

Lunch & Dinner

12pm - 2pm & 5.30pm – 8pm

TO START

Whipped yarra valley fetta with honey and Turkish bread	V	\$12
Chicken liver pate with cracked pepper and croutons		\$12
Garlic & chilli prawns in oil with gremolata, and Turkish bread		\$15
Roast pumpkin and Persian fetta arancini with garlic aioli (4)	V	\$12
Baked brie with Otree cheese fruits and Turkish bread	V	\$15

ENTRÉE

Autumn cauliflower soup, pepitas and sunflower seeds with toasted pita	VG/OGF	\$14
Polenta crusted tart, roast beetroot, vegan cheese, and basil cashew nut pesto	V/VG/GF	\$15
Crisp fried calamari, tomato chilli jam, aioli and roquette salad	GF/LF	\$18/\$31
Twice cooked pork belly, sticky plum, pomegranate	GF	\$17
Pan seared Scallops, sweet corn puree, cucumber, and black sesame salad	GF	\$19
Baked pumpkin gnocchi, spiced tomato passata, bocconcini, and basil	V	\$16

MAIN

Vegetable Thai peanut satay, with pumpkin, red onion, spinach, and pappadums	VG/OGF	\$31
Wild mushroom risotto, wilted spinach, YV persian fetta, parmesan, and truffle oil	V	\$30
Crisp skin salmon, warm baby potato and puttanesca salad, with caper aioli	GF	\$32
Linguini with garlic prawns, calamari, chorizo, tomato cacciatore, capers, chilli, and olives		\$33
Roast pumpkin, spinach, and tofu vegan pastry pithivier with roquette & semi dried tomato	V/VG	\$30
Chicken roulade with prosciutto, sage, and potato colcannon, sauteed greens & jus	GF	\$34
Confit Duck leg, wild mushroom risotto, spinach & YV persian fetta, sauteed greens & red wine jus		\$37
Pork belly porchetta with orange & fig, potato rosti, kimchi, sauteed bok choy & chilli caramel		\$35
Barramundi pan fried with garlic prawns and a saffron cream linguini and fresh dill		\$34
Slow braised beef cheeks, pomme mash, caramelised onion, sauteed greens & gremolata	GF	\$38

** For all dietary allergies please consult with our staff for menu advice & feasible variations as menu items include unlisted ingredients.*

GF = Gluten Free

LF = Lactose Free

O = Optional

VG = Vegan

V = Vegetarian

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FROM THE GRILL

Served with truffled mushroom glaze, caramelised onion and potato gratin, seasonal greens & red wine jus

3-point Lamb Rack	<i>served pink</i>	GF	\$46
200gm Aged Eye Fillet	<i>served to your liking</i>	GF	\$42
400gm Grain feed Rib Eye	<i>served pink</i>	GF	\$54

SIDES

Hot potato chips with Otree tomato relish		V/GF	\$9
Wedges with sour cream and sweet chilli		V	\$11

DESSERT

Gelati Trio – lemon & lime, strawberry, and passionfruit with a banana almond biscuit		VG/OGF	\$12
Vegan chocolate brownie, coconut gelati, and raspberry compote		VG	\$15
Lemon curd tart with strawberry gelati, passionfruit, and mandarin compote			\$15
Warm Vegan blueberry Tart with an oat and pecan crust, served with coconut gelato		VG/GF	\$16
Tiramisu Cheesecake with Silva Coffee espresso, amaretto mascarpone & dark chocolate mousse			\$16
Fig and ginger pudding, spiced cardamon caramel, and double cream			\$16
White chocolate crème brulee, blackberry compote, double cream and orange, almond biscotti		OGF	\$16

** Whilst all reasonable efforts are taken to accommodate dietary requirements, we cannot guarantee that our food will be allergen free. Otree does not permit customer provided foods to be served in the restaurant. Please note we do not split bills. A surcharge of 15% applies on Public Holidays. Thank you.*

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