



*Christmas Lunch*  
*Monday 25th December*

*Four-course choice menu*  
*Glass of Champagne and amuse-bouche on arrival*  
*\$495 per person*

*Optional beverage packages*  
*Classic \$95 per person*  
*Signature \$145 per person*

~ TO ADD ~

30g Black River Oscietra caviar, egg white, yolk, chives, crème fraîche, brioche \$220

Sydney rock oysters natural, lemon \$8 each

Sydney rock oysters, salmon roe, cucumber, chardonnay vinegar \$9.5 each

~ ANTIPASTI ~

Grange Angus beef carpaccio, truffle dressing, aioli, capers, Parmigiano-Reggiano, rocket

Paradise prawn tartare, crème fraîche, Black River Oscietra caviar

Stracciatella, fig, pine nuts, balsamic

Zucchini flowers filled with scampi and mascarpone, red pepper purée

Head Chef Richard Ptacnik.



~ PRIMI ~

Saffron linguine, Moreton Bay bug, tomato, chilli, garlic, dill

Spaghetti all'arrabbiata, spanner crab, lemon thyme pangrattato

Aged Acquerello risotto, spinach, garlic, stracciatella

Spaghetti, lobster, cherry tomato, capers, chilli, garlic, brandy (supplement \$45)

Orecchiette, duck and porcini ragù, Parmigiano-Reggiano

~ SECONDI ~

Black Angus eye fillet, foie gras, brioche, truffle and Madeira jus

Patagonian toothfish, peas, broad beans, asparagus

Pasture raised dry-aged Maremma duck breast, pickled walnut, salsify

Eggplant, fregola, caponata, salted ricotta

Salad of rocket, radicchio, nectarine, pine nuts,  
Parmigiano-Reggiano, white balsamic

Potato purée

~ DOLCI ~

Meringue, mango curd, mango sorbet, passionfruit

Hazelnut and chocolate mousse, gianduja ice cream

Tiramisù

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