

BOTT ARGA

Tasting Experience 150 + Wine Pairing 90

WA Akoya **oyster** / garlic pearl / herring roe

Potato bread / black garlic cultured butter

'Ora King' **salmon caviar blini** / kalamansi / creme fraiche / wasabi leaf

Saffron & mushroom **arancini** / truffle sauce / porcini dust

Scallop crudo / native citrus & herbs / yuzu / karasumi / tobiko

Tiger prawn culurgiones / Thai' coconut curry / kelp soy / avruga

Native mint & avocado **cleanser** / crème de menthe

Wagyu MB 8 **eye-fillet** / celeriac & wasabi puree / kale / signature butter / jus

Desert Lime / mistelle rhubarb / coconut / raspberry

Wasabi & white chocolate **gelato**

Canelés de Bordeaux

Mini rhum **baba**

Native Limoncello - Bottarga's unique blend of fingerlime, desert lime, lemon aspen & buddha's hands digestive + 19

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