



DINNER

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
House Smoked Barramundi Rilette served w/ warm crusty bread, cornichons & lemon	11

Oysters

Six	21
Nine	32
Twelve	42
Natural w/ lemon	
OTI w/ prawn, avocado & japanese mayonnaise	
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
Cajun Blackened Prawns w/ celeriac remoulade & chimichurri sauce	25
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
Char Grilled Yellow Fin Tuna Steak w/ patatas bravas & asparagus with a green olive and tomato salsa	36
Pan Fried Coral Trout Fillet w/ sautéed baby spinach, fondant potatoes, pine nuts sultanas, preserved orange & salsa romesco	42
Gremolata Crusted Barramundi w/ rocket, fennel & heirloom tomato salad & lemon buerre blanc	36
Spaghetti Marinara w/ prawns, mussels, pippies, scallops, reef fish, yabbie, chilli, garlic, herbs & a touch of tomato	35
Mohan's Famous Fish Curry of The Day	30
Vegetarian option available	25
Tasmanian Black Angus Eye Fillet Steak w/ potato gratin, horseradish beans & café de paris butter	40
House Made Gnocchi w/ burnt butter & sage, roasted Brussel sprouts pine nuts & persian fetta	27

Crispy Whole Fried Fish of the Day **Market price**
w/ thai caramel, asian slaw & fresh lime

OTI Famed Chilled Seafood platter for two **Market price**
Oysters, prawns, mussels, sashimi, bugs, yabbies, served w/ dipping sauces chips, house salad & wok tossed whole mud crab

Mud crab served w/ chips & house salad **Market price**
wok tossed w/ Singapore chilli or lemon butter

Sides

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