

LUNCH



Breads

Warm Ciabatta w/ evoo, balsamic & dukkah	6.5
Oven Baked Garlic Bread	6.5
Goats Cheese & Pablano Chilli Quesadilla w/ oregano & cherry tomato jam	8.5
Smoked Barramundi Rillette served w/ warm crusty bread, cornichons & lemon	11

Oysters

Six	21
Nine	32
Twelve	42
Natural w/ lemon	
OTI w/ prawn, avocado & japanese mayo	
Kilpedro w/ a touch of jalapeños	
Nahm Jim w/ fried shallots	

Entrée & Share Plates

Eye Fillet Carpaccio w/ spicy miso mayo, cucumber noodles & crispy fried shallots	21
350gm Chilled Local Prawns w/ lemon & dipping sauces	21
Chilli Salt Calamari w/ crisp asian salad, fried shallots & nahm jim sauce	21
Sashimi Plate w/ wakame, pickled ginger, wasabi & soy	22
Scallop Ceviche w/ tomato, avocado, red onion, jalapeno & coriander salsa	22
Grilled Haloumi w/ blistered cherry tomatoes, dukkah & fresh lemon	17
Black Lip Mussels & Pippies steamed in a lemongrass, chilli & coconut broth	18
Cajun Blackened Prawns w/ celeriac remoulade & chimichurri sauce	25
Yellowfin Tuna Tataki w/ sweet golden shallot & ginger sauce & crispy soba noodle salad	21
Grilled Sardines w/ warm tomato, caper & fennel seed vinaigrette & crusty wood fired bread	18
Salt & Pepper Pork Belly w/ crunchy pickled cabbage & radish salad & house made apple sauce	22



Mains

Beer Battered Line Caught Local Spanish Mackerel w/ garden salad chips & caper mayonnaise	26
Gremolata Crusted Barramundi w/ rocket, fennel & heirloom tomato salad & lemon buerre blanc	36
OTI's Tuna Bake - local yellow fin tuna tossed w/ penne, mornay sauce topped w/ parmesan crumble, fresh garden salad	29
Cape Grim Eye Fillet & Cherry Tomato Skewers w/ rocket salad patatas bravas & chimichurri sauce	30
Mohan's Famous Fish Curry of The Day Vegetarian option available	30 25
Open Sandwich w/ Fresh Local Tiger Prawns, crisp lettuce, snow pea sprouts cocktail sauce & chips	24
Taco Duo – grilled coral trout & tempura soft shell crab w/ warm flour tortillas curtido, grilled corn salsa, smoked chilli sour cream & capsicum jam	28
House made gnocchi w/ confit cherry tomatoes, spinach, asparagus & parmesan	25
Crispy Whole Fried Fish of the Day w/ thai caramel, asian slaw & fresh lime	Market price
OTI Famed Chilled Seafood platter for two Oysters, prawns, mussels, sashimi, bugs, yabbies, served w/ dipping sauces chips, house salad & wok tossed whole mud crab	Market price
Mud crab served w/ chips & house salad wok tossed w/ Singapore chilli or lemon butter	Market price

Sides

Chips	6
Steamed jasmine rice	4
Steamed vegetables	7
House salad – rocket, marinated feta & hazelnuts	7
Garden Salad	6