



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

NSW BLACK COD 35
green ants salsa / trout roe / celery

WAGYU TARTARE 30
chiadini / duck yolk / nest of threads

BURRATA 29
baba ghanoush / green tomatoes / pane guttiau

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

CULURGIONES 31
southern rock lobster / lemon myrtle curry /
abalone essence / prawn oil

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

Pasta & Risotto

FUSILLONI 42
pork sausage / guanciale / nduja / caramelised
onion / sardinian pecorino

MEZZE MANICHE 43
kangaroo bolognese / native muntries / asian
chimichurri

LINGUINI 46
Moreton Bay Bugs battuta / crustaceous sauce /
warrigal greens / pangrattato

(V) RISOTTO 41
beetroot / gorgonzola / pecans / aged soy

QUAIL RISOTTO 45
Smoked quail cream / chicken sausage / wild
mushrooms

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 185 PP

A composed progression of flavours, each revealing a distinct expression

Caviar

served with condiments for 2 people

Sturia Aikka Baerii 30g - 99
early maturing - clean · delicate · lightly buttery

Kaviari Baeri Royal 30g/50g - 111/129
traditional - nutty · complex · creamy finish

Kaviari 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 / 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 / hoisin / cucumber

WAGYU CROQUETTE 9
potato / smoked scamorza / gochujang

ARTISAN WAGYU MB 9+ BRESAOLA 28
goats cheese / rocket / EVO

Main

HAZELDENE CHICKEN BALLOTINE 45
parsnip puree / baby carrots / 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 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 / chocolate ganache

CHOCOLATE SOUFFLÉ 30
tiger nut / bunya bunya & vegemite namelaka / 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!

Tasting Experience

SEA BITES

TAS King Salmon / avocado / roe / seaweed / finger lime
QLD Prawn "Tod Mun" sandwich / Davidson plum / ice-plant

REFINED & DELICATE

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

FISH MOSAIC

NSW cod / green ants salsa / trout roe / celery

UMAMI

Potato Bread, butter & cantabrian Anchovy

RESET!

Warrigal green / sudachi & bergamot / sparkling wine

AGNOLOTTI DEL PLIN

*Rabbit, wild boar, wallaby, emu & NT crocodile /
butter & sage / parmigiano reggiano*

INDULGENCE

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

LA DOLCE VITA

*Leatherwood honey / butterscotch / raspberry /
EVO / bee pollen / maldon salt*

FINALE

*Chocolate soufflé / tiger nut /
bunya bunya & vegemite namelaka / koji*