



Dinner

Breads

Warm Ciabatta w/ evoo, balsamic & dukkah	6.5
Oven Baked Garlic Bread	6.5
Goats Cheese & Pablano Chilli Quesadilla w/ oregano & cherry tomato jam	8.5
Smoked Barramundi Rillette served w/ warm crusty bread, cornichons & lemon	10.5

Oysters

Six	21
Nine	31.5
Twelve	42
Natural w/ lemon	
OTI w/ prawn, avocado & japanese mayo	
Kilpedro w/ a touch of jalapeños	
Nahm Jim w/ fried shallots	

Entrée & Share Plates

Wagyu Beef Carpaccio w/ mushroom duxelle, shaved parmesan, Rocket, evoo & marinated olives	20.5
350gm Chilled Local Prawns w/ lemon & dipping sauces	21
Chilli Salt Calamari w/ crisp asian salad, fried shallots & nahm jim sauce	20.5
House Cured Ocean Trout w/ fried capers, red onion, tomato & herb concasse & lime crème fraiche	22
Seared Scallops w/ pumpkin puree, burnt sage butter & sauce vierge	22
Grilled Haloumi w/ petite herbs, preserved lemon & spicy mustard seed dressing	17
Tempura Tiger Prawns & Asparagus w/ soba noodle salad & chilli soy dipping sauce	20.5
Black Lip Mussels & Pippies steamed in a lemongrass, chilli & coconut broth	18
Grilled Sardine Fillets encroute w/ a lemon, parsley & caper salad	20



Mains

Beer Battered Line Caught Local Spanish Mackerel w/ garden salad, chips & caper mayonnaise	24
Char Grilled Yellow Fin Tuna Steak w/ roast baby chats, grilled zucchini & sauce provinciale	35
Pan Fried Coral Trout Fillet w/ sautéed kipfler potatoes, asparagus, truss cherry tomatoes & lemon caper butter	40
Local Barramundi Fillet w/ paris mash, broccolini & bearnaise sauce	36
Spaghetti Marinara w/ prawns, mussels, pippies, scallops, reef fish, yabbie, chilli, garlic, herbs & a touch of tomato	35
Mohan's Famous Fish Curry of The Day	30
Tasmanian Black Angus Eye Fillet Steak w/ potato gratin, horseradish beans & café de paris butter	40
Prosciutto wrapped Pork Medallions w/ pumpkin mash, green beans & mustard cream sauce	36
Risotto of the Day	26
Seafood Laksa w/ reef fish, scallops, mussels, prawns, bean sprouts, straw mushrooms fresh herbs & rice noodles	35

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, crouton salad & wok tossed whole mud crab

Market price

Mud crab served w/ fries & crouton salad

Wok tossed w/ singapore chilli or lemon butter

Market price

Sides

Chips	6
Steamed jasmine rice	4
Steamed vegetables	7
Crouton salad	7
Garden Salad	6