

OTIS

OTIS CHEF’S DEGUSTATION MENU 165pp

BREAD COURSE

AMUSE BOUCHE

STUFFED ZUCCHINI FLOWER

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

PASTA CALAMARATA

king prawn (a), rhubarb, butter bean, perilla oil

CONFIT LAMB CUTLET

mediterraeen carottes râpées, red wine jus, pickled honey mustard

EYE FILLET

potato gratin, whiskey jus, caramelised onion purée

served with

garden leaves, honey lemon vinaigrette

OPTIONAL SIDES +15 per choice

PALATTE CLEANSER

OPTIONAL CHEESE COURSE

bay of fire cheddar, fourme d’ambert blue, l’original brie, tête de moine +25

served with

fig chutney, muscatel, charcoal crackers

OTIS CREME CARAMEL

truffle sea salt, japanese whiskey

seafood origin - (a) australian (i) imported

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3 COURSE MENU 100pp

ENTREE SELECTION

includes bread course for the table

[extra bread +5pp]

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

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

CONFIT SALMON (A), roasted nori, dill beurre blanc, salmon roe, sorrel

RAVIOLO DI RICOTTA, ricotta, pine nut cream sauce, sautéed spinach

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

CONFIT LAMB CUTLET, mediterraeen carottes râpées, red wine jus, pickled honey mustard

MAIN COURSE SELECTION

includes seasonal salad

DEMI CRUMBED SAND WHITING (A), purple cauliflower velouté, asparagus, ratatouille, meunière sauce

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

TRIPLE CHEESE SOUFFLÉ, blue cheese béchamel, crème fraîche

HAWKESBURY DUCK BREAST, charred purple witlof and granny smith, apple gel, green shallots, caramel jus

OTIS PEPPER STEAK, silkwood pepper, brandy jus

DESSERT SELECTION

OTIS CREME CARAMEL, truffle 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

CHOCOLATE PARFAIT, white chocolate ganache, dark chocolate brownie, coconut joconde,

feuilletine, seasonal fruits

seafood origin - (a) australian (i) imported

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SHARED MAINS

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 +25 (optional)

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

served with
fig chutney, muscatel, charcoal crackers