



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

Australian King Prawns

chilli | garlic | peppers | smoked paprika | sourdough croutons

Confit Duck Terrine

baby beets | chutney | candied fennel | toasted brioche

Stuffed Zucchini Blossom

goats cheese | snow peas | orange | corn | pomegranate

main

200g Jacks Creek New York Strip Sirloin

polenta fries | red wine jus

Portuguese Charcoal Chicken

marinated in paprika | lime | touch of chilli | chimichurri sauce |
onion fritters

Fillet of Ocean Trout

wrapped in cedar sheets for flavour | served with salsa verde | endive |
radish salad | chargrilled sweetcorn (gf)

dessert

Warm Chocolate Fondant

banana | frozen yoghurt | butterscotch | peanut brittle

Pressed Apple Terrine

apple crisp | cinnamon crumble | vanilla bean icecream

Vanilla Crème Brûlée

fresh berries | strawberry jelly | 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

March 2017