



D *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.

Entrée

WA SCALLOPS 32
coconut & citrus leche / desert lime / karasumi

BURRATA 29
baba ghanoush / green tomatoes / pane guttiau

BEEF TARTARE 30
chiodini / duck yolk / nest of threads

BRAISED WAGYU 33
muscatel / pine nuts / celeriac / chocolate jus

VITELLO TONNATO 30
veal / tuna mayo / pepperberries grissini / saltbush oil

CULURGIONES 31
QLD prawn / lemon myrtle curry / crayfish oil / abalone essence / sea grapes

OUTBACK "PLIN" AGNOLOTTI 31
Rabbit, wild boar, wallaby, emu & NT crocodile / butter & sage / parmigiano reggiano

Pasta & Risotto

TROTTOLE 42
chorizo / guanciale / nduja / caramelised onion / sardinian pecorino

RADIATORI 43
kangaroo bolognese / native muntries / asian chimichurri / aged soy

TAJARIN 49
QLD Moreton Bay Bugs / crustaceous sauce / warrigal greens / pangrattato

RISOTTO 44
saffron / beef cheek / red wine / acid butter

ADD HOUSE-MADE UNIQUE CHILLI +2

CHEF' SELECTION 99 PP

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

TASTING EXPERIENCE 175 PP

A composed progression of flavours, each revealing a distinct expression

Caviar

served with condiments for 2 people

Sturia (FRA) **Aikka Baerii 30g** - 99
early maturing · clean · delicate · lightly buttery

Kaviari (FRA) **Baeri Royal 30g** - 111
traditional · nutty · complex · creamy finish

Kaviari (FRA) **Transmontanus 50g** - 129
late maturing · rich mouthfeel · briny · silky

Kaviari (FRA) **Oscietra Prestige 30g** - 150
rare maturity · buttery · nutty · lingering umami

+ shot of Stoli Elit Ultra Premium Vodka 17
+ NV Ruinart Brut 52

Bread

POTATO BREAD 11
Beurre D'Isigny AOP

or
Olasagasti Cantabrian Anchovies
muscatel & lemon herbs butter +4

Snack & Nibble

WILD NZ KING SALMON 11.5
avocado / roe / seaweed / fingerlime (2 pcs)

QLD PRAWN "TOD MUN" SANDWICH 11.5
Davidson plum / warrigal greens / prawn mayo

MUSHROOM ARANCINI 7
truffle sauce / porcini dust

'MONEY BAG' COTECHINO 9
bean vermicelli / white fungus / ponzu (2pcs)

PEKING DUCK CIGAR 8
foie gras snow / chives / hoisin / cucumber

WAGYU CROQUETTE 11
potato / smoked scamorza / gochujang

WAGYU BRESAOLA 9.5
buckwheat polenta / onion jam / chevre

Main

HAZELDENE CHICKEN BALLOTINE 45
parsnip puree / baby carrots / puffed quinoa / jus

HEARD ISLAND - GLACIER 51 TOOTHFISH 69
herb pesto / native citrus / macadamia / lemon aspen beurre blanc

MB 8-9 WAGYU EYE FILLET 71
onion jam / jus / native rub / cafe' de Paris

PITHIVIER 42
autumn mushrooms / taleggio / cavolo nero / tapenade sauce

Side

ROCKET & RADICCHIO 14
nashi / walnuts / parmesan / anise myrtle balsamic

HAND-CUT CHIPS 13
aioli & furikake

BRUSSELS SPROUTS 15
fermented honey / sriracha / garlic / sour cream

MAC AND CHEESE 17
miso bechamel / charred scamorza / tofu / Szechuan spice

Dessert

CREMOSO 25
Manuka honey / butterscotch / raspberry / bee pollen

FRUIT 21
Yuzu / peaches / coconut / fingerlime / prickly pears

CHOUX AU CRAQUELIN 26
wild figs compote / gorgonzola cream / PX / ganache

CHOCOLATE TORTE 25
(please allow 15min)
bunya bunya nut & vegemite namelaka / fried koji

AFFOGATO BOTTARGA 19
espresso / wattleseeds / 'Noisetto' / biscoff gelato

AFFOGATO CLASSICO 17
espresso / vanilla / Frangelico or Sambuca

We exclusively serve the best Australian and New Zealand seafood. 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, and we are unable to guarantee that any item is entirely free of allergens. All card payments incur a surcharge. A 10% service charge applies on Sundays and to groups of 7 or more, and a 15% surcharge applies on public holidays. Thank you for your support.