



SAMPLE TASTING MENU

Crudo di Ricciola

Raw Kingfish, apple, cucumber, fennel, rocket oil

Polpo

Octopus, white bean purée, salsa verde, capers, chilli oil

Spaghettoni

Long thin pasta, Champagne lobster, garlic, chilli, lemon butter, bottarga

Agnolotti

Confit duck filled pasta, Parmesan and pecorino spuma, duck brodo, thyme

Bistecca di Manzo

'OTTO Reserve' by Rangers Valley steak, mustard spuma, veal sauce

Lampone

Raspberry, yoghurt, coconut

SIX-COURSE TASTING MENU ~ \$160

SIX-COURSE MENU WITH OTTO WINE PAIRING ~ \$250

HEAD CHEF WILL COWPER.
10% SURCHARGE APPLIES ON SUNDAYS.