

DINNER

Breads

Warm Ciabatta w/ evoo, balsamic & dukkah	7
Crusty Sourdough Garlic Bread	7
Goats Cheese & Pablano Chilli Quesadilla w/ oregano & cherry tomato jam	8.5
House Smoked Barramundi Rillette served w/ warm crusty bread, cornichons & lemon	13

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	22
350gm Chilled Local Prawns w/ lemon & dipping sauces	22
Chilli Salt Calamari w/ crisp asian salad, fried shallots & nahm jim sauce	22
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	18
Black Lip Mussels & Pippies steamed in a lemongrass, chilli & coconut broth	20
Cajun Blackened Prawns w/ celeriac remoulade & chimichurri sauce	25
Yellowfin Tuna Tataki w/ sweet golden shallot & ginger sauce & crispy soba noodle salad	22
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	28
Crispy Skin Orà King Salmon w/ fattoush salad & coriander, lime yoghurt	36
Char Grilled Yellow Fin Tuna Steak w/ patatas bravas & asparagus with a green olive and tomato salsa	36
Pan Fried Coral Trout Fillet w/ kipfler potatoes, broccolini, truss cherry tomatoes & a lemon caper butter sauce	42
Oven Baked Barramundi w/ gremolata crust, smashed lemon butter & herb potatoes & peperonata sauce	36
Spaghetti Marinara w/ prawns, mussels, pippies, scallops, reef fish, yabby chilli, garlic, herbs & a touch of tomato	36
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	42
Penne w/ roast pumpkin, rocket, peas & a creamy pesto sauce	27

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
Asian Slaw	7