



À La Carte
SAMPLE MENU

ASSAGGI

Sydney rock oysters natural, lemon 8ea

Sydney rock oysters, pickled cucumber and grape, red wine vinegar, pepper 9ea

Mixed Italian olives marinated in chilli, garlic, thyme, rosemary 11

Woodside goat's curd, pane carasau, truffle honey 30

Affettati of your choice, served with housemade grissini 11ea

Mortadella, black truffle and squid ink salami, salami bianco

Chargrilled focaccia, anchovy, whipped butter, pickled onion 10ea

Raw beef, capers, smoked garlic aioli, schiacciata 9ea

Raw yellowfin tuna, capers, caperberries, eggplant, marsala cracker 15ea

Potato scallop, creme fraiche, caviar 30ea

Polanco Baerii Siberian Reserve Caviar 35 / 5g

ANTIPASTI

Raw 'OTTO Reserve' by Rangers Valley beef carpaccio, truffle dressing, aioli, capers, Parmesan, baby rocket 36

Fried zucchini flower, ricotta, pecorino, rocket pesto, peperonata 30

Raw yellowfin tuna crudo, olives, baby chillies, capers, radish, salsa verde 38

Parmesan cream, prosciutto, yellow peach, pistachio, saba, schiacciata 36

PASTA

Tagliatelle, Longreach lamb shoulder, green olives, feta 35/50

Braised duck ravioli, cumquats, sage 35/50

Spaghetтини, Champagne lobster, garlic, chilli, white wine, lemon butter, bottarga 55 / 75

Paccheri, Moreton Bay blue swimmer crab, confit cherry tomato, chilli, basil, lemon oil 35/50

PESCE & CARNE

Baby barramundi, tomato, puttanesca butter sauce 50

Bangalow pork, chargrilled zucchini pesto, mustard sauce 55

Longreach lamb, peas, mint, lamb jus 55

Chicken breast, pancetta, mushrooms, corn 50



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SAMPLE MENU

‘OTTO RESERVE’ BY RANGERS VALLEY

Select cuts exclusive to OTTO Brisbane

250-day grain fed beef | 100% Black Angus | MBS 7+

Bistecca del Giorno

(220g) 78

Sirloin

(250g) 110

Scotch Fillet

(300g) 118

Rib Eye on the Bone

28 / 100g

T-Bone

28 / 100g

Served with veal sauce and your choice of:

Dijon mustard, black garlic and truffle mustard, hot mustard, wholegrain mustard.

CONTORNI

Mixed leaves, mustard dressing 12

Tomatoes, basil, red wine vinegar 16

Yellow peach, buffalo mozzarella, basil, extra virgin olive oil 26

Beer battered broccolini, lemon, salted ricotta 18

Roasted carrots, confit garlic, baby onions, parmesan 18

Roasted baby chat potatoes, butter, thyme 16

Shoestring fries 12

Head Chef Will Cowper.



DESSERT
SAMPLE MENU

DOLCI

Peach, caramel mascarpone, coconut sorbet, almonds, lemon compote,
frozen peach crema 20

Dark chocolate mousse, cherry sorbet, coffee crumb,
preserved & fresh cherries 20

Tiramisù, zabaglione crema 20

Affogato served with vanilla bean gelato, espresso, Nocello liqueur 20

BOOZY DOLCI: GRANITA

A boozy end to your meal that's as refreshing as it is indulgent.

Vanilla panna cotta, paired with your choice of rotating
liquor-infused granita, and liqueur jelly.

14pp

This week, choose from:

Aperol Spritz

Espresso Martini

CAFFÉ E TE

We proudly serve Single O Killer Bee blend coffee and T2 teas 6.5

Served with petit fours

Caffè Corretto

Doppio espresso served with a measure of

Amaro Montenegro ~ Bologna, Italy 14

Francoli Moscato Grappa ~ Piedmont, Italy 17

Brookie's Mac. Liqueur ~ Northern Rivers, New South Wales 11



DESSERT
SAMPLE MENU
FORMAGGI

Woombye Ash Brie

Cow's milk~Woombye, Queensland 12

Woombye Ash Brie is carefully rolled in ash and repeated during the maturation process. The result is a cheese with a striking black and white appearance in addition to the rich and creamy centre of triple cream brie.

Maffra Cloth-Aged Cheddar

Cow'smilk ~ Gippsland,Victoria 12

Maffra Cheese Co. is located on a dairy farm near Maffra, in the heart of Gippsland's lush dairying country. They have a reputation for producing some of Australia's best Cheddar. Their cloth-aged cheddar has sweet upfront notes with complex aftertones, and is matured to an optimal age of between 15 months to two years sleeping peacefully in the temperature-controlled maturing rooms on the farm. The cheese is ripened under cloth to allow for a thin rind to form.

Berry's Creek Riverine Blue

Buffalo milk~Gippsland,Victoria 14

Named in honour of the buffalo breed that grazes near Woodside in Gippsland. This blue has a soft and creamy texture with a light green, blue veining throughout. A sweet delicacy and subtle perfume upon warming to room temperate compliments the purity of this outstanding milk.

All cheeses are served with quince paste, pane carasau, and fruit bread.

Head Chef Will Cowper.
Head Pastry Chef Gianna Cowper.