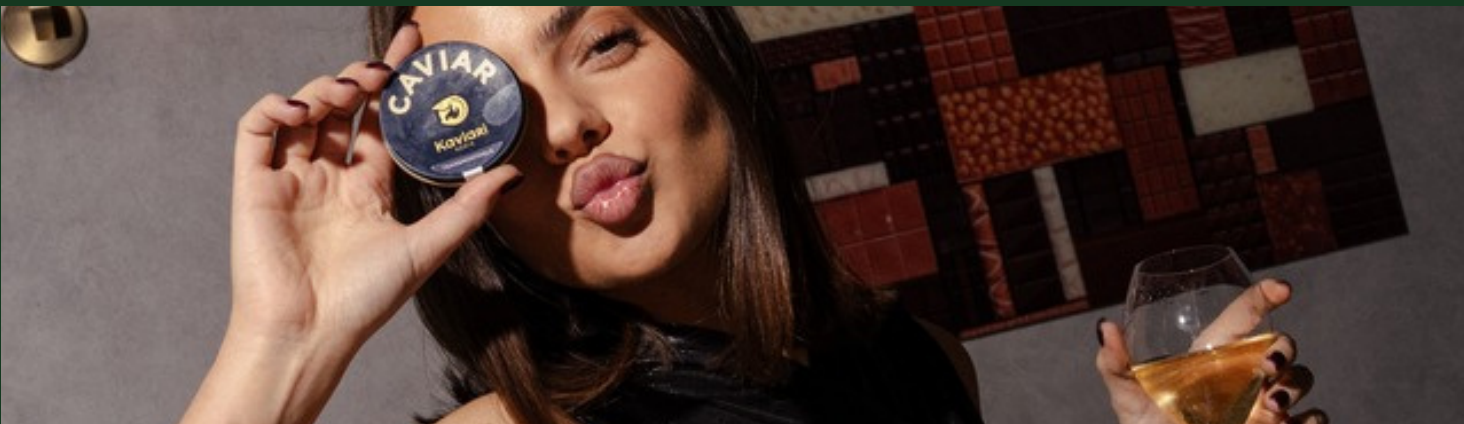
SERVED WITH CONDIMENTS

STURIA AIKKA BAERII 30G - 99

KAVIARI BAERI ROYAL 30G - 111

KAVIARI TRANSMONTANUS 50G - 129

KAVIARI OSCIETRA PRESTIGE 30G - 150



ADDITIONAL COURSE

VITELLO TONNATO 30

veal /tuna mayo / pepperberries grissini / saltbush oil

CULURGIONES (2PCS) 19

W A Tiger prawn / green lemon myrtle curry / abalone essence / crayfish oil

SIDES

BRUSSELS SPROUTS 15

fermented honey / sriracha / garlic / sour cream

MAC & CHEESE 17

miso bechamel / charred scamorza / tofu / Szechuan spice

TO FINISH

ARTISAN CHEESES 30 per serve

Served with Dates & Nuts, Lavosh & Fruit Loaf



BOTTARGA EXPERIENCE OPTION 4

Degustation Experience

175pp

Menus are subject to change based on seasonality and produce availability. This menu is individually plated and available for groups of up to 20 guests only

Not all ingredients are listed on the menu. Please advise us of any dietary requirements or allergies at the time of booking. While every effort is made to prepare and serve food free from allergens, we are not a gluten-free or allergen-free kitchen and cannot guarantee that any item is entirely free from allergens.

Due to the nature of this menu and the dining experience we aim to create, this menu cannot be altered, substituted, or modified to accommodate dietary requirements. Guests with dietary restrictions may wish to consider one of our alternative dining options.

SEA BITES

NZ King Salmon / avocado / roe / seaweed / finger lime
QLD Prawn“Tod Mun” sandwich / Davidson plum / ice-plant

REFINED & DELICATE

WA Scallops / coconut & citrus leche / desert lime / karasumi

UMAMI

Potato Bread, butter & cantabrian Anchovy

RESET!

Warrigal green / sudachi & bergamot / sparkling wine

AGNOLOTTI DEL PLIN

Rabbit, wild boar, wallaby, emu & NT crocodile /
butter & sage / parmigiano reggiano

CHEF’S FAVOURITE

Wagyu / muscatel / pine nuts / celeriac / chocolate jus

INDULGENCE

MB 8-9 Eye Fillet “Southern Ranges”
onion jam / jus / Cafe’ de Paris

LA DOLCE VITA

Leatherwood honey / butterscotch / raspberry /
EVO / bee pollen / maldon salt

HOUSE POTATO BREAD, ANISE MYRTLE BALSAMIC - UNLIMITED

GRAZING PLATTERS

A selection of assorted cured meats, served with manuka honey and native accompaniments

Note that : if you select the Grazing Platters as your starter, this will count as 4 canapé selections
or +\$6pp to add it without reducing choices

COLD

- Pacific & Sydney Rock oysters, vinaigrette, finger lime
- Ora King salmon, avocado, roe, seaweed, finger lime
- Scallop crudo, coconut, yuzu, karkalla
- Buffalo mozzarella skewers, cherry tomato, salsa verde, fried basil
- Tuna tartare, prawn cracker
- Beef tartare, egg yolk gel, chiodini mushrooms
- Peking duck cigar, foie gras snow, chives

HOT

- Chef's wagyu meatballs
- Ascolana olives
- Ham & mozzarella arancini, truffle sauce
- Potato & scamorza suppli, saffron mayonnaise
- Money bag dumplings, bean vermicelli, ponzu
- Wagyu croquette, potato & scamorza, gochujang

LARGE

- Rigatoni, vodka sauce, stracciatella
- Fusilloni, guanciale, 'nduja, caramelised onion, Sardinian pecorino
- Egg yolk mafaldine, slow-braised pulled wagyu, buffalo cheese
- Fish of the day, caponata, basil, mint

MORE SUBSTANTIAL

- Hazeldene chicken ballotine, fava purée, baby capsicum +8pp
- Milano-style pizza, prosciutto di San Daniele, rocket, olive, mushroom +5pp

ADD-ONS

Add a little luxury

Caviar bump +48
Sturia “Aikka” Baerii (France)

Yarra Valley trout caviar, blini +10ea

Spanner crab sandwich, smoked
tarragon slaw +12ea

DESSERT

- Mini panna cotta, berries
- Mini lemon tarts
- Sicilian buffalo ricotta cannoli
- Macaron selection

(almond, chocolate, lemon, raspberry, pistachio)

- Petit fours selection

(raspberry cheesecake, opera, lemon almondine, caramel & cinnamon financier, chocolate crumble, triple chocolate square, apricot financier)

Canape Food

\$78pp – choose 10

\$88pp choose 12

\$98pp choose 14

Includes a mix of cold and hot items

Maximum 2 “Large” items per package

ADD ON SERVICE AVAILABLE

These packages offer just a glimpse of the culinary experiences we can create. We understand that budgets can vary, so to craft a truly personalized experience, we'd love to know your budget per person. This allows us to perfectly align our food and beverage options with your financial preferences. With that in mind, our chef will curate a bespoke menu and provide a tailored quote, ensuring your guests are treated to a memorable feast that keeps them satisfied and delighted throughout your event..



AT BOTTARGA, WE EMBRACE **DIETARY REQUIREMENTS** WITH OPEN ARMS AND CAN ACCOMMODATE MOST NEEDS WHEN PROVIDED WITH ADVANCE NOTICE. IT'S IMPORTANT TO NOTE THAT WHILE WE TAKE EVERY PRECAUTION TO ENSURE SAFETY, **WE CANNOT CLAIM TO BE A GLUTEN-FREE OR ALLERGEN-FREE KITCHEN, AND THEREFORE CANNOT GUARANTEE COMPLETE ALLERGEN AVOIDANCE IN OUR DISHES.**

YOUR EPICUREAN ADVENTURE AWAITS!



Drink Package

Beverage on consumption is available, with selections to be confirmed prior to your event.

We also offer beverage packages starting from \$68pp with options to tailor or upgrade. Packages include 2.5 hours of unlimited flow, featuring a considered selection of wines – think Chablis, rosé, or even your favourite red, depending on your preferences.

Cocktails may be pre-ordered and served as a round at a time of your choosing. Cocktails are charged per dozen, with pricing dependent on the selection.

Our team is happy to guide the selection and customise a package that best suits your event.

Drink Package

BASIC		SOMMELIER ’S PICK	
ADD ON COCKTAIL ON ARRIVAL +19PP			
	CHAMPAGNE UPGRADE +35PP		
	NV Ruinart R de Ruinart Reims, France		
	88PP 2.5HR		118PP 2.5HR
	98PP 3.5HR		128PP 3.5HR
	108PP 4HR		138PP 4HR
	SPARKLING		SPARKLING
	NV Amanti Prosecco ‘Extra Dry’ – Glera Veneto, Italy		2019 Bottarga Vintage Cuvée Méthode Traditionnelle Pipers River, TAS
	WHITE		WHITE
2025 Montevento Pinot Grigio Veneto, Italy		2024 Künstler Estate Trocken Riesling Rheingau, Germany	
RED		2023 Rougeot Dupin Chablis, France	
2024 Toscolo Chianti Sangiovese Tuscany, Italy		RED	
2023 Mac Forbes Coldstream Village Pinot Noir Yarra Valley, VIC		2023 Calcagno Etta Rosso, Sicily Italy	
2023 Henschke Henry’s Seven Grenache/Syrah Barossa Valley, SA		2020 Château La Fleur des Graves Bordeaux, France	
RED		BEERS	
Stomping Ground Easy St Pale Ale 3.5% Collingwood VIC		Stomping Ground Easy St Pale Ale 3.5% Collingwood VIC	
Coors Lager 4.0% Colorado USA		Coors Lager 4.0% Colorado USA	
NON ALCOHOLIC		NON ALCOHOLIC	
Soft Drinks – Coke, Diet Coke, LLB, Lemonade		Soft Drinks – Coke, Diet Coke, LLB, Lemonade	
Sparkling & Still water		Sparkling & Still water	

Sample Package Structure Only Wine selections, vintages, and beverage offerings are subject to availability, seasonality, and change without notice.
All beverage packages are fully customisable, and our sommelier would be delighted to work with you to curate a bespoke beverage experience tailored to your event, preferences, and budget.

Curated Wine Experiences

Cocktails

AROUND THE WORLD ICON

ADVANTUREOUS/ UNUSUAL VARIETY

ADD ON COCKTAIL ON ARRIVAL +19PP

188PP | 2.5HR
198PP | 3.5HR
208PP | 4HR

SPARKLING

NV Larmandier Bernier Latitude Blanc de Blanc, Côte des Blancs France

WHITE

2019 Planeta Eruzione 1614 Carricante Sicily, Italy
2022 Château Fuissé Pouilly Fuissé Burgundy, France

RED

2023 Stefano Lubiana Pinor Noir Hoan Valley,TAS
2015 Château de Bel Air Lalande de Pomerol, France

BEERS

Bendigo Brewing Plains Hazy Pale 3.5% Bendigo VIC
Menabrea 4.8% Piedmont, Italy

NON ALCOHOLIC

Soft Drinks – Coke, Diet Coke, LLB, Lemonade
Sparkling & Still water

168PP | 2.5HR
178PP | 3.5HR
188PP | 4HR

The Unusual Varieties – For the adventurous drinker.

SPARKLING

NV Eugenio Collavini Brut Ribolla Gialla Friuli, Italy

WHITE

2022 Kuenhof Peter Pliger Sylvaner Valle Isarco, Italy
2023 Cantalapiedra Viticultores ‘Espejo’ Verdejo Rueda, Spain

RED

2023 Moric Bläüfrankisch Burgunland, Austria
2017 Puchang Vineyard Saperavi Xinjiang, China

BEERS

Bendigo Brewing Plains Hazy Pale 3.5% Bendigo VIC
Menabrea 4.8% Piedmont, Italy

NON ALCOHOLIC

Soft Drinks – Coke, Diet Coke, LLB, Lemonade
Sparkling & Still water

COCKTAILS SERVED PER DOZEN

BLOODY NEGRONI

Four Pillar Bloody Shiraz Gin, Campari & Okar Bitter, Chazalettes Rosso Vermouth

GIARDINO

Never Never Southern Strength Gin, Sage & Lemon liqueur, Ginger Falernum

BUZZCUT X

Starward Honeycomb Whiskey, Six Eyed Scorpion Chilli, Bush Apple & Green Ants Syrup, Jefferson Bitter

UMESHU MARG

Unibio Umeshu, Patrón Silver Tequila, Lime, Quandong Syrup, Gumtree-Smoked Kumquat Salt

CLASSIC COCKTAILS

Aperol Spritz , Classic Negroni, Old fashioned , Martini your way

Mocktails / Alternative Non Alc

BLOODY NO GRONI

Four Pillars Bloody Bandwagon Non-Alc Gin, The Jetsetter, Grapefruit

SPICY MEZCALITA

The Oaxaca, Non Alc Triple Sec, Lime juice, Piment d'Espelette

DAVIDSON PLUM FLUTE

Davidson Plum Cordial, Lemon Aspen & Lime Juice, Sparkling Mineral Water

Bynomeans Pinot Gris Potts Point, SYD
Bynomeans Rosé Potts Point, SYD
Bynomeans Pinot Noir Potts Point, SYD

Sample Package Structure Only Wine selections, vintages, and beverage offerings are subject to availability, seasonality, and change without notice.
All beverage packages are fully customisable, and our sommelier would be delighted to work with you to curate a bespoke beverage experience tailored to your event, preferences, and budget.

Wine List

You can be assured you're in good hands when it comes to wine selection — Bottarga's wine program has received multiple awards and is recognised for one of the most unique cellars in Brighton, with a reputation that extends internationally. Our team can provide a curated wine list for you to choose from. We generally recommend selecting one sparkling, two white, and two red wines, though the final selection is entirely up to you.

Responsible Service of Alcohol applies.
Please drink responsibly.



Wine List On Consumption

BEER

Italy

Menabrea Lager 4.8% 15
Coors Lager 4.0% 16

Australia

Bendigo Brewing Plains Hazy Pale 3.5% 17
Stomping Ground Easey St Pale Ale 3.5% 17
Bendigo Brewing Export Stout 5.8% 19



SPARKLING

NV Amanti Prosecco “Extra Dry” — Glera, Veneto, Italy 75
2019 Bottarga Vintage Cuvée Méthode Traditionnelle — Australia 95
NV Mumm Cordon Rouge — Champagne, France 130
NV Veuve Clicquot “Yellow Label” — Champagne, France 200
NV Larmandier-Bernier “Latitude” Blanc de Blancs — Champagne, France 275
2015 Dom Pérignon — Champagne, France 800

**SAMPLE MENUS ONLY: SUBJECT TO AVAILABILITY AND CHANGE
WITHOUT NOTICE WITH APPROPRIATE SUBSTITUTIONS.**

WHITE

2022 Collavini Canlungo Collio Pinot Grigio — Friuli-Venezia Giulia, Italy 85
2024 Cascina delle Monache “Sorì della Monaca” Gavi — Cortese, Piedmont, Italy 90
2023 Stefano Lubiana Pinot Gris — Tasmania, Australia 105

2024 Künstler Estate Trocken Riesling — Rheingau, Germany 80
2025 Cloudy Bay Sauvignon Blanc — Marlborough, New Zealand 135
2022 Domaine Roland Tissier Sancerre — Loire Valley, France 145

2023 Feudi di San Gregorio “Pietra Calda” Fiano — Campania, Italy
2023 Domäne Wachau Grüner Veltliner “Kaiserberg” — Wachau, Austria
2021 Pazo das Bruxas Albariño — Rías Baixas, Spain
2022 Luca Canevaro “Derthona Ca’ degli Olmi” Timorasso — Piedmont, Italy

2023 Bernard Defaix — Petit Chablis, Burgundy, France 125
2023 Marc Rougeot-Dupin — Burgundy, France 135
2023 Samuel Billaud Bourgogne d’Or Chardonnay — Burgundy, France 140
2023 Domaine 47°N 3°E — Burgundy, France 175
2021 Armand Heitz Meursault — Côte de Beaune, Burgundy, France 300
2022 La Manufacture Beauroy — Chablis 1er Cru, Burgundy, France 270
2023 Quealy Musk Creek — Mornington Peninsula, Victoria, Australia 105
2025 Domenica — Beechworth, Victoria, Australia 105
2024 Lethbridge — Geelong, Victoria, Australia 110
2023 Stella Bella — Margaret River, Western Australia 145

Wine List on consumption

RED

- 2023 Pierre-Marie Chermette “Les Griottes” Gamay — Beaujolais, France 90
2023 Mac Forbes Coldstream Pinot Noir — Yarra Valley, VIC 105
2023 Stefano Lubiana “Primavera” Pinot Noir — Huon Valley / Coal River Valley, TAS 125
2023 Elio Ottin Pinot Noir — Valle d’Aosta, Italy 170
2021 Confuron-Gindre Vosne-Romanée — Burgundy, France 285
- 2021 Zenato Valpolicella Classico Superiore — Veneto, Italy 110
2023 Cantina Calcagno Etna Rosso — Nerello Mascalese, Nerello Cappuccio, Sicily, Italy 135
2023 Glen Garvald by Levantine Hill GSM — Yarra Valley, VIC 145
2019 E. Guigal Châteauneuf-du-Pape — Southern Rhône, France 300
2019 M. Chapoutier Crozes-Hermitage “Les Meysonniers” — Northern Rhône, France 90
2021 Tait Basket Press Shiraz — Barossa Valley, SA 105
2024 Jasper Hill “Occam’s Razor” Shiraz — Heathcote, VIC 110
2022 Greenock Creek “Apricot Block” Shiraz — Barossa Valley, SA 150
2019 Château La Fleur des Graves — Bordeaux, France 110
2022 Unico Zelo “Pastafarian” Sangiovese — Clare Valley, SA 80
2021 Majnoni Guicciardini Chianti Superiore — Tuscany, Italy 115
2023 San Giorgio “Ciampoleto” Rosso di Montalcino — Tuscany, Italy 150
2021 Andrea Oberto “Comune di La Morra” Barolo — Piedmont, Italy 210
2021 Terrazas de los Andes Reserva Malbec — Mendoza, Argentina 95

ROSE

- 2021 Domaine Gavoty “Cuvée Cigale” Rosé — Provence, France 80
2024 Château d’Esclans “Whispering Angel” Rosé — Provence, France 125



DESSERT

- 2023 Marengo D’Asti Scrapona Moscato Bianco Piedmont, Italy 75
2022 Chateau d'Arche ‘La Perle’ Sauternes Sauternes, France 375ml 70
2017 Royal Tokaji Blue Label 5 Puttonyos Aszu Tokaji Hungary 375ml 165

SAMPLE MENUS ONLY: SUBJECT TO AVAILABILITY AND CHANGE WITHOUT NOTICE WITH APPROPRIATE SUBSTITUTIONS.



Minimum Spend

THE MARTIN ROOM

MAX 12 PAX

J U N E - S E P		O C T - M A Y	
LUNCH 12PM - 3PM			
1,800		2,000	
DINNER 6PM ONWARDS			
SUN—THU 1,800		SUN—THU 2,000	
FRI—SAT 2,000		FRI—SAT 2,800	

BOTTARGA DINING ROOM

13-30PAX

J U N E - S E P		O C T - M A Y	
LUNCH 12PM - 3PM			
<i>from 2,800</i>		<i>from 3,000</i>	
DINNER 6PM ONWARDS			
MON	3,500	MON	3,500
TUE,WED,THU&SUN	3,800	TUE,WED,THU&SUN	4,000
FRI—SAT	7,000	FRI—SAT	10,000

EXCLUSIVE VENUE

MAX 100 PAX

J U N E - S E P		O C T - M A Y	
LUNCH 12PM - 3PM			
from 4,500		from 5,500	
DINNER 6PM ONWARDS			
from 9,500		from 12,500	

ALL PRICES EXCLUDE GRATUITY. A 10% SERVICE CHARGE APPLIES ON THE MINIMUM SPEND OR TOTAL BILL, AND A 15% SERVICE CHARGE APPLIES IF YOUR EVENT FALLS ON A PUBLIC HOLIDAY



2017
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Terms & Conditions

RESERVATIONS

Reservations are not confirmed until full prepayment of the required deposit has been made.

DEPOSITS, REFUNDS AND PAYMENTS

A deposit of \$50 per person or 50% of the minimum spend is required to secure and confirm any private event booking. We are unable to hold tentative dates. Your account will be calculated for the number of people confirmed 72 hrs prior to your booking, so please inform and confirm us of any changes in numbers.

Full payment of any balance remaining is to be made at the conclusion of the event. Accepted payments are Visa, Mastercard, American Express and cash. Please note a surcharge will apply for all credit card payments. A 15% surcharge applies on all public holidays. These charges apply to all reservations. Please note that we are only able to issue one bill per event and we do not split bills under any circumstances.

EVENT TIMING

Please ensure your guests arrive in a timely manner to avoid any potential delays of service, or restrictions to service time.

We are licensed until 11.00pm and the premises must be vacated by 11:30pm. Due to penalty rates, a surcharge of \$50 per 15 minutes will be charged for all events which do not vacate by 11:30pm.

Whilst lunchtime events may begin as early as 12am, they must finish no later than 3.30pm with everyone having vacated the premises by 4.00pm to allow us time to reset for dinner.

ACCESSIBILITY

We warmly welcome guests using wheelchairs; however, please note that our restrooms are located upstairs and may not be accessible for all. As a heritage building, we are limited in the modifications we can make.

If you will be bringing a wheelchair, please advise us in the booking notes so our staff can be ready to assist you as needed.

Kindly note that we are unable to accommodate wheelchairs in the Martin Room.

MINIMUM SPEND AND SERVICE CHARGE

A minimum spend applies to all private reservations and can be made up with food and beverage. This amount will be advised upon the tentative reservation of a space. If the minimum spend is not reached then a venue hire charge will be added up to the minimum spend amount. All functions will incur an additional service charge of 10% of the minimum spend or the total bill. All minimum spends quoted include GST.

CANCELLATION

All cancellations of events must be made in writing to the management at Bottarga. You are required to give a minimum of 10 working days (2 weeks) notice in order to cancel your event. Should you fail to provide the required notice, you will forfeit your deposit. ALL REFUNDS (including Covid related) will incur a 10% fee, which covers charges by credit card provider, Online Booking System, Stripe (our secure online payment portal) and administration fee.

PROPERTY

Bottarga is not liable to you or your guests in respect of any loss or damage (including consequential loss or damage) which may be suffered or incurred or which may arise directly or indirectly in respect of the venue hire. Similarly, it does not accept responsibility for damage or loss of any guest's property before, during or after an event. Any gifts or personal belongings for which you are responsible, must be removed from our venue at the conclusion of your event. You will be financially responsible for any damage caused to the property of Bottarga if caused by any member of your party. Please note that smoking or vaping is not permitted anywhere within our venue.

RESPONSIBILITY & DUTY OF CARE

We reserve the right to refuse the service of alcohol to any person they deem to be intoxicated. Any person providing alcohol to the said guest will also be denied service and both (or all) guests will be asked to leave the premises immediately. We also reserve the right to refuse continued alcohol service to any party on an alcoholic beverage package and no discounts will be issued.