



BAR | GRILL | TERRACE | BREWING CO

# show night dining package

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**2 COURSE \$55 | 3 COURSE \$69**

Please make 1 choice per selected course

Package includes baked bread plus complimentary glass of house wine or one of our OTIS craft beers

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## entree

**Australian King Prawns GF**

sweet pickles | red peppers | garlic | chilli | tortilla chips

**Schottlander's Wagyu Carpaccio GF**

pecorino | smoked tomato | pistachio | summer purslane

**Kale and Ricotta Ravioli**

saffron | lemon | arbequina olive oil

## main

**250g Jacks Creek New York Strip Sirloin GF**

cooked medium | chat potatoes | red wine jus

**Smokey Chicken GF**

baked half bird | charred sweet corn | smokey bourbon glaze | pomegranate | lime

**Fillet of Ocean Trout GF**

charred brocolini | kale | fennel | shallots | romesco sauce

**Zucchini Spaghetti GF**

tempura zucchini blossoms | baby zucchini ribbons | smoked almonds | manchego cheese

## dessert

GF options available

**Banoffee Jar**

banana | dulce de leche | pie crust | maple pecans

**Chocolate Deluxe**

chocolate brownie | chocolate parfait | chocolate soil | chocolate sauce | shaved chocolate

Food may contain traces of allergens.

Please notify your wait staff of any special dietary requirements before ordering

(GF) = gluten free

**Numbers strictly limited | Bookings essential**

**Contact OTIS Restaurant on 4645 0500 | Bookings from 5pm**

Conditions apply | Not available with any other offer

No further discounts apply