



Brisbane

Vivi Bene Mangia Bene





OTTO Brisbane

OTTO celebrates people, place and la dolce vita. Located at South Bank by the Brisbane River, OTTO Brisbane brings vibrancy and glamour to the Queensland dining scene.

Celebrate your next occasion with generous Italian fare, warm yet assured service, and a spectacular Brisbane River backdrop.

OTTO Experiences

OTTO has a reputation in the Queensland dining scene for hosting best in class events that exceed guest expectations. The OTTO team's knowledge, expertise and passion for hospitality, means we are dedicated to delivering exceptional events with attentive service and delicious food. To further enhance your event at OTTO, enquire with our events team about tailored menus and classes that are available that offer your guests a most personal dining experience.

PERSONALISED MENU BY WILL COWPER

For event hosts wanting to create a memorable dining experience for their guests, work with OTTO Head Chef Will Cowper to put together a personalised menu for your lunch or dinner. Sourcing the finest local ingredients and taking inspiration from the southern regions of Italy, allow Chef Will to truly tailor a menu to your taste.



WINE MASTERCLASS

Join award winning sommelier Alan Hunter for a private wine tasting and masterclass.

Alan Hunter currently holds the title for Best Wine List in Australia, awarded for its celebration of Italian and Australian Italian wines. In our semi-private dining room, Alan will take you on a journey through Italy, with a selection of handpicked wines to match your menu.

Guests can enjoy a journey through a region, such as Piedmont where they can try the best the terroir has to offer or rather a vertical tasting of a celebrated wine such as Barolo.



The Spaces

Sopra

Positioned above the main dining room and boasting uninterrupted views of the Brisbane River and city skyline, Sopra offers a stunning semi-private space for a seated lunch or dinner.

CAPACITY

Seated	48 guests
Cocktail	Not currently available

MINIMUM SPEND REQUIREMENTS

JANUARY - JUNE

LUNCH & DINNER

Sunday - Thursday	\$3,000
Friday and Saturday	\$4,000

Piazza

A private space on the ground level of the venue, the Piazza offers an intimate indoor-outdoor dining experience on the very edge of the Brisbane River.

CAPACITY

Seated	48 guests
Cocktail	Not currently available

MINIMUM SPEND REQUIREMENTS

JANUARY - JUNE

LUNCH

Monday - Thursday	\$3,000
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DINNER

Monday & Tuesday	\$4,000
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Centrale

An open-format, semi-private dining space on the ground level with incredible views of the Brisbane River, Centrale offers an intimate space without distancing dinners from the buzz of the restaurant.

CAPACITY

Seated	14 guests
Cocktail	Not available

MINIMUM SPEND REQUIREMENTS

JANUARY - JUNE

LUNCH

Monday - Sunday	\$1,500
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DINNER

Monday - Sunday	\$2,000
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*Please enquire with our events team for any enquiries for July 2021 onwards

Please note minimum spend requirements are subject to change on special event days such as Riverfire, Melbourne Cup Day, Valentine's Day & New Year's Eve

SAMPLE 3 COURSE MENU - \$110

PRIMI PIATTI

Carpaccio di Manzo
'OTTO Reserve' by Rangers Valley beef, truffle dressing, aioli, capers, Parmesan, baby rocket

Capesante
Hervey Bay scallops, Jerusalem artichoke, peas corn, tomato, kale

Stracciatella
Stracciatella, San Daniele prosciutto, broad beans preserved lemon, piadina



SECONDI PIATTI

Pesce alla Minestrone
Market fish, tomato, white beans, spring vegetables basil

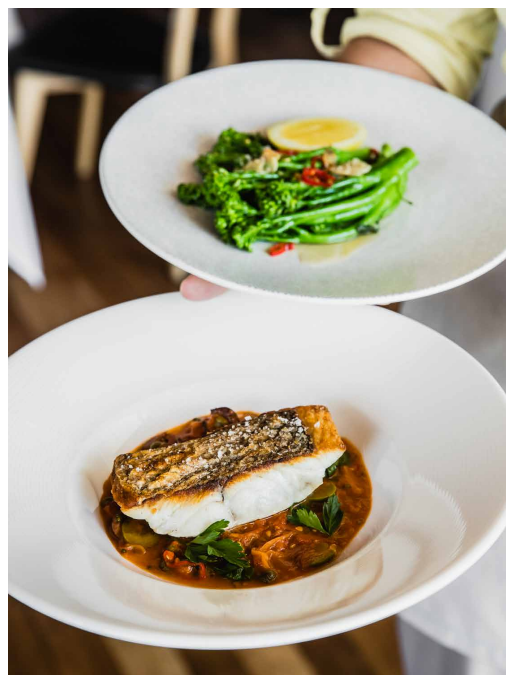
Bistecca di Manzo
Rangers Valley 'Black Market' flap steak green asparagus, mustard espuma, veal sauce

Strozzapreti
Short twisted pasta, pork & tomato ragù, black olives, chilli, parsley, ricotta

CONTORNI E INSALATE

Insalata di Lattughino
Salad of baby cos, pickled onions, mint, dill mustard dressing

Patate Arrosto
Roasted baby potatoes, rosemary, thyme



DOLCI

Affogato
Vanilla bean gelato, espresso, Nocello

Cioccolato
Milk and dark chocolate, orange, Aperol

Lampone
Raspberry, prosecco, basil, lime



Our 3 course menu includes house-baked focaccia with olive oil and two side dishes served with main course.

SAMPLE 3 COURSE PREMIUM MENU - \$135

PRIMI PIATTI

Carpaccio di Manzo
'OTTO Reserve' by Rangers Valley beef, truffle dressing, aioli, capers, Parmesan, baby rocket

Capesante
Hervey Bay scallops, Jerusalem artichoke, peas, corn, tomato, kale

Stracciatella
Stracciatella, San Daniele prosciutto, broad beans, preserved lemon, piadina

Spaghettoni
Long thin pasta, Champagne lobster, garlic, chilli white wine, lemon butter, bottarga



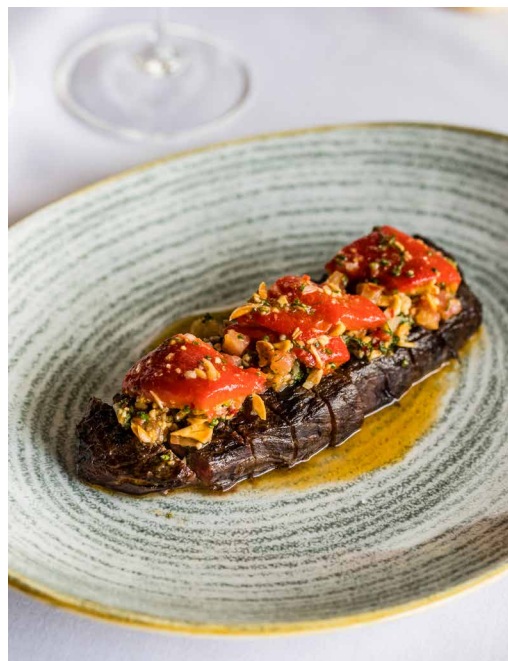
SECONDI PIATTI

Pesce alla Minestrone
Market fish, tomato, white beans, spring vegetables basil

Bistecca di Manzo
Rangers Valley 'Black Market' flap steak green asparagus, mustard espuma, veal sauce

Strozzapreti
Short twisted pasta, pork & tomato ragù, black olives, chilli, parsley, ricotta

Agnello
Lamb rump, romesco, pickled peppers, almond pesto



CONTORNI E INSALATE

Insalata di Lattughino
Salad of baby cos, pickled onions, mint, dill mustard dressing

Patate Arrosto
Roasted baby potatoes, rosemary, thyme

DOLCI

Affogato
Vanilla bean gelato, espresso, Nocello

Lampone
Raspberry, prosecco, basil, lime

Cioccolato
Milk and dark chocolate, orange, Aperol

Formaggio
Cheese selection served with quince paste flat bread, pane carasau & fruit bread



Our 3 course menu includes house-baked focaccia with olive oil and two side dishes served with main course.

Menu Supplements

CANAPES ON ARRIVAL

SERVED TO THE TABLE

\$17.50 PER PERSON / 3 PIECES PER PERSON

AVAILABLE FOR A MINIMUM OF 20 GUESTS

Crostini, prosciutto, truffle butter

Fried artichokes, tomato & caper dressing
garlic breadcrumbs

Tuna, charred eggplant, Marsala cracker



YELLOW FIN TUNA TARTARE

\$10 PER PIECE - *served individually*

with capers, caperberries, smoked eggplant

Marsala cracker

\$25 PER PIECE - *served individually*

topped with 2g Caviar



OSTRICHE

\$11 PER PERSON / 2 OYSTERS PER PERSON

Oysters natural with lemon

Oysters natural with finger lime

served plated to each guest

PLATES TO SHARE

SERVED TO THE TABLE

We recommend 1 plate per 4 guests for the following:

OLIVE MARINATE - \$10 PER PLATE

Mixed Italian olives marinated in chilli, garlic, thyme
rosemary

CAPRINO - \$22 PER PLATE

Woodside goats curd, pane carasau, truffle honey

AFFETTATI E GRISSINI - \$24 PER PLATE

A selection of - lonza, salame finocchiona
mortadella.

TO FINISH

FORMAGGI MISTI - \$15 PER PERSON

Cheeses served with quince paste, flat bread, pane
carasau and fruit bread



Cakes

OTTO has a number of celebratory cakes baked in-house and available for your special event. Please note orders must be placed a minimum of 72 hours prior to your event.

OTTO CAKE MENU

SIZES AND PRICING

CIOCCOLATO E FRUTTO DELLA PASSIONE

Milk chocolate mousse, passionfruit curd
chocolate hazelnut brownie, roasted hazelnut
(gluten free)

SMALL (up to 8 people) \$64

MEDIUM (up to 12 people) \$96

LARGE (up to 16 people) \$128

LAMPONE E COCCO

Raspberry mousse, coconut daquoise, white
chocolate ganache, fresh raspberry
(gluten / nut free)

CIOCCOLATO VEGAN

Vegan chocolate mudcake, vegan chocolate
ganache, seasonal berries
(vegan / nut free)

MENU NOTES

Please note all menus included in this event package are subject to change at any time based on seasonality and availability.

Coffee and tea is available on request and charged on consumption in addition to the menu price.

All prices quoted are inclusive of GST and are valid until 31st March 2021. Bookings after this date are subject to any price changes, should they occur.

Please note, for all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff and is not included in the minimum spend. The total bill for the booking is to be paid in full at the conclusion of your meal.



Beverages

Our full restaurant beverage list will be available for you to select a range of wine, Champagne, cocktails and other beverages for your event.

We recommend a selection of 1 sparkling wine or Champagne, 2 white wines, 2 red wines and up to 2 cocktails if you would like to include these on arrival. A range of beer, spirits and digestifs are also available.

A pre-selection of beverages will be required for all events. Should your preferred selections be unavailable we will be pleased to have our Sommelier make alternative recommendations.

Beverage Packages

Classic Package \$17 per hour, per person

Btw by Zilzie Prosecco

Btw by Zilzie Pinot Grigio

Btw by Zilzie Shiraz

Menabrea, Boags Premium light

Strangelove sodas, Coca Cola, Coke Zero

Signature Package \$26 per hour, per person

Wine inclusions may change and will be confirmed closer to the date of your event

SPARKLING (PLEASE SELECT ONE)

Ziro Brut Prosecco, Veneto, Italy

NV Clover Hill 'Tasmanian Cuvée', Tasmania

WHITE (PLEASE SELECT TWO)

2018 Kris Pinot Grigio, Veneto, Italy

2018 William Fevre Petit Chablis / Chardonnay, Burgundy, France

2018 Craggy Range 'Te Muna Road' Sauvignon Blanc, Martinborough, New Zealand

RED (PLEASE SELECT TWO)

2018 Piero Benevelli Langhe Nebbiolo, Piedmont, Italy

2018 Amisfield Lake Hayes Pinot Noir Central Otago, New Zealand

2017 Michael Hall Sang de Pigeon Shiraz, Barossa Valley, South Australia

Menabrea, Boags Premium light

Strangelove sodas, Coca Cola, Coke Zero





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