



ASSAGGI

<i>Ostriche al Naturale</i>	5ea
Oysters natural, lemon.	
<i>Ostriche alla Siciliana</i>	6ea
Oysters, fennel & white balsamic granita, finger lime.	
<i>Olive Marinare</i>	9
Mixed Italian olives marinated in chilli, garlic, thyme, rosemary.	
<i>Caprino</i>	18
Woodside goats curd, pane carasau, truffle honey.	
<i>Prosciutto</i>	28
Prosciutto di Parma, gorgonzola crema, pears, walnuts, saba.	
<i>Affettati e Grissini</i>	9ea
A choice of - mortadella, salame piccante, salame finocchiona, wagyu bresaola.	

PRIMI PIATTI

<i>Carpaccio di Manzo</i>	29
'OTTO Reserve' by Rangers Valley beef, truffle dressing, aioli, capers, parmesan, baby rocket.	
<i>Crudo di Pesce del Giorno</i>	30
Raw market fish, rockmelon, cucumber, lime, crème fraiche.	
<i>Capesante</i>	30
Hervey Bay scallops, corn, sugar snaps, pancetta, pickled mushrooms.	
<i>Fiori di Zucchini</i>	28
Zucchini flowers, stracciatella, parmesan, spicy roasted capsicum pesto.	
<i>Lingua di Manzo</i>	29
Chargrilled Rangers Valley beef tongue, salsa verde, pickled spring vegetables.	

PASTE E RISOTTO

<i>Ravioli</i>	10 per piece
Moreton Bay blue swimmer crab and mascarpone filled pasta, black garlic crema.	
<i>Strozzapreti</i>	30 40
Short twisted pasta, braised lamb shoulder, cime di rapa, smoked onion, parmesan.	
<i>Tortellini</i>	30 40
Green and white filled pasta, ricotta, parmesan, pecorino, tomato sugo.	
<i>Spaghettoni al Nero</i>	35 45
Squid ink infused long thin pasta, baby octopus, cherry tomatoes, capers, olives, basil pesto, garlic bread crumbs, white anchovies.	
<i>Risotto</i>	30 40
Aged Acquerello rice, Italian pork sausage, nduja, cavolo nero.	
GF pasta available - All pastas are made fresh daily in house.	



DALLA GRIGLIA

WOOD FIRE GRILL

<i>Calamari</i>	46
Local squid, fregola, fennel, tomatoes, olives, capers, basil.	
<i>Pesce del Giorno</i>	46
Market fish, broccolini & lemon purée, zucchini, broad beans, peas, preserved lemon.	
<i>Bistecca di Manzo</i>	48
Rangers Valley 'Black Market' chuck tail flap, capsicum & onion salsa, green asparagus.	
<i>Quaglia</i>	44
Butterflied Brisbane Valley quail, Jerusalem artichokes, grapes, hazelnuts.	

OTTO RESERVE BY RANGERS VALLEY, GLEN INNES

270 day grain fed, 100% Black Angus, marble score 7+ exclusive to OTTO Brisbane.
Select cuts *Market Price*

SECONDI PIATTI

<i>Guancia di Maiale</i>	42
Gooralie free range pork cheek, garlic, kumquats, mustard, almonds, charred onion.	
<i>Polletto</i>	44
Butterflied spatchcock, pancetta, potato, chargrilled lemon, rosemary.	

CONTORNI E INSALATE

<i>Insalata di Lattughino</i>	10
Salad of baby cos, pickled onions, mint, dill, mustard dressing.	
<i>Insalata di Rucola</i>	14
Salad of rocket, radicchio, mandarin, fennel, white balsamic, extra virgin olive oil.	
<i>Caprese</i>	20
Tomatoes, buffalo mozzarella, basil, extra virgin olive oil.	
<i>Zucca Arrosto</i>	12
Roasted pumpkin, parmesan, sage, muscatel, pine nut burnt butter.	
<i>Patate Arrosto</i>	12
Baby potatoes, rosemary, thyme.	

Head Chef - Will Cowper.

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