

SIGNATURE MENU

4 Course Set Menu \$120 per person

Add a Shared Cheese Course for \$10 per person

CANAPES

Chef's selection

ENTREE

Pan-fried caciocavallo, grilled heirloom zucchini + olive oil cracker

Wagyu carpaccio, rucola, truffle dressing, parmesan

Cave-aged cheddar tortelli, grilled baby corn + almonds, roasted tomato oil

XO italiano calamari + farinata

MAIN

Carnaroli risotto - tomato + stracciatella,
Victorian heirloom tomato

Grilled swordfish loin, pan-fried potato gnocchi,
basil pesto + confit cherry tomatoes

Carbonara Ravioli, smoked duck breast + pecorino romano

Crispy skin Cape Otway pork belly, apricot
+ mustard seed puree, goat cheese croquette

250gm flat iron steak (*Gippsland, pasture fed, MBS2+*),
rosemary + confit garlic butter, rucola + aceto balsamico

*Bottega mixed leaves, apple cider vinaigrette
Thrice cooked potatoes, salmoriglio, pecorino*

DESSERT

Bottega's tiramisu, gianduja

Caramelised peach shortcrust tart + spuma di ricotta dolce

Valrhona chocolate panna cotta, mixed berry compote,
raspberry sorbet + meringue

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

Coffee or Tea

Guests order their own entree + main + dessert

Tuesday to Thursday: For groups of 25 or more, an alternate drop is required (two/three dishes per course served alternatively).

Friday & Saturday: For groups of 20 or more, an alternate drop is required (two/three dishes per course served alternatively).

PLEASE NOTE THAT MENU PRICES & DISHES ARE SUBJECT TO CHANGE WITHOUT NOTICE

MENU # ONE

3 Course Set Menu \$100 per person

Add a Shared Cheese Course for \$10 per person

ENTREE

Cave-aged cheddar tortelli, grilled baby corn
+ almonds, roasted tomato oil

Maccaroncini, house-made Italian pork + fennel sausage,
roast capsicum + 30 month aged Parmigiano Reggiano

Wagyu carpaccio, rucola, truffle dressing, parmesan

MAIN

Carnaroli risotto - tomato + stracciatella,
Victorian heirloom tomato

Grilled swordfish loin, pan-fried potato gnocchi,
basil pesto + confit cherry tomatoes

Mediterranean herbed chicken rotolo,
eggplant parmigiana + chicken jus

Bottega mixed leaves, apple cider vinaigrette

Thrice cooked potatoes, salmoriglio, pecorino

DESSERT

Valrhona chocolate panna cotta, mixed berry compote,
raspberry sorbet + meringue

Bottega's tiramisu, gianduja

Our selection of house made gelato + sorbetti

Coffee or Tea

Guests order their own entree + main + dessert

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MENU # TWO

Alternate Drop Set Menu \$80 per person

Add a Shared Cheese Course for \$10 per person

ENTREE

SERVED ALTERNATELY

Cave-aged cheddar tortelli, grilled baby corn
+ almonds, roasted tomato oil

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Wagyu carpaccio, rucola, truffle dressing, parmesan

MAIN

SERVED ALTERNATELY

Market fish of the day

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Carnaroli risotto - tomato + stracciatella,
Victorian heirloom tomato

Bottega mixed leaves, apple cider vinaigrette

Thrice cooked potatoes, salmoriglio, pecorino

DESSERT

Bottega's tiramisu, gianduja

Coffee or Tea

Guests are served the dishes alternately, instead of ordering

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MENU # THREE

2 Course Set Menu \$75 per person

Add a Shared Cheese Course for \$10 per person

Available for lunch events only

ENTREE

Cave-aged cheddar tortelli, grilled baby corn
+ almonds, roasted tomato oil

Wagyu carpaccio, rucola, truffle dressing, parmesan

Maccaroncini, house-made Italian pork + fennel sausage,
roast capsicum + 30 month aged Parmigiano Reggiano

MAIN

Carnaroli risotto - tomato + stracciatella,
Victorian heirloom tomato

Grilled swordfish loin, pan-fried potato gnocchi,
basil pesto + confit cherry tomatoes

Mediterranean herbed chicken rotolo,
eggplant parmigiana + chicken jus

Bottega mixed leaves, apple cider vinaigrette

Thrice cooked potatoes, salmoriglio, pecorino

Coffee or Tea

Guests order their own entree + main

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MENU # FOUR

2 Course Set Menu \$75 per person

Add a Shared Cheese Course for \$10 per person

Available for lunch events only

MAIN COURSE

Carnaroli risotto - tomato + stracciatella,
Victorian heirloom tomato

Grilled swordfish loin, pan-fried potato gnocchi,
basil pesto + confit cherry tomatoes

Mediterranean herbed chicken rotolo,
eggplant parmigiana + chicken jus

Bottega mixed leaves, apple cider vinaigrette

Thrice cooked potatoes, salmoriglio, pecorino

DESSERT

Valrhona chocolate panna cotta, mixed berry compote,
raspberry sorbet + meringue

Bottega's tiramisu, gianduja

Our selection of house made gelato + sorbetti

Coffee or Tea

Guests order their own main + dessert

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