

TO SHARE

WARM CIABATTA LOAF *V*

Whipped Butter, Olive Oil, Balsamic vinegar	
Half	8.5
Full	16

OYSTERS *DF/GF*

Half a Dozen Pacific Oysters served with Blood Orange Vinaigrette and Yuzu Gel	32
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ENTRÉES

MUHAMMARA DIP AND FLAT BREAD *GF* VE* 19.5

Bell Pepper and Walnuts, served with Balsamic glazed Leek

PORK CROQUETTES 21.5

Served with Romesco sauce with Plum and Chive emulsion

SEAFOOD CHOWDER *GF* 21.5

A creamy mix of Mussels, Prawns, squid and white fish, served with crispy Ciabatta

BEEF AND PINEAPPLE SKEWERS *GF/DF* 18.5

Satay sauce and roasted Peanuts

SPINACH AND FETA ARANCINI 19

Green Herbs, Aioli and Grano Panada

BEETROOT AND GOATS CHEESE SALAD 25

Served with Roquette, Pickled Carrots and candied Walnuts.

RECOMMENDED HOUSE SPECIAL ENTREES

TUNA TARTAR *DF/GF* 23

Ponzu, Yuzu Gel, Avocado Cream, Rice Crackers

MUSHROOM PARFAIT *GF/V* 19

Served with Crispy and Pickled Shallots, Kumara Chips with a Balsamic Glaze

OFF THE TRACK CLASSICS

STEAK FRITES *GF/DF** 37.5

240g Sirloin, Fries, Rocket Salad, Red Wine Jus, Cowboy Butter

BEEF BURGER 28

100% Beef Pattie in a Brioche bun with Onion Jam, Kewpie Mayo, Smoked Provolone Cheese, House Pickles, served with Fries

CRISPY CHICKEN BURGER 28

Freshly crumbed Chicken thigh, with a Brioche bun with Tomato Jam, Kewpie Mayo, Tasty Cheese, house Pickles, served with Fries

FISH AND CHIPS *DF* 29

Beer Battered fish of the day, Fries, Coleslaw, Tartare Sauce, Lemon

CHICKEN AND MUSHROOM FETUCCINE 28

Creamy Sauce, Poached Chicken and wild mushrooms

OTT CURRY SPECIAL 32

Ask a member of the team for todays Curry Special.

SALADS AND PLATTERS

WALDORF SALAD *GF/V* 25

Apple, Walnut, Celery, Grapes, served with a light Blue Cheese dressing

BEETROOT AND GOATS CHEESE *V/DF*/GF* 25

Served with Roquette, Pickled Carrots and Candied Walnuts

PROSCIUTTO SALAD *GF/DF** 28

Prosciutto, Roquette, Caramel Pear, Almond, Raisin, Feta Crumb and Balsamic Glaze

POACHED CHICKEN SALAD *GF/DF* 29

Wild Rice, Broccolli, White Cabbage, Ponzu, Black Pepper Ranch

OTT SHARING PLATTER 45

Cured Meats, Cheese, Olives, Arancini, Crackers, Relish, Toasted Ciabatta, and Fresh Fruit.

CHEF SPECIALS

PORCETTA *DF*/GF* 35

New Zealand Belly of Pork, stuffed, rolled and baked. Served with Cauliflower Puree, Orange and Fennel Salad with Burnt Apple Puree

SCOTCH FILLET *GF* 43

250g Aged Scotch Fillet, Hasselback potatoes, Mushroom Sauce, Cowboy Butter, Broccolini and Red Wine Jus

MARKET FISH *GF* 38

Pan roasted catch of the day, with a Tomato and Olive Crumb. Kumara and Lemon Veloute.

CHICKEN SUPREME *GF* 35

Potato, Bacon and Corn with Pumpkin Sauce, Broccolini, served with a Pastry top.

LAMB RUMP *DF*/GF* 38.5

Ras el Hanout rubbed Lamb rump, served on a bed of Couscous, Baby Carrots, Pea Chimichurri, Goats Cheese mousse.

RICOTTA AND PUMPKIN GNOCCHI *V* 27.5

Grano Padano, Chive oil and Pinenuts

BRAISED BEEF CHEEK 36

5 Hour Braised Beef Cheek, served with Cauliflower puree, Parsley Dressing and loaded Hasselback potatoes

SIDES AND SNACKS

GOURMET POTATOES *GF* 13.5

Pan seared Potatoes with Bacon and Corn

FRIES *GF* 12.5

Served with Tomato Sauce or Aioli

FRIED CHICKEN *GF/DF* 16.5

OTT's Famous deep fried, boneless Chicken Thigh, served with Black Garlic Aioli

FRIED CALAMARI *GF* 16.5

Served with Tartare Sauce and Lemon

VE - Vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy Free

Please let us know if you have any allergies so we can accommodate for these. Food may still contain traces of allergens.