FESTIVE DINNER
MENU

BOTTEGA
DI
carna

FESTIVE DINNER
MENU

3 COURSES $98++ | OPTIONAL WINE PAIRING $43++

STARTER

POLPO ARROSTO
CHARRED OCTOPUS | SALSA VERDE | SPICED MACADAMIA | JALAPEÑO

OR

BATTUTA CON TARTUFO
BEEF BATTUTA | BLACK TRUFFLE | ARTICHOKE | TENDON CRACKER
Domaine L&C Poitout Chablis

MAIN

CAVATELLI AL COTECHINO
CAVATELLI PASTA | COTECHINO | SPINACH | PARMIGIANO REGGIANO

OR

DENTICE
WILD-CAUGHT SNAPPER | JERUSALEM ARTICHOKE | ASPARAGUS | THYME JUS

OR

LOMBATELLO ALLA GRIGLIA
WESTHOLME WAGYU HANGING TENDER | CHESTNUT PUREE | BROCCOLINI |
RED WINE JUS
Giacomo Montresor Amarone Della Valpolicella DOCG

DESSERT

CASSIS MONT-BLANC
NUTTY CHESTNUT DELIGHT | BLACKCURRANT CRÉMEUX | BISCOFF CRUMBLE |
RUM & RAISIN ICE CREAM
Michele Chiarlo Nivole Moscato d'Asti DOCG

Please let us know if you have any allergies or dietary requirements.
Our dishes are made here and may contain trace ingredients.
Prices are subject to GST and 10% service charge.