



THREE-COURSE BYO MENU

\$150 PP

ANTIPASTI

(a choice of entrée)

Carpaccio di Manzo

Raw 'OTTO Reserve' by Rangers Valley beef, truffle dressing, aioli, capers, Parmesan, baby rocket

Burrata

Burrata, Prosciutto di San Daniele, pear, mint, saba, schiacciata

Crudo di Pesce

Raw seafood of the day, fennel, kumquat, pistachio, horseradish

PASTA & RISOTTO

(a choice of entrée or main)

Risotto

Aged Acquerello rice, 'nduja, pork sausage, capsicum, stracciatella, stinging nettles

Gnocchi

Potato gnocchi, 'OTTO Reserve' by Rangers Valley brisket, cime di rapa, mushrooms, salsa verde

Bottoni

Buffalo ricotta, Parmesan, and pecorino filled pasta, tomato sugo, basil and rocket pesto

Spaghettoni

Long thin pasta, Champagne lobster, garlic, chilli, white wine, lemon butter, bottarga
(\$10/\$20 supplement)



PESCE & CARNE

(a choice of main)

Cacciucco di Pesce

Market fish, Moreton Bay squid, mussels, prawns, tomato, chilli, basil

Agnello

Longreach lamb, white onion, salsify, baby leeks, crispy eschalots

Maiale

Gooralie pork loin, pear, witlof, pomegranate, pistachio

Bistecca di Manzo

'OTTO Reserve' by Rangers Valley steak, tomato, peppers, oregano, salmoriglio
(\$20 supplement)

DOLCI

(a choice of dessert)

Fragola

Strawberry, white chocolate, mascarpone, rhubarb

Cioccolato

Milk chocolate, kumquat, mandarin

Tiramisù

Coffee, mascarpone, Marsala

One 750ml bottle of wine per person.
Please note, we kindly do not offer menu alterations.

Head Chef - Will Cowper.