

29 JARDINE ST

# OTIS

DINING HALL

**3 CHOICES · 70<sup>PP</sup>**

à la carte selection

**4 CHOICES · 80<sup>PP</sup>**

à la carte selection

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## ONE

house-made ricotta, heirloom tomatoes, black olive, ALTO olive oil  
salted wallaby, burnt onion, pickled vine leaf, macadamia  
yellowfin tuna, compressed watermelon, sheep curd, basil  
chicken pâté, spiced orange marmalade, cognac, ginger bread

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## TWO

pumpkin tortellini, brown butter, 25yo balsamic, reggiano  
hand-rolled fusilli, spanner crab, zucchini, mint, pangrattato  
duck neck sausage, salt baked beets, pistachio, golden raisins  
windsor quail, confit leg, BBQ corn, smoked chorizo, romesco sauce

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## THREE

Braidwood lamb rump, spiced aubergine, currants, shiso, shiraz jus  
OTIS pepper steak, 200g prime fillet, silkwood brandy jus, side of french fries  
roast barramundi, smoked butter, farrow, watercress, tomato  
Capertee Valley saffron risotto, braised fennel, sweet peas, preserved lemon

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## SIDES + SALADS \$10

cos lettuce, organic egg, white anchovy  
summer leaves, fine herbs, mustard  
new potato salad, shallots, garlic mayo

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## FOUR

crème caramel, baked custard, Olson's smoked sea salt, Japanese single malt whisky  
OTIS magnum meringue, lemon curd, sable crumbs, lemon balm  
strawberries & cream, vanilla pannacotta, fresh berries, shortbread  
Neapolitan ice-cream, strawberry, chocolate, vanilla bean, butter waffle