



DRINK | OTTELIA + EAT | FODDER

Welcome to Drink Ottelia + Eat Fodder a collaboration of our restaurant and wine label. Our menu is a series of small dishes designed for sharing and our wines are a celebration of the Limestone Coast. All wines are available for tasting so please do not hesitate to let us know if you wish to try any of our range.

We make every effort to supply the restaurant with fresh produce from our garden and that of local friends.

Zucchini, coconut & fresh turmeric soup 6
Lamb cutlet, Indian spiced onion, labna ea 6.5

Today's Nibbles Plate:

Goats' curd & garlic custard, zucchini pickle, baba ganoush, sweet & sour mushrooms & shaved Ventricina salami 16

Arancini, smoked mozzarella, smoked tomato aioli (4pc) 16

Tortellini of wood roasted pumpkin, goats curd & garden herb oil 16

Ricotta gnocchi, sage & burnt butter sauce 16

Prawns, garlic, chilli & Nonya butter sauce 21

Wood roasted pork belly, ginger caramel & garden herbs 16

Smoked duck breast, plum sauce & fodder garden leaves 22.5

Fodder garden salad 6

Chips with aioli 6

Chickpea chips, aioli 6

Today's cheese selection:

Merco Iberico hard sheep's milk cheese, Tarwin blue & Woombye washed rind with apple & rosewater paste 20

Sweet dishes:

Chocolate & almond brownie, cream 4

Lemonade scone, house jam & cream 4.5

Salted caramel & chocolate tart, hazelnut praline, cream 13

Garden strawberry gelato, white chocolate, cultured cream 13