

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/ parmesan aioli, pickled red onion, fried capers, evoo & micro cress	22
350gm Chilled Local Prawns w/ lemon & dipping sauces	22
Chilli Salt Calamari w/ wombok, bean sprout & herb salad, crushed peanuts & pineapple jam	22
Sashimi Plate w/ wakame, pickled ginger, wasabi & soy	22
Seared Scallops w/ sweetcorn puree, sauce vierge & chorizo almond crumble	22
Grilled Haloumi w/ blistered cherry tomatoes, dukkah & fresh lemon	18
Black Lip Mussels & Clams w/ smokey bacon, cider & herb cream sauce & crusty wood fired bread	20
Grilled Chilli, Garlic & Parsley Marinated Tiger Prawns w/ lemon, tomato & herb salad	25
Salmon Tiradito w/ aji amarillo chilli sauce, baby sprouts, red onion, coriander, lime & sesame	22
Grilled Sardines w/ warm tomato, caper & fennel seed vinaigrette & crusty wood fired bread	18
Crispy Pork Belly Salad w/ pickled green pawpaw, cucumber, mint & thai caramel dressing	22



Mains

OTI's Beer Battered Fish & Chips w/ garden salad & caper mayonnaise	28
Line Caught Spanish Mackerel	38
Fresh Local Coral Trout	38
Cajun Spiced Yellow Fin Tuna w/ warm potato, caper & herb salad chargrilled asparagus & pico de gallo	36
Pan Fried Coral Trout Fillet w/ kipfler potatoes, broccolini, truss cherry tomatoes & lemon caper butter sauce	42
Macadamia & Lemon Myrtle Crusted Barramundi w/ herbed potatoes, asparagus & smoked tomato beurre blanc	36
QLD Spanner Crab Linguini w/ zucchini ribbons, lemon, fennel seed, crab oil & a dash of cream	31
Seafood Laksa w/ reef fish, scallops, mussels, prawns, bean sprouts straw mushrooms, asian herbs & rice noodles	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	42
Sun Dried Tomato & Hazelnut Marinated Lamb Backstrap w/ parsnip mash roasted baby carrots & red wine jus	38
Mixed Mushroom Risotto w/ rocket & parmesan	25

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