



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.

Entree

WA SCALLOPS 32

coconut & citrus leche / desert lime / karasumi

NSW BLACK COD 35

trout roe / saffron / pistachio / preserved lemon

WAGYU TARTARE 29.5

chiodini / duck yolk / nest of threads

BURRATA 29

smoky baba ganoush / green tomatoes / pane guttiau

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 / parmigiano reggiano

Pasta & Risotto

FUSILLONI 42

pork sausage / guanciale / nduja / caramelised onion / sardinian pecorino

MAFALDINE 43

slow braised pulled wagyu / native muntries / salted ricotta

LINGUINI 45

lobster meat / crustaceous sauce / warrigal greens / bottarga / pangrattato

(V) RISOTTO 41

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

SMOKED QUAIL RISOTTO 45

Smoked quail cream / chicken sausage / Lion's mane / wild mushrooms

ADD HOUSE-MADE UNIQUE CHILLI +1.8

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

roasted capiscum & confit garlic butter

Snack & Nibble

WILD NZ KING SALMON 11.5

avocado / roe / seaweed / fingerlime (2 pcs)

PRAWN "TOD MUN" SANDWICH 11.5

Davidson plum / ice-plant / 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

WAGYU CROQUETTE 9

potato & scamorza / gochujang

ARTISAN WAGYU MB 9+ BRESAOLA 28

goats cheese / rocket / EVO

Main

HAZELDENE CHICKEN BALLOTINE 43

java puree / baby capsicum / puffed quinoa / jus

GLACIER 51 TOOTHFISH 66

herb pesto / native citrus / 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

aioli / furikake

BRUSSELS SPROUTS 14

sour cream / sriracha / crispy shallots

Dessert

CREMOSO 25

Leatherwood honey / butterscotch / raspberry / bee pollen

FRUIT 21

Yuzu sorbet / poached peaches / coconut mousse / candied fingerlime / blood orange / prickly pears jam

CHOUX AU CRAQUELIN 26

wild figs compote / gorgonzola cream / Pedro Ximenes / chocolate sauce

AFFOGATO BOTTARGA 19

Espresso / wattleseeds / 'Noisetto' / 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, 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!

Fasting Experience

CAVIAR BUMP +48

BITES FROM THE SEA

*Ora King Salmon / avocado / roe / seaweed / fingerlime
Prawn "Tod Mun" sandwich / Davidson plum / ice-plant*

SOMETHING DELICATE

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

ESSENZA DI MARE

NSW Black Cod / trout roe / saffron / pistachio / preserved lemon

RESET!

Warrigal Green / Desert Lime / Sparkling

A TOUCH OF WILDERNESS & CARBS

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

PROTEIN & INDULGENCE

*MB 8-9 Wagyu Eye Fillet "Southern Ranges"
onion jam / jus / cafe' de Paris*

LA DOLCE VITA

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