



PRIVATE DINING & EVENTS

prior to opening date edition  
update on 17/10/25



# 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 — thoughtful food, exceptional wine, and genuine hospitality.

Seats 24–45 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 thoughtfully 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.









SHARED MENU

Set Menu One

98pp

Swordfish / avocado / smoked herring roe / finger lime  
Mushroom arancini / truffle sauce / porcini dust  
‘Money bag’ / cotechino / white fungus / ponzu  
Peking duck cigar / foie gras snow / chives

Potato Bread & Caramelised onion butter  
Burrata / smoky baba ganoush / green tomatoes / crostini

Hazeldene Chicken Ballotine ssamjang / corn / roquefort / jus  
Hand-cut chips / aioli

Fruit Yuzu & grapefruit sorbet / coconut / bergamot & desert lime marmalade / candied finger lime

Set Menu Two

138pp

Swordfish / avocado / smoked herring roe / finger lime  
Mushroom arancini / truffle sauce / porcini dust  
‘Money bag’ / cotechino / white fungus / ponzu  
Peking duck cigar / foie gras snow / chives

Potato Bread & Caramelised onion butter  
Burrata / smoky baba ganoush / green tomatoes / crostini

Egg yolk pappardelle / slow braised wagyu ribs / muntries / hay infused buffalo cheese

Wagyu Eye-fillet MB8 / onion jam / jus / Café de Paris butter  
Hand-cut chips / aioli  
Rocket & Radicchio / nashi / walnuts / parmesan / anise myrtle balsamic

Choice of  
Fruit – Yuzu & mandarin / coconut espuma / bergamot & apple marmalade / candied finger lime  
Affogato 2.0 – Espresso / wattleseeds / ‘Noisetto’ hazelnut liquor / Biscoff gelato

Menus are subject to change based on seasonality and availability of produce. This shared menu is available lunch & dinner for bookings of up to 45 guests.

# 3 Courses Menu

110pp

## INDIVIDUAL (CHOICE OF) MENU ADD ON SERVICE AVAILABLE

*Menus are subject to change based on seasonality and availability of produce. This menu is individually plated, with guests choosing from a selection of entrée, main, and dessert on the day. Available for both lunch and dinner for bookings of up to 35 guests.*

*The Tasting Experience is also available at \$175pp, for up to 20 guests.*

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.

For the table

Potato Bread & Caramelised onion butter

Choice of Entree

W A Scallops / coconut & citrus leche / kumquats / karasumi

Wagyu tartare / chiodini / duck yolk / nest of threads

Burrata / smoky baba ganoush / green tomatoes / crostini

Choice of Main

Hazeldene Chicken Ballotine / ssamjang / corn / roquefort / jus

**Smoked Carnaroli Risotto** / *Lion's mane* & *shiitake* / *geraldton wax*

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

For the table

Rocket & Radicchio/ nashi / walnuts / parmesan / anise myrtle balsamic

Hand-cut chips / aioli

Choice of Dessert

Fruits - Yuzu & grapefruit sorbet / coconut / candied fingerlime

Tart - Chocolate / wild figs / gorgonzola gelato / pedro ximenex

Affogato Bottarga - espresso / wattleseeds / ‘Noisetto’ / Biscoff

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!

BEVERAGE ON CONSUMPTION IS AVAILABLE WITH BEVERAGES TO BE SELECTED PRIOR TO YOUR EVENT. OUR TEAM CAN SEND YOU A SMALL WINE LIST TO CHOOSE FROM . WE RECOMMEND SELECTING ONE SPARKLING, TWO WHITE AND TWO RED WINES BUT THE CHOICE IS YOURS.

COCKTAILS CAN BE PREORDERED AND SERVED AS A ROUND AT THE TIME OF YOUR CHOOSING.  
RESPONSIBLE SERVICE OF ALCOHOL APPLIES.  
DRINK RESPONSIBLY





Minimum Spend

THE MARTIN ROOM                      MAX 12 PAX

| J U N E   -   S E P | O C T - M A Y |
|---------------------|---------------|
| LUNCH 12PM - 3PM    |               |
| 2,600               | 2,800         |
| DINNER 6PM ONWARDS  |               |
| 1,500               | 1,800         |

BOTTARGA DINING ROOM                      24-45PAX

| J U N E   -   S E P | O C T - M A Y      |
|---------------------|--------------------|
| LUNCH 12PM - 3PM    |                    |
| from 2,600          | from 2,800         |
| DINNER 6PM ONWARDS  |                    |
| SUN—THU    5,000    | SUN—THU    7,000   |
| 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



# 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.