



DRINK | OTTELIA + EAT | FODDER

This is a sample copy of our daily menu, it is constantly changing as a reflection of what is available in our restaurant garden and from our local suppliers. Our menu is a series of small dishes designed for sharing and our wines are a celebration of the Limestone Coast.

Chef's menu – minimum of 2 guests	55pp
Special Pizza:	
Potato, asiago, pecorino, rosemary, garlic oil	22
Roasted cauliflower soup	7
Cheese & leek croquettes (3)	9
Wood roasted whole prawn, nasturtium butter	ea 10
Today's Nibbles Plate:	
Garlic & goats curd custard, zucchini pickle, lamb croquette & green tomato relish, garden cornichons, pork rillettes crouton with prune puree	20
Salt & pepper squid, black pepper sauce, coriander	19
Wood roasted broccoli, sprouts, almond, smoked buttermilk	19
Pork, prawn & ginger dumplings, chilli black vinegar dressing	17
Ricotta gnocchi, sage & burnt butter sauce	17
Crispy pork, cabbage & radish top salad, tamarind dressing	20
Coconut braised brisket, pickled pak choy, kaffir lime	26
Braised lamb, spiced & pureed pumpkin	28
Fodder garden salad	7
Chips with aioli	7
Today's cheese:	
Mossvale blue with 'Van Deman' quince paste	17
Sweet dishes:	
Kiwi and fennel sorbet	6
Chocolate & hazelnut brownie, cream	5.5
Lemonade scone, house jam, cream	5
Quince & ginger pudding, crème diplomat	15

Please be aware groups of 9+ are required to dine from a set menu.