

DINNER TAKEAWAY MENU

Thursday - Monday 5pm – 7.30pm

SHARE PACKAGE BOXES \$40 ea or ORDER Any 3 for \$110

TAPAS BOX

\$40

Baked brie with Otree cheese fruits
Garlic & chilli prawns
Crisp fried calamari
Roast pumpkin and Persian fetta arancini
Twice cooked pork belly
Turkish bread



SEAFOOD SAMPLER

\$40

Garlic Prawns & Scallops
Pan Fried Salmon
Barramundi lightly battered
Crisp fried Calamari
Chunky Fries
Petite Salad



DESSERT BOX

\$40

Lemon Curd Tartlets
Blueberry cake
Tiramisu Cheesecake
Fig & Ginger Pudding with caramel sauce
Dark chocolate mousse
Chocolate Brownie



DINNER TAKEAWAY MENU

Thursday - Monday 5pm – 7.30pm

THE WINTER WONDERLAND

3 share courses for 2 people ~ \$110



Toasted garlic Turkish bread

Baked pumpkin gnocchi, tomato cacciatore, & bocconcini

Roast pumpkin and Persian fetta arancini

Twice cooked pork belly

Chicken roulade with prosciutto, Slow braised beef cheeks with caramelised onion, creamy mashed potato, sautéed greens & jus

A Dessert box filled with all our Chef's favourites

A LA CARTE DINNER MENU

Garlic & chilli prawns in oil with gremolata, and Turkish bread		\$12
Roast pumpkin and Persian fetta arancini with garlic aioli (4)	v	\$10
Crisp fried calamari, tomato chilli jam, aioli and roquette salad		\$14
Twice cooked pork belly, sticky plum, pomegranate		\$14
Baked pumpkin gnocchi, spiced tomato passata, bocconcini, and basil	v	\$13
Wild mushroom risotto, wilted spinach, YV persian fetta, parmesan, and truffle oil	v	\$24
Linguini with garlic prawns, calamari, chorizo, tomato cacciatore, capers, chilli, and olives		\$26
Chicken roulade with prosciutto, sage, and potato colcannon, sauteed greens & jus		\$27
Pork belly porchetta with orange & fig, potato rosti, kimchi, sauteed bok choy & chilli caramel		\$28
Barramundi pan fried with garlic prawns and a saffron cream linguini and fresh dill		\$27
Slow braised beef cheeks, pomme mash, caramelised onion, sauteed greens & gremolata		\$30