

OTIS

FUNCTION RESERVATION

Please make your selections below for your group booking or event.
Please note dietary requirements can be catered to and worked around after initial selections are made.
Upon completing this form please email to info@thisisotis.com.au

3 COURSE FUNCTION MENU
64 per person

OTIS 5 COURSE FUNCTION MENU
79 per person

WELCOME CANAPES

(Included in 5 Course Function Menu or additional \$12 per person for 3 Course)

Ever changing selection prepared by our chefs.

ENTREE

- TUNA, watermelon, goats cheese, herb oil
- BEEF TARTARE, togarashi, xo dressing, crisp rice
- CRISPY PORK BELLY, nhamjim, papaya slaw, chilli
- GNOCCHI, parisienne style, corn, miso, poppy seed

MIDDLE COURSE

(Included in 5 Course Function Menu)

- RAVIOLI, egg yolk, amaretti, burnt butter, sage
- ORGANIC CHICKEN, asparagus, foigras butter, lemon thyme
- QUAIL, KFQ, house made kimchi, apricot honey
- KINGFISH SASHIMI, avocado, finger lime, saffron gazpacho

MAIN COURSE

(Served with two communal sides)

- OTIS PEPPER STEAK, aged fillet, brandy jus, silkwood pepper
- MARKET FISH, sweet potato, hazelnut, jamon, watercress
- LAMB RUMP, slow roast, eggplant, cumin, rosemary jus
- RISOTTO, garden pea, Merideth feta, mint, pinenut

DESSERT

- OTIS CREME CARAMEL, redgum smoked salt, Japanese whiskey
- MAGNUM MERINGUE, lemon curd, candied zest, sable
- TIRAMISU, vanilla, coffee, cocoa, mascarpone
- COMMUNAL CHEESE SELECTION, local honey, house made lavosh

NUMBER OF PEOPLE:

DATE / TIME:

ORGANISATION / NAME:

CONTACT NUMBER / EMAIL:

SPECIAL REQUIREMENTS / REQUESTS: