

OTIS

KFQ windsor quail, OTIS herbs and spices 2pcs	8
pacific oysters with chilli, lime and ginger (min. 3)	4ea
house-baked focaccia, basil pesto, jamon serrano	14
salted wallaby, burnt onion, pickled vine leaf, macadamia	19
yellowfin tuna, compressed watermelon, sheep's curd, basil	21
roast pumpkin tortellini, brown butter, aged balsamic, reggiano	19
duck neck sausage, salt baked beats, pistachio, golden raisins	18
braidwood lamb rump, potato gnocchi, currents, black cabbage, shiraz jus	36
aged beef sirloin, silverbeet, celeriac, onion jus	41
roast barramundi, heirloom tomato, farrow, watercress	39
saffron risotto, braised fennel, sweet peas, preserved lemon	34
cos lettuce, organic egg, white anchovy	12
summer leaves, fine herbs, mustard	11
new potato salad, shallots, garlic mayo	11
crème caramel, baked custard, olson's smoked sea salt, japanese whiskey	17
OTIS magnum meringue, lemon curd, sable crumbs, lemon balm	16
neopolitan 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

special 5-course chef's selection \$80pp (whole table)

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