



Name

Class

Subject

Unit Code

Professor's Name

Date

Menu Review	1
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Contents

Overview of the Restaurant	2
Review of the Menu.....	3
Redesigned Menu.....	5
References.....	7

Overview of the Restaurant

Owned and run by the Fink Group, Otto is a restaurant with mesmerising river view and a dining room that plays with the colour of river including the sun. The blue, white and yellow colour brings the feeling of blooming river tides in the eating area. The restaurant has to offer varieties of sea-food that is pumped with southern-Italian-style deliciousness(Ottoristorante.com.au, 2018). The open kitchen gives the view, and the aroma of the food make people hungry for more.The bar has to offer the wide variety of drinks to go with the aromatic and delicious food. The restaurant has won the “*Best New Restaurant in the Brisbane Times 2017*” by Good Food Guide(Boys, 2018).



Image1: - Picture of the Restaurant’s open kitchen

Source: - <https://ottoristorante.com.au>

The restaurant is expensive as compared to other nearby restaurants as the single main course dish may cost nearly \$40. But with the atmosphere and exclusive services, the average rating the restaurant has received falls approximately 7.5 out of 10. People refer it to good food with exclusive river view an option for gluten-free food is also available(Boys, 2018).

Review of the Menu

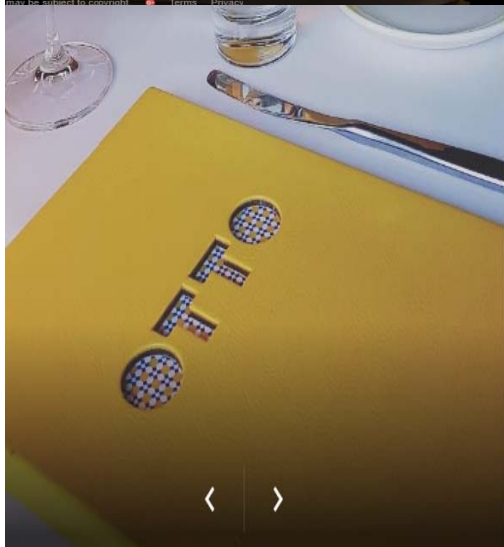
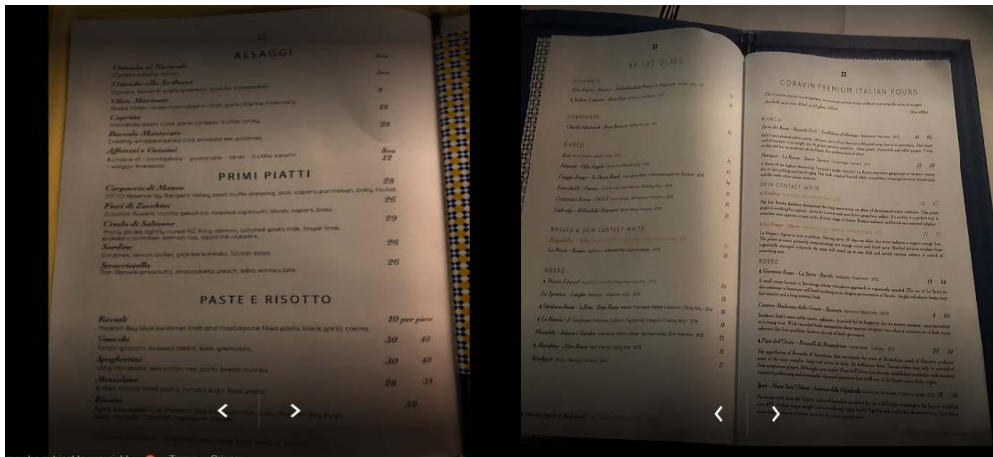


Image 2- The current menu being used in OTTO

Source: -<https://ottoristorante.com.au>

The menu of the restaurant is the first impression of what is expected of it. As the famous saying says, "The first impression is the last impression," the same is for the menu of a restaurant as it acts as the first impression of it. OTTO is a river facing, Italian plus sea food serving restaurant that aims to provide atmosphere, serenity, and aroma together with delicious food. Looking at the dining area, it is quite achieved, but the menu could do with certain changes(Stewart, Hyman and Dong, 2015).

Colour- The cover page is chrome yellow which goes well with the eyes and hardcover not only gives it a sturdy feel but also increases the shelf life of the menu. The pages inside use the white pages black font and a small symbol in yellow. The white colour is good at night, but in the daytime, it becomes the bit shiny to look at making it unreadable. In place of white if some blue colour would have been used then the impact of the river could be induced in the menu(Filimonau and Krivcova, 2017).

Food Offering- The menu offers three main alternatives to its guest of which first is the sea food that covers the major section of the menu, the second section is the Italian cuisine include pasta and ravioli, and the third section is the bar menu that offers the variety of drinks. The limited food offering act both pro and con for the restaurant. The limited menu offering increases the specialization in the food but also limits the target customer segments(Tsikliras and Stergiou, 2013).

Information on the menu- The menu provides a brief of what will be served with an Italian inspired name of the sea-food, drinks and desserts. The menu does not offer any information about the nutritional value of the food that will be served in the place. The portion size and the information about the availability of gluten-free food are also not given on the menu which should be added to increase the attraction towards the variety of the food offered in the restaurant(Jung Jin-Woo, 2016).

Changes recommended- The menu could have brighter colours in the pages or some reflection of water to match it with the theme. Also, some more information about the food offering could be added to make people feel that they are paying the right price for the food. An inscription of the restaurant's logo could also add to the serenity of the menu(Buzztime, 2013).

ASSAGGI		DALLA GRIGLIA WOOD FIRE GRILL	
<i>Ostriche al Naturale</i> Oysters natural, lemon.	5ea	<i>Polpo alla Pattanesea</i> Wk octopus tentacles, spicy Neapolitana sauce, charred capsicum, capers, olives, basil.	44
<i>Ostriche alla Siciliana</i> Oysters, fennel & white balsamic granita, finger lime.	6ea	<i>Pece del Giorno</i> Market fish, eggplant, tomato sugo, basil.	M.P.
<i>Olive Marinato</i> Mixed Italian olives marinated in chili, garlic, thyme, rosemary.	8	<i>Novo di Manzo</i> Rangers Valley 'Black Market' Tri tip, cauliflower, charred cos, nut crumble, black garlic.	44
<i>Caprino</i> Woodside goats curd, pane carasau, truffle honey.	18	<i>Costoletta di Maiale</i> Gaorale free range pork cutlet, pumpkin, pears, sage, pine nut & muscatel burnt butter.	42
<i>Baccala Mantecato</i> Creamy whipped salted cod, smoked eel, potatoes.	28		
<i>Affettati e Grissini</i> A choice of - mortadella - salame piccante - lardo - wagyu bresaola - cutatella	8ea 12ea		
PRIMI PIATTI		OTTO RESERVE BY RANGERS VALLEY, GLEN INNES	
<i>Carpaccio di Manzo</i> OTTO Reserve by Rangers Valley beef, truffle dressing, aioli, capers, parmesan, baby rocket.	28	270 day grain fed, 100% Black Angus, marble score 7+ exclusive to OTTO Brisbane. Select cuts <i>Make Price</i>	
<i>Vitello Tonnato</i> Raw veal & yellow fin tuna, capers, caperberries, smoked tuna mayonnaise, rocket pesto.	30	SECONDI PIATTI	
<i>Capesante</i> Harvey Bay scallops, Jerusalem artichoke, pancetta, saba.	30	<i>Costoletta D'Agnello</i> Smoked rack of lamb, carrots, pickled kohlrabi, cavolo nero, yoghurt.	46
<i>Spondiro in Agrodolce</i> Blue MacKenzie, tomato, pickled red onion, capers, oregano.	26	<i>Polletto</i> Butterfied spatchcock, pancetta, potato, char-grilled lemon, rosemary.	40
<i>Sracciatella</i> Sracciatella, pickled wilted, pine nuts, raisins, red wine vinegar, schiacciata.	26	CONTORNI E INSALATE	
PASTE E RISOTTO		<i>Insalata di Lattughino</i> Salad of baby cos, pickled onions, mint, dill, mustard dressing.	10
<i>Ravioli</i> Moreton Bay blue swimmer crab and mascarpone filled pasta, black garlic crema.	10 per piece	<i>Insalata di Rucola</i> Salad of rocket, radicchio, mandarin, fennel, pomegranates, white balsamic, extra virgin olive oil.	14
<i>Gnocchi</i> Palato gnocchi, braised rabbit, kale, gremolata.	30 40	<i>Caprese</i> Tomatoes, buffalo mozzarella, basil, extra virgin olive oil.	18
<i>Tartellini</i> Braised oxtail & smoked bone marrow filled pasta, mushrooms, parmesan.	35 45	<i>Cavolini di Brussel</i> Brussel sprouts, onion, salted ricotta.	12
<i>Pici Cacio e Pepe</i> Hand rolled spinach infused pasta, butter, pecorina, black pepper.	26 36	<i>Potato Arrosto</i> Baby potatoes, rosemary thyme.	12
<i>Risotto</i> Aged Acquaforte rice, Moreton Bay blue swimmer crab, Moreton Bay bugs, black muskels, calamari, capsicum, lemon.	50		
GF pasta available - All pastas are made fresh daily in house.		Head Chef - Will Cowper.	我们提供中文菜单。请向店员索取中文菜单二维码。

Image 3: - Current menu offerings

Source: - <https://ottoristorante.com.au>



ASSAGGI**Ostriche al Naturale**

Oysters natural, lemon (Nutritional Value)

5ea

Ostriche alla Siciliana

Oysters, fennel & white balsamic granita, finger lime

6Ea

Olive Marinate

Mixed Italian Olives marinated in Chilli, garlic, thyme, rosemary

8

CaprinoWoodside goats curd, pane carasau, truffle honey

18

DALLA GRIGLIA

Wood Fire Grill

Polpo alla Puttanesca

44

WA octopus tentacles, spicy Napolitana sauce, charred capsicum, capers, olive, basil**Pesce del Giorno**

MP

Market fish, eggplant, tomato sugo, basil**Noce di Manzo**

44

Rangers valley 'Black Market' tri tip, causiflower, charred cos, nut crumble, black garlic



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