

The background features three wine bottles rendered as light yellow outlines. One bottle is lying horizontally on the left, while two others stand vertically on the right, one slightly behind the other.

BOTTEGA

KITCHEN

BOTTEGA KITCHEN

M·A·I·N·S

SCOTCH FILLET ~ 38

Grain fed scotch fillet cooked to your liking, finished with a red wine jus and served with your choice of either creamy mash and seasoned vegetables, or a fresh garden salad and chips

POLLO ~ 28

Crispy skinned chicken breast rubbed with a prosciutto and sage salt, then served with a creamy mash, candied onion and roasted vegetables and finished with a lightly creamed fig sauce

SALT AND PEPPER CALAMARI ~ 26

Tender calamari dusted with a light seasoned salt and pepper flour, served with a garden salad, chips and chilli aioli

CASARECCE WITH PORK AND FENNEL RAGU ~ 26

Our traditional homemade pork sausage recipe slow cooked to make a rich ragu, then finished with a fresh casarecce and topped with pecorino cheese

LINGUINI GRANCHIO ~ 28

Tender crab meat lightly fried with garlic, chilli, cherry tomatoes in a flavoursome tomato and cream rose sauce, then tossed with fresh linguini and mature pecorino cheese

K·I·D·S

BAMBINI ~ 9

Chicken nuggets and chips, OR
Penne pasta with house made sugo

[fb.com/uleyburywines](https://www.facebook.com/uleyburywines)

S·H·A·R·E

CHEESE PLATTER

Creamy cheddar, Italian provolone, Kind Island camembert and blue cheese, with raisin jam, dried fruits, olives, breadsticks, crackers and warm pita bread

Medium ~ 40 (2-4p) Large ~ 80 (4-6p)

ANTIPASTO

A selection of cured meats, pickled/chargrilled vegetables, raisin jam, olives, cheeses, dried fruits, crackers and warm pita bread

Medium ~ 40 (2-4p) Large ~ 80 (4-6p)

PITA AND DIPS

A selection of seasonal dips served with wood oven melted provolone cheese and warm pita bread

Medium ~ 25 (2-4p) Large ~ 50 (4-6p)

A half serve of the medium is also available

SHARED PIZZA AND PLATTER MENU

Antipasto and dip platters to share, followed by a mixture of our wood oven pizzas that we continually make until everyone is round and merry

35pp (min 6 people)

Gluten free and vegan options available upon request



BOTTEGA KITCHEN

P.I.Z.Z.A

.....
NORCINA ~ 28

House made pork and fennel sausage, truffle paste, cream, mushrooms, mozzarella and shaved parmesan

.....
POLLO AL FORNO ~ 26

House made BBQ sauce, mozzarella, pineapple, baby spinach and juicy chicken breast

.....
**THE BOTTEGA SIGNATURE
ROAST LAMB ~ 28**

House cooked sauce, 15 hour slow cooked wood oven lamb, mozzarella, rosemary, red onion and chilli

.....
VEGETARIANA ~ 24

House cooked sauce, mozzarella, capsicum, mushrooms, eggplant, and red onion

.....
MARGHERITA ~ 22

House cooked sauce, mozzarella, tomato, garlic oil and basil

.....
SAN DANIELE ~ 26

House cooked sauce, mozzarella, San Daniele prosciutto, fresh rocket and shaved parmesan

.....
CALABRESE ~ 26

House cooked sauce, mozzarella, 'Nduja' (traditional hot Italian sausage), salami, red onion and chilli

.....
CARNIVORA ~ 28

House cooked sauce, mozzarella, salami, house made soft sausage, ham and pancetta

.....
TROPICALE ~ 24

House cooked sauce, mozzarella, ham and pineapple

.....
SPECIALE ~ 26

House cooked sauce, mozzarella, salami, mushrooms, olives and roasted capsicum

.....
PIZZA BASE GARLIC BREAD ~ 8

.....
**PIZZA BASE CHEESY
GARLIC BREAD ~ 10**

.....
Children's Pizzas ~ 12

7" cheese and salami

7" ham and pineapple

7" margherita



BOTTEGA KITCHEN

D·R·I·N·K·S

BEERS

Coopers Pale Ale	8
Corona	8
Hahn Super Dry	8
Peroni	8
Fat Yak Pale Ale	8
Vale Ale IPA	9
Hahn Premium Light	7
Hahn Super Dry 3.5	7

CIDERS

5 Seeds Apple Cider	8
Hills Apple Cider	9
Hills Pear Cider	9

SPIRITS

Bombay Sapphire Gin	10
Jameson	10
Canadian Club	10
Jack Daniels	10
Johnnie Walker Red	10
St Agnes Brandy	10
Vodka	10

SOFT DRINKS

Chinotto	4
Coke/Lemonade/Soda/Tonic	4
Lemon Lime Bitters	5
Mountain Fresh Juices	4.5

WATER

Acqua Panna Still Mineral Water 1L	8
San Pellegrino Sparkling Mineral Water 1L	8
House water is filtered rain water	

LIQUEURS

Amaretto/Campari/Strega	9
Baileys/Frangelico/Tia Maria	9
Limoncello	9
Sambuca – white/black	9

ESPRESSO / TEA

Espresso	3
Long Black/Macchiato	3.5
Latte/Cappuccino/Flat White	4.5
Hot Chocolate	4.5
Tea	4

Please see staff for a list of available teas



BOTTEGA KITCHEN

All wines are made from grapes grown in the vineyard

Wines available for tasting in Uleybury Wines cellar door
(open Wednesday to Sunday – 10:30am to 5:00pm)

V·I·N·E·S

SPARKLING

Moscato	25	8
2018 Brut Cuvee	28	8
Sparkling Shiraz	32	9

WHITE

2019 Aquila Moscato	25	8
2013 Sauvignon Blanc Semillon	25	8
2011 Semillon Chardonnay	22	6.5
2008 'Maritimo' Semillon	25	8

ROSÉ

2017 Sangiovese Rosé	25	8
2018 Sangiovese Rosé	25	8

RED

2016 Sangiovese	28	8
2011 Uley Chapel Shiraz	29	8.5
2016 Merlot	28	8
2013 Aquila Cabernet Sauvignon	36	9
2013 Aquila Shiraz	36	9
2014 Aquila Grenache	32	8.5
2006 'Lepre' Petit Verdot	40	10
2006 'Cinghiale' Cabernet Sauvignon	40	10
2006 'Anitra' Merlot	40	10

PREMIUM REDS

2005 AP Pipicella Reserve Shiraz	60
2006 AP Pipicella Reserve Sangiovese	60
2006 AP Pipicella Reserve Grenache	60
2006 AP Pipicella Reserve Petit Verdot	60

DESSERT

2008 'Dolcello' Late Harvest Semillon	18	6
---------------------------------------	----	---

FORTIFIED

Vintage Port	29	6
2009 Fortified Chardonnay White Port	26	6

