

TAKEAWAY MENU

DINNER Friday - Monday 5pm – 7.30pm

SHARE PACKAGES

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
Citrus Panna cotta
Choc Cherry Cheesecake
Rum & Raisin Pudding with toffee caramel
Dark chocolate mousse
Chocolate Brownie



ORDER ANY 3 SHARE PACKS FOR \$110.

** Images are an example only, products may contain different menu items as listed.*

TAKEAWAY MENU

DINNER Thursday - Monday 5pm – 7.30pm

THE O' FEAST



3 share courses for 2 people \$110

Baked brie with Otree cheese fruits & Turkish bread

Garlic & chilli prawns

Crisp fried calamari

Pork belly porchetta with orange & fig, potato rosti bites, cabbage slaw & chilli caramel

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

A Dessert box filled with all our Chef's favourites

KID'S DINNER PACKS

Your choice of Main meal with a dessert \$15

Crisp fried calamari, chips and green salad

Tempura fish, chips and green salad

Linguini with napoli sauce and parmesan (V)

Rich Chocolate Mousse with profiteroles



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A LA CARTE DINNER MENU

Garlic & chilli prawns in oil with gremolata, and Turkish bread		\$12
Roast pumpkin and Persian feta arancini with garlic aioli (4)	v	\$10
Crisp fried calamari, tomato chilli jam, aioli and rocket salad		\$14
Twice cooked pork belly, sticky plum, cabbage & pomegranate slaw		\$14
Baked pumpkin gnocchi, spiced tomato passata, bocconcini, and basil	v	\$13
Wild mushroom risotto, wilted spinach, YV persian feta, 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
Hot potato chips with house made tomato relish		\$7
Wedges with sour cream and sweet chilli		\$9
Rum and Raisin pudding with toffee caramel and double cream		\$11
Rich chocolate brownie with double cream and chocolate mousse		\$11
Chocolate Cherry cheesecake with double cream and honeycomb		\$11
Lemon tart with berry compote and double cream		\$11