

29 JARDINE ST

# OTIS

DINING HALL

## 3-COURSE 68<sup>PP</sup>

à la carte selection  
"your choice of OTIS"

+ matching wines 29

## 5-COURSE 79<sup>PP</sup>

chef's selection  
"best of OTIS"

+ matching wines 42

## STARTERS

salted wallaby tartare, pickled vine leaf, macadamia nut  
pumpkin tortellini, spring leek, aged parmesan, amaretti  
tuna tataki, avocado, wasabi peas, sesame, lime dressing  
spring vegetables, basil bavarois, pistachio, lemon thyme dressing  
chicken pâté, Armagnac, cornichons, baguette

## MAINS

baked salmon, globe artichoke, braised fennel,  
celery heart, hollandaise  
roast Braidwood lamb rump, salad crème,  
fine herbs, broccoli mole  
spring chicken, speck, garden peas,  
smoked ricotta, preserved lemon  
OTIS pepper steak, silkwood brandy jus,  
side of french fries

## PASTA

spinach gnocchi, Italian sausage, broad beans,  
fennel, ALTO olive oil  
buffalo ricotta filled ravioli, reggiano,  
asparagus, mint, lemon  
tagliatelle of braised duck, portobello mushroom,  
cinnamon & tomato

## SIDES + SALADS

sugar snap peas, herb butter, chervil 12  
potato purée, cheddar, chives 12  
green leaf salad, spring herb vinaigrette 10

## DESSERTS

Magnum meringue, lemon curd, French meringue, shortbread  
crème caramel, single malt whisky, Olson's smoked sea salt  
neapolitan ice-cream, chocolate, strawberry, vanilla, wafer  
affogato, vanilla bean ice-cream, Frangelico, espresso  
honeydew sorbet, coconut sago, lemon verbena, white chocolate panna cotta