

# OTTO RISTORANTE

## A LA CARTE MENU

### ASSAGGI

<b>OSTRICHE AL NATURALE</b>	4
SYDNEY ROCK OYSTER NATURAL SERVED ON ICE WITH LEMON	
<b>OSTRICHE ALLA VENEZIANA</b>	4.5
SYDNEY ROCK OYSTER WITH YARRA VALLEY SALMON ROE, CUCUMBER, CHARDONNAY VINEGAR AND CHIVES	
<b>OLIVE E GRISSINI</b>	4.5
MARINATED LECCINO OLIVES AND HAND ROLLED GRISSINI	
<b>BRESAOLA E CULATELLO</b>	15
WAGYU AIR DRIED BEEF, CURED HEART OF THE HAM AND GRISSINI	

### PRIMI PIATTI

<b>CAPELANTE CON PUREA DI GRANTURCO</b>	29
SEARED SCALLOPS WITH CORN PUREE, PEARL BARLEY AND BASIL	
<b>TORTA DI PROSCIUTTO E FORMAGGIO DI CAPRA</b>	28
FINE TART OF SAN DANIELE PROSCIUTTO, WOODSIDE GOAT'S CURD, PEACH AND SABA	
<b>CARPACCIO DI MANZO</b>	28
WAGYU BEEF CARPACCIO WITH TRUFFLE DRESSING, BABY CAPERS, PARMESAN AND BABY ROCKET LEAVES	
<b>FIORI DI ZUCCHINI RIPIENI BACCALA CON GAMBERI</b>	29
CREAMY SALT COD STUFFED ZUCCHINI FLOWERS WITH POACHED SPENCER GULF PRAWNS, CAPONATA AND CAPERBERRIES	
<b>PESCE CRUDO</b>	28
TARTARE OF KINGFISH WITH APPLE, MINT, CHERVIL AND CHARDONNAY VINEGAR	
<b>PANNA COTTA DI GORGONZOLA</b>	28
GORGONZOLA PANNA COTTA WITH PUMPKIN, PARSLEY, PUMPKIN SEED OIL AND SOURDOUGH TOAST	

### PASTA E RISOTTI

	ENTRÉE	MAIN
<b>RISOTTO AI QUATTRO FORMAGGI</b>	28	38
FOUR CHEESE RISOTTO: GORGONZOLA, TALEGGIO, PARMESAN AND PECORINO WITH HAZELNUTS, RADICCHIO AND ACETO SOPRAFFINO		
<b>SPAGHETTINI CON GRANCHIO E CAVIALE DI TROTA DI MARE</b>	29	39
FRESH EGG SPAGHETTINI WITH HAND PICKED SPANNER CRAB MEAT, OCEAN TROUT CAVIAR, PARSLEY AND LEMON		
<b>STROZZAPRETI AI GAMBERI</b>	27	37
STROZZAPRETI ARTISAN PASTA AND FRESH YAMBA PRAWNS WITH A TOMATO, CHILLI, CALAMARI AND BLACK OLIVE SAUCE		
<b>GNOCCHI CON SALVIA E MOSCATELLI</b>	27	37
KIPFLER POTATO GNOCCHI WITH BURNT SAGE AND MUSCATEL BUTTER, PARMIGIANO REGGIANO		
<b>PAPPARDELLE CON RAGU DI MAIALE</b>	28	37
RIBBON PASTA WITH MACLEAY VALLEY PORK RAGU, SICILIAN OLIVES AND PARSLEY		

**OTTO RISTORANTE**  
**A LA CARTE MENU**

**SECONDI PIATTI**

**BISTECCA DI MAIALE** 39  
300 GRAM BYRON BAY PORK CUTLET WITH RED BEETROOT JAM,  
HORSERADISH AND CARAMELISED WALNUTS

**FILETTO DI MANZO** 42  
250 GRAM FILLET OF BEEF, WHITE ASPARAGUS, CREAMED POTATOES WITH  
PORCINI MUSHROOM SAUCE

**BRASSATA D'ANATRA** 39  
SLOW COOKED DUCK LEGS, PARSNIP PUREE, SPINACH, ZUCCHINI AND PRESERVED  
CHERRIES WITH CRISP ESCHALOT

**BARRAMUNDI CON VERDURE E PUREA DI CAVOLFIORE** 39  
NORTHERN TERRITORY BARRAMUNDI WITH GREEN ASPARAGUS, BABY BELL RADISH,  
SILKEN CAULIFLOWER AND LEMON

**ARROSTO D'AGNELLO** 40  
"Q" RACK OF LAMB WITH KING BROWN MUSHROOM, WILD MUSHROOMS,  
PARSLEY PUREE AND PORCINI DUST

<b>BISTECCA DI VITELLO</b> 67 450 GRAM MILK-FED VEAL RIB EYE WITH ROSEMARY OIL AND LEMON
---

**CONTORNI E INSALATE**

**SPINACI SALTATI** 12  
SAUTEED SPINACH WITH GARLIC AND CHILLI OIL

**PATATE ARROSTO** 12  
CONFIT CHAT POTATOES ROASTED WITH SICILIAN SEA SALT AND ROSEMARY

**INSALATA MISTA VERDE** 9  
SALAD OF MIXED GREEN LEAVES, RED WINE VINEGAR AND EXTRA VIRGIN OLIVE OIL

**INSALATA DI RUCOLA** 14  
SALAD OF ROCKET, RADICCHIO LEAVES, NECTARINE, PARMESAN, PINE NUTS AND  
WHITE BALSAMIC

**INSALATA CAPRESE** 14  
SALAD OF D.O.P. BUFFALO MOZZARELLA, VINE RIPENED TOMATOES, BASIL  
AND PRIMO ORGANIC SICILIAN OLIVE OIL

**PATATE FRITTE** 9

**OTTO EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR** 55  
CUOR d'ULIVO OLIVE OIL AND BARREL AGED BALSAMIC EXCLUSIVELY IMPORTED FOR OTTO

# OTTO RISTORANTE

## A LA CARTE MENU

### DOLCI

<b>PANETTONE TOSTADO CON GELATO DI PESCA</b>	18
TOASTED PANETTONE BREAD, POACHED PEACH AND BERRY RIPPLE ICE CREAM WITH FRESH RASPBERRIES AND BUTTERSCOTCH SAUCE	
<b>SEMI FREDDO DI RIBES</b>	20
ORGANIC REDCURRANT SEMI FREDDO WITH BLACKCURRANT SORBET AND FRESH SUMMER BERRIES	
<b>MOUSSA DI CIOCCOLATA</b>	20
AMEDEI MILK CHOCOLATE MOUSSE, ROSE WATER MARSHMALLOW, ROSE PETAL ICE CREAM	
<b>PANNA COTTA DI VANIGLIA E SORBETTO DI ANGIURIA</b>	18
BUTTERMILK VANILLA PANNA COTTA, WATERMELON SORBET AND GRANITA, DOUBLE VANILLA ICE CREAM	
<b>CROSTATA DI FRUTTA DELLA PASSIONE</b>	18
BAKED PASSIONFRUIT TART, PASSIONFRUIT SYRUP AND PASSIONFRUIT SORBET	
<b>AFFOGATO</b>	20
VANILLA BEAN GELATO TOPPED WITH ESPRESSO AND NOCELLO LIQUEUR	
<b>SELEZIONE DI DOLCI</b>	45
SELECTION PLATE OF THE OTTO DESSERTS IN MINIATURE	

### SELEZIONE DI FORMAGGI

SELECTION OF ITALIAN AND AUSTRALIAN CHEESES SERVED WITH LIV'S QUINCE PASTE,  
FALWASSER CRACKERS, LAVOSH, FRUIT BREAD AND SEASONAL FRUIT

GORGONZOLA DOLCE LATTE (LOMBARDY - COW'S MILK)  
TESTUN BAROLO (PIEMONTE - GOAT AND SHEEP'S MILK)  
WOODSIDE VERSUVIAS (SOUTH AUSTRALIA - GOAT'S MILK)  
PECORINO PEPATO (SICILY - SHEEP'S MILK)

QUICKES CHEDDAR (UK- COWS MILK) 10

INDIVIDUAL CHEESE 8

SELECTION OF FOUR CHEESES 28

EACH PIECE IS APPROXIMATELY 30 GRAMS

PRICES INCLUDE GST - 10% SURCHARGE WILL APPLY ON SUNDAYS AND PUBLIC HOLIDAYS

