

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 ~ 29

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 ~ 28

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 fresh casarecce pasta and topped with pecorino cheese

LINGUINI GRANCHIO ~ 29

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
Pasta with house made sugo

S·H·A·R·E

CHEESE PLATTER

Creamy cheddar, Italian provolone, King Island camembert and blue cheese, with raisin jam, dried fruits, olives 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 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 ~ 2

Gluten free (GF) and vegan options available upon request

P·I·Z·Z·A

NORCINA ~ 28

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

POLLO AL FORNO ~ 28

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

THE BOTTEGA SIGNATURE ROAST LAMB ~ 30

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

VEGETARIANA ~ 26

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

MARGHERITA ~ 24

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 ~ 28

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

CARNIVORA ~ 30

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

TROPICALE ~ 26

House cooked sauce, mozzarella, ham and pineapple

SPECIALE ~ 28

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

Gluten Free ~ 2



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
Orange Juice	4.5
Apple Juice	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	

V·I·N·E·S

SPARKLING

2018 Brut Cuvee	30	8
Sparkling Shiraz	32	9

WHITE

2019 Aquila Moscato	28	8
2008 'Maritimo' Semillon	28	8
2019 Chardonnay	28	8

ROSÉ

2018 Sangiovese Rosé	28	8
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RED

2016 Sangiovese	28	8
2017 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	
2006 'Cinghiale' Cabernet Sauvignon	40	
2006 'Anitra' Merlot	40	

PREMIUM REDS

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
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FORTIFIED

2009 Fortified Chardonnay White Port	26	6
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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)

