

# BOTTEGA

## PRIVATE DINING





Flexible and intimate spaces for private dining, accommodating groups from as little as 10 guests or as many as 60. Our rooms are a unique city dining experience. Our purpose built private rooms located on the first floor and are perfect spaces for a wide range of events - from corporate lunches & dinners, Christmas parties and medical industry presentations to milestone birthdays, intimate weddings, engagement dinners and wine dinners. Due to the popularity of our private rooms, Bottega does not take tentative reservations so it is necessary for you to contact our event coordinator to provide further details of your event, including a deposit payment, to secure a reservation. There are no additional charges to reserve a private room, provided the quoted minimum expenditure is reached with food and beverage consumption.

# Guidelines

## OPERATION TIMES

Bottega's private dining rooms are available for hire Monday - Saturday

Lunch 12pm - 4:30pm

Dinner 5:30pm until late

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## SEATING CAPACITY

| Configuration | Single room | Double room | Exclusive use |
|---------------|-------------|-------------|---------------|
|               | 6-18        | 19-36       | 37-60         |

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## MINIMUM CHARGES

A minimum spend applies to all Private Dining Room reservations.

For information regarding our minimum spends, please fill out our online enquiry form to receive a detailed quote.

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# SIGNATURE SET MENU (SAMPLE ONLY)

4 COURSE SET MENU - \$110 PER PERSON

(AVAILABLE LUNCH & DINNER)

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## CANAPÉS

### ENTRÉE

Prosciutto di Parma - 20 month aged - 100gms

Abroholos Island scallops, broad beans, fig leaf oil, lardo

Ricotta gnocchi, braised Rutherglen lamb, pecorino and mint

Steamed zucchini flower, ricotta and mint, zucchini frittelle, olive and thyme

### MAIN COURSE

Pan-roasted duck breast, pickled apricot and almond salad

Hopkins River Beef pasture-fed scotch fillet, cacio e pepe butter, red wine jus

Ravioli del plin - taleggio, house made pork and fennel sausage, tomato, basil and chilli

Fish of the Day

Risotto - squid ink, chargrilled calamari

*Mixed leaves & lemon olive oil*

*Thrice cooked potatoes, salmoriglio, pecorino*

### DESSERT

Affogato - House made vanilla ice cream, espresso *your choice of liqueur*

Traditional tiramisu, topped with gianduja

Vanilla pannacotta, frutti di bosco, prosecco granita

Selection of local & imported cheeses

*Coffee or tea*

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## **MENU 1 (SAMPLE ONLY)**

3 COURSE SET MENU \$90 PER PERSON

(AVAILABLE LUNCH & DINNER)

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### **ENTRÉE**

Beef carpaccio, truffle dressing, witlof

Steamed zucchini flower, ricotta and mint, zucchini frittelle, olive and thyme

Ricotta gnocchi, braised Rutherglen lamb, pecorino and mint

### **MAIN COURSE**

Grilled snapper, puttanesca salad

Malfatti - buffalo ricotta and spinach, preserved porcini, parmesan and hazelnut crumble, celeriac, butter and sage

Slow-cooked veal brisket, asparagus, punner beans and peas, parmesan custard

*Mixed leaves & lemon olive oil*

*Thrice cooked potatoes, salmoriglio, pecorino*

### **DESSERT**

Traditional tiramisu, topped with gianduja

Warm gingerbread pudding, burnt orange anglaise, rum and raisin gelato

Our selection of house made gelato and sorbetti

*Coffee or tea*

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# MENU FAMIGLIA - TO SHARE (SAMPLE ONLY)

(FAMILY MENU) - \$80 PER PERSON

All dishes are served to the centre of the tables for guests to share.  
The minimum number of guests for this menu is 12.

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## ENTRÉE

Marinated Mt Zero olives, lemon and fennel

Salumi: Selected meats and preserves

Panelle - Sicilian chickpea fritters, black garlic, rosemary

Crudo - Crystal Bay prawns and limoncello

Pan-seared buffalo cacciota, honey and pistachio

## MAIN COURSE

Please select any three main dishes

Fish of the Day

Ravioli del plin - taleggio, house made pork and fennel sausage, tomato, basil and chilli

Ricotta gnocchi, braised Rutherglen lamb, pecorino and mint

Slow-cooked veal brisket, asparagus, punner beans and peas, parmesan custard

Malfatti - buffalo ricotta and spinach, preserved porcini, parmesan and hazelnut crumble,  
celeriac, butter and sage

*Thrice cooked potatoes, salmoriglio, pecorino*

*Chopped mixed leaf salad, radish, shallot and oregano*

*Grilled asparagus, stracciatella*

## DESSERT

Traditional tiramisu, topped with gianduja to share

*Coffee or tea*

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## **MENU 3 (SAMPLE ONLY)**

2 COURSE SET MENU \$65 PER PERSON / AVAILABLE LUNCH ONLY

### **ENTRÉE**

Beef carpaccio, truffle dressing, witlof

Steamed zucchini flower, ricotta and mint, zucchini frittelle, olive and thyme

Ricotta gnocchi, briased Rutherglen lamb, pecorino and mint

### **MAIN COURSE**

Grilled snapper, puttanesca salad

Malfatti - buffalo ricotta and spinach, preserved porcini, parmesan and hazelnut crumble, celeriac, butter and sage

Slow-cooked veal brisket, asparagus, punner beans and peas, parmesan custard

*Mixed leaves & lemon olive oil*

*Thrice cooked potatoes, salmoriglio, pecorino*

*Coffee or tea*

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## **MENU 4 (SAMPLE ONLY)**

2 COURSE SET MENU \$65 PER PERSON / AVAILABLE LUNCH ONLY

### **MAIN COURSE**

Grilled snapper, puttanesca salad

Malfatti - buffalo ricotta and spinach, preserved porcini, parmesan and hazelnut crumble, celeriac, butter and sage

Slow-cooked veal brisket, asparagus, punner beans and peas, parmesan custard

*Mixed leaves & lemon olive oil*

*Thrice cooked potatoes, salmoriglio, pecorino*

### **DESSERT**

Traditional tiramisu, topped with gianduja

Warm gingerbread pudding, burnt orange anglaise, rum and raisin gelato

Our selection of house made gelato and sorbetti

*Coffee or tea*

# Beverage Packages

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## BEVERAGE PACKAGE 1

\$45 per person for 3 hrs (\$15.00 for each additional hr)

- 2019 All Saints Estate Pinot Grigio - Rutherglen, Vic
  - 2019 All Saints Estate Sangiovese Cabernet - Rutherglen, Vic
  - Boags Premium and Coopers Light beers
  - A selection of soft drinks
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## BEVERAGE PACKAGE 2

\$55 per person for 3 hrs (\$17.50 for each additional hr)

- NV Brown Brothers Brut - King Valley, Vic
  - 2018 Mahi Sauvignon Blanc - Marlborough, NZ
  - 2018 Epsilon Shiraz - Barossa Valley, SA
  - Boags Premium and Coopers Light beers
  - A selection of soft drinks
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## BEVERAGE PACKAGE 3

\$65 per person for 3 hrs (\$20 for each additional hr)

- NV Collet Brut - Champagne, France
  - 2019 Mahi Sauvignon Blanc - Marlborough, NZ
  - 2018 Kooyong Clonale Chardonnay - Mornington, Vic
  - 2016 Moorooduc Estate Pinot Noir - Mornington, Vic
  - 2016 Fox Creek Short Row Shiraz - McLaren Vale, SA
  - Boags Premium and Coopers Light beers
  - A selection of soft drinks
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# Beverage Packages continued

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## **SIGNATURE BEVERAGE PACKAGE 4**

\$100 per person for 3 hrs (\$25 for each additional hr)

- NV Collet Brut - Champagne, France

### YOUR CHOICE OF 2 PREMIUM WHITES

- 2017 Rockford 'Hand Picked' Riesling - Eden Valley, SA
- 2019 Shaw and Smith Sauvignon Blanc - Adelaide Hills, SA
- 2017 Leeuwin Estate Prelude Chardonnay, Margaret River, WA

### YOUR CHOICE OF 2 PREMIUM REDS

- 2015 Curly Flat Pinot Noir - Macedon, Vic
- 2014 Balnaves Estate Cabernet Sauvignon - Coonawarra, SA
- 2015 St Hallet Blackwell Shiraz, Barossa Valley, SA

- Peroni Nastro Azzuro and Coopers Light beers
  - Sparkling mineral water and a selection of soft drinks
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## **SOMMELIER'S PACKAGE**

Hand selected wines from our extensive wine list  
in consultation with our sommelier Ben Knight

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# Additional Information

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## PARKING

Parking on Bourke Street is very limited.  
The closest off street parking is located at:

Parkade Car Park  
34-60 Little Collins Street  
or 55 Bourke Street, Melbourne

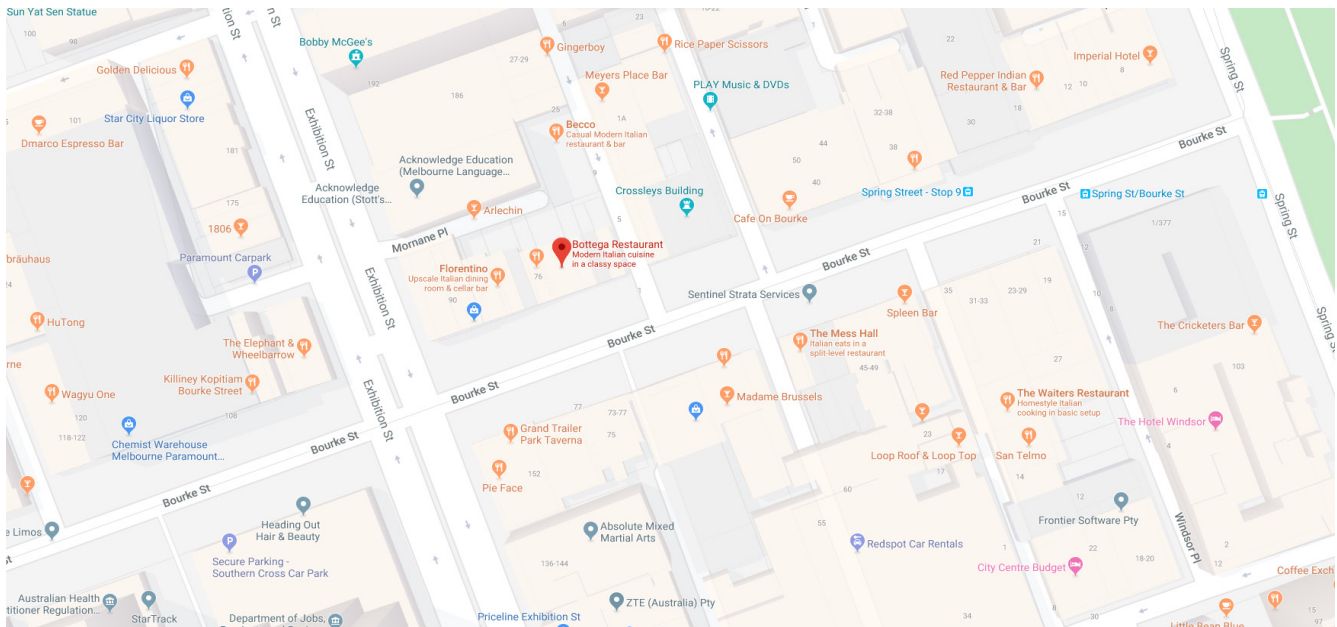
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## WHEELCHAIR ACCESS

We can accommodate wheelchairs in the main dining room, however as the private dining rooms are on the first floor, they are not accessible to wheelchairs.

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## LOCATION



**PLEASE REFER TO THIS LOCATION IN YOUR INVITATIONS**

- BOTTEGA RESTAURANT 74 Bourke Street, Melbourne, VIC 3000 AUSTRALIA •
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