

**TAKEAWAY MENU**

**DINNER** Friday - Monday 5pm – 7.30pm

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**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  
Tiramisu Cheesecake  
Fig & Ginger Pudding with caramel sauce  
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

**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