

OTIS

STARTERS

- chicken pate, armagnac, cornichon, baguette 19
windsor quail, KFQ leg, roast breast, shitake mushroom, corn 19
beef tartare, smoked eel, sesame, sago crisp 19
kingfish sashimi, heirloom tomato, basil, avocado 19
pumpkin ravioli, sage, burnt butter, hen's egg, amaretto 19
yellowfin tuna, compressed watermelon, basil, shiso, sheep curd 19
salted wallaby tartare, pickled vine leaf, macadamia nut floss, burnt onion 19
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MAINS

- roast barramundi, shitake, sweet potato, hazelnut 34
forest mushroom gnocchi, pickled chestnut mushrooms, pinenuts, taleggio 29
confit pork jowl, smoked mussels, burnt aubergine, nori 35
OTIS pepper steak, silk-wood brandy jus, side of french fries 42
garden pea risotto, poached egg, goats cheese, tendrils 31
butter roast chicken, celeriac, baby leek, pistachio 31
braidwood lamb rump, spiced eggplant, heirloom tomato, saltbush 33
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SIDES + SALADS

- garden leaves, tarragon dressing 9
garden green beans, black garlic butter 9
herb roast kipfler potatoes, garlic butter 9
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DESSERTS

- magnum + meringue, lemon curd, shortbread 16
crème caramel, whisky, smoked sea salt 16
italian doughnut, fig, earl grey ice cream, pistachio 16
neapolitan ice-cream, wafers 16
affogato, vanilla ice-cream, frangelico, espresso 19

5-COURSE 75^{PP}

chef's menu

3-COURSE 65^{PP}

your selection