



Bottarga

Bottarga has become a cornerstone of Brighton's Bayside dining scene. Founded on the values of a hard-working immigrant family, the restaurant has grown to become Brighton's most awarded establishment over the past five years. At its heart, Bottarga is defined by craft, integrity, and a deep respect for produce

Our flavours are inspired by the intersection of Italian heritage, Asian influence, and Australian ingredients - shaped by seasons, technique, and our own point of view

Thank you for choosing to dine with us. We invite you to slow down, share the table, and experience Bottarga as it is meant to be.



Small

WA SCALLOPS 32

coconut & citrus leche / desert lime / karasumi

BLUE COD 35

saffron bechamel / pistachio / preserved lemon / trout roe

WAGYU TARTARE 29.5

chiodini / duck yolk / nest of threads

BURRATA 29

smoky baba ganoush / green tomatoes / crostini

CABBAGE 24

kombu / black garlic skordalia / almonds

CULURGIONES 30

WA Tiger prawn / green lemon myrtle curry / abalone essence / crayfish oil

OUTBACK "PLIN" AGNOLOTTI 31

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



Pasta & Risotto

FUSILLONI 42

guanciale / nduja / caramelised onion / Sardinian pecorino

EGG YOLK MAFALDINE 43

slow braised pulled wagyu / muntries / hay infused buffalo cheese

ANGEL HAIR SPAGHETTINI 44

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

SMOKED CARNAROLI RISOTTO 41

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



CHEF' SELECTION 98PP

A generous feed-me style featuring 6-8 of our favourite dishes, designed for sharing

TASTING EXPERIENCE 175PP

A composed progression of flavours, each revealing a distinct expression



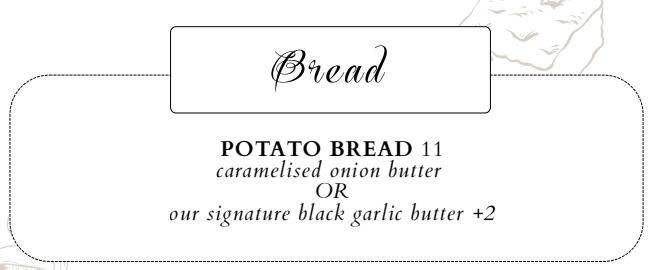
Caviar

CAVIAR BUMP 48

"Sturia Aikka Baerii" (France)

+ shot of Stoli Elit Ultra Premium Vodka 17

+ NV Ruinart Brut 52



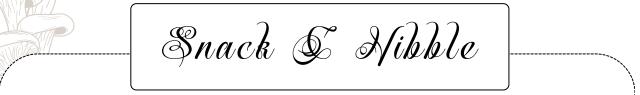
Bread

POTATO BREAD 11

caramelised onion butter

OR

our signature black garlic butter +2



Snack & Nibble

SWORDFISH 11.5

avocado / roe / seaweed / fingerlime (2 pcs)

PRAWN "TOD MUN" SANDWICH 11.5

Davidson plum / ice-plant

MUSHROOM ARANCINI 7

truffle sauce / porcini dust

ITALIAN CHAWANMUSHI 15

cherry tomato, stracciatella

'MONEY BAG' COTECHINO 9

white fungus / ponzu (2pcs)

PEKING DUCK CIGAR 8

foie gras snow / chives

WAGYU CROQUETTE 9

potato & scamorza / gochujang

ARTISAN WAGYU MB 9+ BRESAOLA 35

goats cheese / rocket / EVO (100g)



Main

HAZELDENE CHICKEN BALLOTINE 43

fava puree / baby capsicum / puffed farro / jus

GLACIER 51 TOOTHFISH 66

native pesto & macadamia / lemon aspen beurre blanc

MB 8-9 WAGYU EYE FILLET 69

onion jam / jus / native rub / cafe' de Paris



Side

ROCKET & RADICCHIO 14

nashi / walnuts / parmesan / anise myrtle balsamic

HAND-CUT CHIPS 13

served with aioli

BRUSSELS SPROUTS 14

sour cream / sriracha / crispy shallots



Dessert

CREMOSO 25

Leatherwood honey / butterscotch / raspberry / bee pollen

FRUIT 21

Yuzu & grapefruit / coconut / desert lime/ fingerlime

CREAM PUFF 21.5

Choux / wild figs / gorgonzola cream / PX / chocolate

AFFOGATO 2.0 19

Espresso / wattleseeds / 'Noisetto' Biscoff gelato

AFFOGATO CLASSICO 17

Espresso / vanilla / Frangelico or Sambuca

Battarga Tasting Experience

CAVIAR BUMP +48

BITES FROM THE SEA

*Swordfish / avocado / roe / seaweed / fingerlime
Prawn“Tod Mun” sandwich / Davidson plum / ice-plant*

SOMETHING DELICATE

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

SOMETHING INTENSE

WA Tiger prawn / green lemon myrtle curry / abalone essence / crayfish oil

RESET!

Sorrell / Parsley / Basil / Mint / Our Sparkling

A TOUCH OF WILDERNESS & CARBS

*Potato Bread & Caramelised onion butter
Outback “Plin” agnolotti
Rabbit, wild boar, kangaroo, emu & NT crocodile /
butter & sage / parmesan reggiano*

PROTEIN & INDULGENCE

*MB 8-9 Wagyu Eye Fillet “Southern Ranges”
onion jam / jus / café de Paris*

LA DOLCE VITA

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