

# OTIS

KFQ windsor quail, OTIS herbs and spices, Kimichi mayo 2pcs	9
Pacific oysters with chilli, lime and ginger (min. 3)	4ea
House-baked focaccia, Alto olive oil, 20yo balsamic	14
Salted wallaby, burnt onion, pickled vine leaf, macadamia	19
Tuna tataki, sesame, avocado, wasabi, peas	23
Roast pumpkin tortellini, brown butter, sage, reggiano	19
Pork belly, master stock, honey, green papaya, spanner crab	22
Braised lamb shank, rag pasta, horseradish, pecorino, pine nuts	36
Otis pepper steak, aged beef sirloin, brandy jus, roast potato	39
Roast barramundi, sweet potato, hazelnut, pine mushroom, jamon	39
Garden pea risotto, Meredith feta, mint, garlic	34
Cauliflower, hung yoghurt, pomegranate, dukah	12
Roquette and pear salad, candied walnut, verjus dressing	11
Duck fat roasted potato, rosemary, mushroom butter	11
Crème caramel, baked custard, olson's smoked sea salt, japanese whiskey	17
OTIS magnum meringue, lemon curd, sable crumbs, lemon balm	16
Neapolitan ice-cream, strawberry, chocolate, vanilla bean, butter waffle	16
Adelaide hills triple cream brie SA	16
Roquefort papillon blue cheese FRANCE	17
Maffra red wax cheddar VIC	16
OTIS cheese selection with house-made lavosh	32

**special 5-course chef's selection \$80pp** (whole table)

[thisisotis.com.au](http://thisisotis.com.au)

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