



BAR | GRILL | TERRACE | BREWING CO

show night dining package

2 COURSE \$55 | 3 COURSE \$65

Packages include your choice from our special show menu, plus a complimentary glass of wine or one of our unique craft beers

entree

Char Grilled King Prawns

scorched capsicum | pickled fennel | manzanilla olives | salsa verde (gf)

Sautéed Sweet Potato Gnocchi

kale | roasted chestnuts | fontina | burnt sage butter

Pea & Smoked Ham Hock Soup

pulled pork croquette

main

Riverine Short Rib

polenta fries | jus

Twice Cooked Pork Belly

cauliflower puree | grilled apples | asparagus | crackling

Pan Fried Local Snapper

chat potatoes | fennel | cherry tomatoes | basil oil

dessert

Sticky Date & Pistachio Pudding

honeycomb | creme' chantilly | dulce de leche

Chocolate Fondant

Ivory Coast single origin chocolate | bitter orange puree | charred orange sorbet | macadamia praline

Crème Brulee

passionfruit jelly | mandarin | white chocolate

Food may contain traces of allergens. Please notify your wait staff of any special dietary requirements before ordering

Numbers Strictly Limited Bookings Essential

Contact Otis Restaurant on 4645 0500 | Bookings from 5.30pm

Conditions apply | Not available with any other offer
No further discounts apply