



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
Our bread & butter	3 pp
Fodder prawn roll	9ea
Today's Nibbles Plate:	
Rabbit & quail terrine, house pickles, Beetroot cracker, za'atar labne	20
Wood roasted Hervey Bay scallops, XO sauce (3)	18
Zucchini, goats curd & garlic custard, crisp zucchini	18
Italian chard & parmesan agnolotti	20
Ricotta gnocchi, sage & burnt butter sauce	17
Wood roasted Beachport Berkshire pork chop, celery salsa verde	30
Flat iron steak, pepper sauce, spring onion relish	29
Garden leaf salad, horseradish dressing, pecorino	8
Wood roasted carrots, sesame yoghurt	8
Chips with aioli	8
Sweet dishes:	
Chocolate & hazelnut brownie, cream	7
Lemonade scone, house jam, cream	7
Scoop of house made ice cream	6
Mulligan's 'Spiced Cane Spirit' affogato	15
Peach semifreddo, meringue	15

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

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



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Our wood fired pizzas are all made in the classic Italian style on a sourdough base. They are approximately 30cm in diameter and we recommend one per person.

Wood fired pizzas

No. 1 – tomato, fiore di latte, basil mint, olives	22
No. 2 – tomato, asiago, ham, mushrooms, artichoke, olives	22
No. 3 – tomato, mozzarella, ventracina salami, parmesan	22
No. 4 – tomato, pecorino, pork sausage, roasted peppers, smoked chilli	22
No. 5 – tomato, cacciatore, scamorza, eggplant, pecorino	22
Seasonal – garlic, butter braised leeks, stracciatella, green olives, Pyengana cheddar	22
Garlic – olive oil, garlic, pecorino	19
Kids – tomato, mozzarella, ham	19
Something extra – Chilli, Spanish onion, capers, anchovies, hot salami	3
Gluten free base*	5

House rule – no pineapple or chicken on pizza! (BYO if required!)

*Please be aware that our gluten free and sourdough bases are cooked in the same oven. We do our best to avoid contamination from allergens, however the GF base may not be suitable for Coeliac diners.