



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, 4 courses, minimum of 2 guests 50pp

Special Pizza:

Potato, asiago, pecorino, Shepherds Lane guanciale, rosemary 22

Our bread & butter 3 pp

Zucchini, coconut & turmeric soup 7

Wood roasted Hervey Bay scallop, XO sauce (3) 18

Today's Nibbles Plate:

Za'atar labne, house pickles, pumpkin & curry leaf cracker,
Pyengana cheddar croquette with quince, our sourdough 20

Carrots, sesame yoghurt, carrot top pesto 17

Wood roasted cauliflower, fried chickpeas, pomegranate 18

Charred octopus, kasoundi, capers, bronze fennel 20

Salt & pepper squid, Korean chilli, coriander 19

Jerusalem artichoke agnolotti, crisp artichoke 20

Ricotta gnocchi, sage & burnt butter sauce 17

Pastrami, dill pickles, smoked horseradish cream 20

Fodder garden salad 7

Chips with aioli 7

Sweet dishes:

Chocolate & hazelnut brownie, cream 5.5

Lemonade scone, house jam, cream 5

Quince & ginger pudding, burnt honey ice cream 15

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