



## CHEFS SELECTION 10 PLATE TASTING MENU 80pp

### BAR SNACKS

East coast oysters, freshly shucked, black vinegar dressing	4.5 ea.
Pickled baby cucumbers, chilli flakes, dill, buffalo ricotta	8.00
Chicken pate, armagnac, kumquat, silo sourdough	16.00
Ceviche of Tasmanian scallops, gin, jalapeño, rice crisp	16.00
Queensland Spanner Crab, corn, chicharron, horseradish mayo	18.00

### ENTRE

Ravioli, egg yolk, smoked potato, peas, mint and pancetta	21.00
Sashimi of Hiramasa Kingfish, shimeji mushroom, salted plum, yuzu	23.00
Meredith Goats cheese filled Agnolotti pasta, smoked veal jus, rosemary butter	23.00
Red wine jus Stuffed lamb cutlets, broccoli mole, garlic and spinach	22.00
Garden pea risotto, sheep curd, mint, spring onion, preserved lemon	21.00

### MAINS

OTIS Pepper steak 220g aged fillet, silk-wood pepper, brandy jus	36.00
Rolled organic Chicken, butter roasted, young leek, shallot, thyme jus	33.00
Parisian gnocchi, morel mushrooms, truffle butter, asparagus, pecorino	33.00
Confit berkshire pork, puffed crackling, rhubarb, spring shoots	34.00
Butter poached Huon Salmon, new potatoes, lemon scented creme fraiche	34.00
Tomahawk steak for two. 1kg aged beef red wine jus, truffle butter, mustard	88.00

### SIDES

Spring leaves, fine herbs, ALTO olive oil, bergamot dressing	9.00
Duck fat roast potatoes, garlic, butter, herb salt	12.00
Tempura green beans, almond, yoghurt, garlic	13.00

### DESSERT

OTIS creme caramel, Japanese whisky, smoked sea salt	17.00
Chocolate and orange, soft set mouse, crumble, ice-cream, candied zest	16.00
Tiramisu, Highgate roasters coffee, vanilla, cocoa	16.00
OTIS lemon magnum meringue, sable crumble, lemon verbena	16.00

### CHEESE

Served with local honey and house made crisp breads. Selection changes frequently.

One selection 14.00 / Three selections 26.00

