

OTTELIA

TASTING ROOM + RESTAURANT

Spring Sample Menu 2025

This is a SAMPLE copy of our daily menu, it is constantly evolving as a reflection of the seasons and what we grow in our kitchen garden. The menu is designed for sharing.

Snack Attack	Our sourdough & butter	7pp
	Brick pastry, ricotta, quince	6
	Potato cake, creme fraiche, salmon roe *	9
	Spiced carrot cracker, green masala *	9
	Pork croquette, fermented chilli *	11
	Mussel escabache tartlet, saffron aioli *	10
	Ramen stuffed chicken wing, cured yolk *	11
Sharing is Caring	Wood roasted cauliflower, tomato & capsicum relish, labne *	22
	BBQ asparagus, snow peas, aioli, salsa verde *	22
	Melissa's ricotta gnocchi, sage & burnt butter	33
	Confit duck, croutons, bitter green salad, mustard dressing **	38
	Grilled quail, sezchaun eggplant, coriander & spring onion	34
	Pork scotch, spring onion kimchi, apple *	42
Chef's Menu	Leave the decision making to us.	80pp
	Our Chef's Menu is a whole table experience	
Woodfired Pizzas	Hand stretched with love	28
GF Base		+5
No. 1	tomato, fior di latte, olives, basil mint	
No. 2	tomato, asiago, Shepherd's Lane ham, mushroom, capsicum, olives	
No. 3	tomato, mozzarella, hot sopressa, red onion, parmesan	
No. 4	tomato, asiago, pancetta, roasted peppers, parmesan	
No. 5	garlic oil, pork sausage, fresh tomato, red onion, chilli, pecorino	
No. 6	garlic oil, asiago, potato, rosemary, pecorino	
No. 7	tomato, fior di latte, fennel salami, marinated eggplant	
Kids	tomato, mozzarella, Shepherd's Lane ham	
Garlic	garlic oil, pecorino	
Special	garlic oil, pork sausage, fior di latte, wilted greens	
Extras	anchovies, chilli jam, red onion, capers, DF cheese, marinated eggplant	3ea
Side Hustles	Tin of Cuca anchovies *	14
	Leaf salad, house dressing, fennel, parmesan *	11
	Chips	12

We are proud to use local produce from the Limestone Coast, our kitchen garden and our friends and neighbours.

Please make us aware of any allergies or dietary requirements when ordering. * Denotes GF

Every effort is made to avoid allergens; however, all dishes are prepared within the same environment, and we cannot guarantee they are allergen-free.

A 1.4% transaction fee is applicable for all card payments. Sorry no split bills

Sample menu pricing may be subject to change at anytime.