



# 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

**BURRATA 29**  
baba ghanoush / green tomatoes / pane guttiau

**BEEF TARTARE 30**  
chiodini / duck yolk / nest of threads

**BRAISED WAGYU 33**  
muscatel / pine nuts / celeriac / chocolate jus

**VITELLO TONNATO 30**  
veal / tuna mayo / pepperberries grissini / saltbush oil

**CULURGIONES 31**  
WA Tiger prawn / green lemon myrtle curry / abalone essence / crayfish 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

**LINGUINE 47**  
Moreton Bay Bugs battuta / crustaceous sauce / warrigal greens / pangrattato

**RISOTTO 44**  
saffron / beef cheek / red wine reduction

**ADD HOUSE-MADE UNIQUE CHILLI +2**

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!

## CHEF' SELECTION 99 PP

A generous feed-me style featuring 6-8 of our favourite dishes, designed for sharing

## TASTING EXPERIENCE 175 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 - 111**  
traditional · nutty · complex · creamy finish

**Kaviari Transmontanus 50g - 129**  
late maturing · rich mouthfeel · briny · silky

**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

**WAGYU BRESAOLA 9.5**  
buckwheat polenta / onion jam / chevre

## 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

**PITHIVIER 42**  
autumn mushrooms / taleggio / cavolo nero / tapenade sauce

## 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 TORTE 25**  
(please allow 15min)  
tiger nut, bunya bunya & vegemite namelaka / fried koji

**AFFOGATO BOTTARGA 19**  
espresso / wattleseeds / 'Noisetto' / biscoff gelato

**AFFOGATO CLASSICO 17**  
espresso / vanilla / Frangelico or Sambuca

# *Tasting Experience*

## **SEA BITES**

*NZ 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*

## **SOMEWHERE IN BETWEEN**

*Warrigal green / sudachi & bergamot / sparkling wine*

## **AGNOLOTTI DEL PLIN**

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

## **UMAMI**

*Potato Bread, butter & cantabrian Anchovy*

## **CHEF'S FAVOURITE**

*Wagyu / muscatel / pine nuts / celeriac / chocolate jus*

## **INDULGENCE**

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

## **LA DOLCE VITA**

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