

OTIS

KFQ windsor quail, OTIS herbs and spices, kimchi mayo 2pcs	12
Pacific oysters, mignonette dressing (min. 3)	4.5ea
House-baked focaccia, Alto olive oil, 20yo balsamic	13
Beef tartare, smoked eel, sesame daikon 2pcs	9
Ceviche of Hervey bay scallops, lime coriander (min. 3)	4.5ea
Salted wallaby, burnt onion, pickled vine leaf, macadamia	22
Huon cold poached salmon, avocado, pistachio, spring herbs	22
Roast pumpkin tortellini, brown butter, sage, reggiano	23
Yellow fin tuna, compressed watermelon, spring onion oil, fresh curd, shiso	22
Agnolotti, goat cheese, smoked veal jus, toasted pine nuts (available in vegetarian option)	22
Roquette and pear salad, candied walnut, verjus dressing	14
Duck fat roasted potato, rosemary, mushroom butter	12
Brussel sprouts, almond milk ricotta, roasted almond, honey	16
Roasted Cowra lamb rump, celeriac, buckwheat, garlic shoots	36
Garden pea risotto, preserved lemon, poached hens egg, garlic butter, parmesan	32
Otis pepper steak, 220g aged beef, brandy jus, Silkwood pepper	38
Organic chicken cordon bleu, french brie, jamon, morels, asparagus	32
Market Fish, saffron braised fennel, lobster butter, chervil	MP
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

MID-WEEK 5 COURSE TASTING MENU 75pp (whole table)