

OTIS

OTIS DEGUSTATION MENU 150pp

PREMIUM WINE PAIRING 80pp

AMUSE BOUCHE

BREAD AND BUTTER

STUFFED ZUCCHINI FLOWER

pumpkin and ricotta, orange zest, ossau iraty, cheese foam

pairing: 2023 collector parasol chenin blanc, canberra region

RAVIOLO DI GAMBERI

chives, peas and broad beans, bisque foam

pairing: 2022 collector tiger tiger chardonnay, canberra region

HAWKESBURY DUCK BREAST

sorrel, black berry, charred mandarin

pairing: 2021 collector night watch grenache, canberra region

OTIS PEPPER STEAK

brandy jus, silkwood pepper crust

served with

garden leaves, honey lemon vinaigrette

pairing: 2022 collector cherry orchard shiraz, canberra region

OPTIONAL SIDES +15 per choice

PALATE CLEANSER

OPTIONAL CHEESE COURSE

bay of fire cheddar, fourme d'ambert blue, l'original brie +15 per choice

served with

fig chutney, muscatel, charcoal crackers

OTIS CREME CAMEL

baked custard, vanilla bean, smoked sea salt, japanese whiskey

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3 COURSE MENU 100pp

ENTREE SELECTION

includes chef's bread course for the table

[extra bread +5pp]

STUFFED ZUCCHINI FLOWER, pumpkin and ricotta, orange zest, ossau iraty, cheese foam

RAVIOLO DI GAMBERI, chives, peas and broad beans, bisque foam

CONFIT SALMON, roasted nori, dill beurre blanc, salmon roe, sorrel

HALF DOZEN ESCARGOT (extra half dozen +20), garlic parsley butter, crouton

BEEF TARTARE, baguette crouton, yuzu sesame seeds, pear and herb salad

PRESSED PORK BELLY, celeriac remoulade, baked rhubarb, vincotto jus

MAIN COURSE SELECTION

includes seasonal salad prepared daily by our chefs

MARKET FISH, miso caper, sesame sauce, crème fraîche, wasabi garlic asparagus, ratatouille, samphire

BUTTER CORN GNOCCHI, corn puree, sage butter, cheese sauce, roasted hazelnut

TRIPLE CHEESE SOUFFLÉ, blue cheese béchamel, crème fraîche

HAWKESBURY DUCK BREAST, eggplant caviar, black berry jus, sorrel, charred mandarin

OTIS PEPPER STEAK, silkwood pepper, brandy jus

DESSERT SELECTION

OTIS CREME CAMEL, baked custard, vanilla bean, smoked sea salt, japanese whiskey

BASQUE CHEESECAKE, crème anglaise, figs

COCONUT PANNA COTTA, baked rhubarb, yuzu pineapple sorbet

RASPBERRY MILLEFEUILLE, blood orange gel, raspberry cremeux, raspberry sorbet

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SHARED MAINS

WHOLE FISH OF THE DAY

lemon beurre blanc, caper, sautéed greens, charred lemon

250°C STEAK MAMAN BLANC +35

sliced tenderloin, beurre noisette, crouton, mushroom soy, mushroom pickle

BRAISED LAMB SHOULDER +45

roasted whole garlic, rosemary lamb jus, gremolata

800G RIBEYE ON THE BONE +70

red wine jus, rosemary chat potatoes

WAGYU SELECTION

MBS9+ full blooded tajima wagyu

250g scotch fillet +50

or

200g eye fillet +50

served with

smoked sea salt, horseradish, whole grain mustard, sliced lemon

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SIDES +15 per choice (optional)

POTATO GRATIN, butterscotch sauce, grana padano, chervil, pink peppercorn

ROASTED CHAT POTATO, rosemary salt

SAUTÉED GREENS, caper sauce, roasted almonds

GRILLED BUTTERHEAD LETTUCE, wasabi basil cream sauce, hazelnut, dill

CHEESE COURSE +15 per choice (optional)

bay of fire cheddar, fourme d'ambert blue, l'original brie

served with

fig chutney, muscatel, charcoal crackers