



Bottarga

At Bottarga, our menu is a reflection of who we are an ever-evolving conversation between Italian tradition, Asian nuance, and modern Australian identity. Rooted in flavour, our dishes embrace intensity, surprise, and balance. We proudly champion Australia's best growers, fishers, and artisans. With their produce, we craft housemade components using time-honoured techniques and native, wild ingredients. Every plate is a composition of parts—designed to be mixed, shared, and savoured together.

Our open-view kitchen invites you into the process: hear the sizzle, breathe in the aromatics, and witness dishes coming to life. What arrives at your table is only part of the story, the rest unfolds with each bite. We are grateful for those who honour our craft, and to those who share their thoughtful feedback as we continue to grow, refine, and reimagine Bottarga.



Snack & Nibble

Potato Bread & Caramelised onion butter 2 pcs 10

or our signature **black garlic butter** +1

Swordfish / avocado / roe / finger lime 2 pcs 11.5

Trout caviar / kalamansi / creme fraiche / rice crisp 9

Prawn “Tod Mun” sandwich / Davidson plum / ice-plant 10.5

Mushroom **arancini** / truffle sauce / porcini dust 7

Thai ‘money bag’ / cotechino / white fungus / ponzu 9

Peking duck cigar / foie gras snow / chives 8

Wagyu, potato & scamorza **croquette** / gochujang 9

Saffron **bombolone** / wagyu **bresaola** / taleggio / sage 11



Entrée

WA Scallops / coconut & citrus leche / komquats / karasumi 32

Wagyu tartare / chiodini / duck yolk / nest of threads 29.5

Burrata / smoky babaganush / green tomatoes / crostini 29

Cabbage / kombu / black garlic skordalia / almonds 28

Culurgiones 30

QLD Tiger prawn / red curry / abalone essence / crayfish oil

Wild “Plin” agnolotti 31

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

A LA CARTE MENU

Create your own journey, choose freely and dine your way.

LET US FEED YOUR TABLE 98PP

Our Chef's Selection, a curated progression of 6 to 8 of our favourite dishes

TASTING EXPERIENCE 175PP

13 impressions, flavour by flavour, each dish revealing a different expression



Pasta

Fusilloni 42

guanciale / nduja / caramelised onion / Sardinian pecorino

Egg yolk pappardelle 43

slow braised wagyu ribs / muntries / hay infused buffalo cheese

Angel Hair Spaghetтини 44

W.A. crab / crustaceous sauce / bottarga / pangrattato

Smoked Carnaroli Risotto 41

Lion's mane / wild mushroom / taleggio / geraldton wax



Side

Rocket & Radicchio 14

nashi / walnuts / parmesan / anise myrtle balsamic

Hand-cut chips / aioli 13



Main

Hazeldene Chicken Ballotine 43

ssamjang / corn / roquefort / jus

Glacier 51 Toothfish 66

native herbs pesto / koji / macadamia

MB 8-9 Wagyu Eye Fillet “Southern Ranges” 69

onion jam / jus / cafe' de Paris



Dessert

Cremoso 25

Leatherwood honey / butterscotch / raspberry / manuka
honeycomb / bee pollen

Fruit 21

Yuzu & grapefruit sorbet / coconut / bergamot & apple mamarlade
finger lime

Tart 21.5

Chocolate / wild figs / gorgonzola gelato / mascarpone / vincotto
balsamic

Affogato 2.0 19

espresso / wattleseeds / ‘Noisetto’ hazenut liquor / Biscoff gelato

Affogato Classico 17

espresso / vanilla / Frangelico or Sambuca

Not all ingredients are listed on the menu. Please advise us of any dietary requirements or allergies. Every effort is made to prepare and serve food free from allergens, but please note that we are not a gluten-free or allergen-free kitchen. We are unable to guarantee that any item is entirely free of allergens. All card payments incur a surcharge. A 10% service charge applies to groups of 7 or more, and a 15% surcharge applies on public holidays. We acknowledge the Traditional Owners of the land on which we live and work, and we are grateful to be able to share our passion for food and wine on this Country.