



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 / crostini

**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**  
guanciale / nduja / caramelised onion / Sardinian pecorino

**EGG YOLK MAFALDINE 43**  
slow braised pulled wagyu / muntries / hay infused buffalo cheese

**ANGEL HAIR SPAGHETTINI 44**  
W.A. crab / crustaceous sauce / warrigal greens / bottarga / pangrattato

**SMOKED CARNAROLI RISOTTO 41**  
Lion's mane / wild mushrooms / taleggio / geraldton wax

ADD HOUSE-MADE CALABRIAN 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  
our signature black garlic butter +2

## Snack & Nibble

**ORA 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 farro / jus

**GLACIER 51 TOOTHFISH 66**  
native pesto & 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 & grapefruit / coconut / desert lime / fingerlime

**CHOUX AU CRAQUELIN 26**  
wild figs jam / gorgonzola cream / PX / chocolate

**AFFOGATO 2.0 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.*

SAMPLE ONLY

# *Battarga Tasting 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*

### **SOMETHING INTENSE**

*WA Tiger prawn / green lemon myrtle curry / abalone essence / crayfish oil*

### **RESET!**

*Sorrell / Parsley / Basil / Mint / Our 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*

**SAMPLE ONLY**