



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.

Our bread & butter	3pp
Carrot cracker	2 ea
Toast, stracciatella, pickled green tomatoes	4 ea
Wood roasted Hervey Bay scallop, XO sauce	6 ea
Robe octopus, kasoundi	18
BBQ quail, spicy sauce	15 ea
Jack's Creek wagyu skewer, pepper sauce (2)	15
Ricotta gnocchi, sage & burnt butter sauce	17
House made buckwheat noodles, smoked kingfish broth	22
Slow cooked pork shoulder, red curry sauce, kaffir lime	26
Garden leaf salad, pear vinaigrette	8
Wood roasted carrots, red pepper harissa, labne	8
Beetroot, smoked ricotta	8
Chips, aioli	8
Sweet dishes:	
Chocolate & hazelnut brownie, cream	8
House made ice cream scoop	4
Yoghurt syllabub, cumquat curd, honeycomb	14
Today's tart, cream	12

Allergies & dietary requirements can be catered for. Please make us aware of any at the time of booking.

Please be aware groups of 8+ are required to dine from a set menu.

Due to the current restrictions all seatings are limited to 1 hour.