



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	45pp
Special Pizza:	
Potato, asiago, pecorino, rosemary	22
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, house made sourdough	20
Roasted carrots, pumpkin, sesame yoghurt, smoked walnuts	17
Wood roasted cauliflower, fried chickpeas, pomegranate	18
Duck, radish salad, black pepper dressing, fried shallots	19
Pork belly, tamarind caramel, kohlrabi & beetroot slaw	18
Salt & pepper squid, Korean chilli, coriander	19
Duck & shiitake dumplings, chilli & black vinegar dressing	18
Jerusalem artichoke agnolotti, crisp artichoke	20
Ricotta gnocchi, sage & burnt butter sauce	17
Fodder garden salad	7
Chips with aioli	7
Sweet dishes:	
Chocolate & hazelnut brownie, cream	5.5
Lemonade scone, house jam, cream	5
Poached heritage apple syllabub, lemon curd, honeycomb	14
Quince & ginger pudding, crème diplomat	15

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