



## Dinner Menu

The Mentor's escabeche of sardines, globe artichokes and black olive

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The Protégé's squaquerone ravioli, house made pork sausage, tomato, chilli and basil

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The Mentor's roast All Saints Estate lamb, eggplant, pesto, goat curd and spring vegetables

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The Protégé's 'black forest cake' in a glass:  
Chocolate cremoso, amarena cherries, kirsch

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Cannoli with coffee/tea

*\*Please note that due to the special nature of this menu, we have limited ability to cater for dietary requirements.*

*Please contact us, prior to booking, via [brightideas@bottega.com.au](mailto:brightideas@bottega.com.au) to confirm.*