



## Bread, Soup 'n Dip's

<b>Chef's Soup of the Day</b> 2 choices, including a vegetarian option	<b>\$70</b>
<b>Bruschetta Pomodoro</b> with tomato, onion, garlic, balsamic reduction, parmesan and goats cheese	<b>\$99</b>
<b>Pizza Bianca</b> crispy base, with garlic butter and fresh herbs	<b>\$70</b>
<b>Olive &amp; Herb Pizetta</b> with caramelised onion, kalamata olives, fresh rosemary and anchovies	<b>\$90</b>
<b>Toasted Pita &amp; Dips</b> beetroot feta   tzatziki   hummus   chili roast tomato & bell pepper	<b>\$110</b>

## Starters

<b>Meze Platter</b> cured meats   marinated olives   persian feta   stuffed peppers - great to share!	<b>\$175</b>
<b>Oysters - Natural, Kilpatrick <u>or</u> Rockefeller</b> minimum 4 pcs	<b>\$market</b>
<b>Pan Seared Foie Gras</b> with toasted brioche, fried egg and red currant reduction	<b>\$185</b>
<b>Seared Scallops</b> on minted green pea risotto; topped with crispy prosciutto	<b>\$195</b>
<b>Quesadilla</b> with salsa, sour cream and lime wedge: <b>choose chicken <u>or</u> veggie</b>	<b>\$115</b>
<b>Prawn Cocktail</b> with iceberg lettuce, avocado, cherry tomatoes and marie rose sauce	<b>\$180</b>
<b>Peking Duck Rolls</b> spring onion, cucumber and carrot - with sweet tamarind plum sauce	<b>\$145</b>
<b>Bread Crumbed Calamari</b> with roast garlic aioli	<b>\$160</b>
<b>Steak Tartare</b> with roquefort foam, quails egg and matchstick fries	<b>\$180</b>
<b>Thai Spicy Minced Chicken - Larb Gai</b> with fresh mint, green beans and iceberg lettuce	<b>\$125</b>
<b>Wagyu Beef Carpaccio</b> with a mustard gherkin sauce, rocket, parmesan and extra virgin olive oil	<b>\$165</b>
<b>Crispy White Bait</b> with dill crème fraiche	<b>\$130</b>
<b>Spring Bay Mussels</b> in a white wine saffron cream broth - served with crusty bread	<b>\$175</b>
<b>Sesame Tuna</b> with wasabi mayonnaise and fresh ginger soy	<b>\$145</b>
<b>Vietnamese Spring Rolls</b> with a sweet chili dipping sauce	<b>Prawn - \$120   Chicken - \$110   Vegetable - \$100</b>
<b>Pork Belly Lollipops</b> with a smoky bbq hoisin sauce	<b>\$140</b>
<b>Sizzling Garlic Prawns</b> with crusty baguette	<b>\$165</b>
<b>Flame Grilled Wagyu Beef Skewers</b> with horseradish dip	<b>\$190</b>
<b>Grilled Haloumi &amp; Veggie Skewers</b> with gremolata	<b>\$140</b>
<b>Crab Cakes</b> with lemon mayo	<b>\$165</b>
<b>Roast Pumpkin stuffed Portobello Mushroom</b> with persian feta and a rocket, red onion & pine nut salad	<b>\$135</b>
<b>Tasting Platter</b> - choose any 4 items; minimum 2 sharing	<b>\$185 pp</b>

**Crab Cakes | Wagyu Skewers | Sesame Tuna | Pork Belly Lollipops | Duck Rolls  
Pan Seared Scallops | Calamari | Haloumi & Veggie Skewers | Spring Rolls**

## Salad's

<b>Salad Niçoise</b> a french classic, with seared peppered tuna, silver anchovies and lemon vinaigrette	<b>\$175</b>
<b>Smoked Salmon Salad</b> mixed leaves, in a citrus dressing with blood orange and parmesan	<b>\$165</b>
<b>Insalata Caprese</b> kumato tomatoes, layered with buffalo mozzarella, with olive oil and aged balsamic	<b>\$170</b>
<b>Pear &amp; Roquefort Salad</b> with rocket, in red wine vinaigrette - topped with toasted walnuts	<b>\$130</b>
<b>Oolaa Cobb Salad</b> choose either: <b>flame grilled beef</b> <u>or</u> <b>chicken</b>	<b>\$175</b>
<b>Caesar Salad</b> with silver anchovies, herb garlic croutons and crispy prosciutto	<b>\$135</b>
<b>Greek Salad</b> with roasted bell peppers, kalamata olives, tossed in oregano vinaigrette; topped with feta cheese	<b>\$145</b>
<b>Pumpkin, Asparagus &amp; Cous Cous Salad</b> green pea, chick peas, coriander and mint yogurt	<b>\$150</b>
<b>Beetroot, Broccoli &amp; Goats Cheese Salad</b> in balsamic dressing	<b>\$165</b>
<b>King Prawn, Mango &amp; Avocado Salad</b> in a zesty thai dressing	<b>\$235</b>
<b>Pesto Chicken Salad</b> baby spinach, pine nuts, cherry tomatoes, parmesan and basil cream dressing	<b>\$150</b>
<b>Lump Crab &amp; Avocado Salad</b> gem lettuce, cucumber and marie rose sauce	<b>\$225</b>

<b>Add to any Salad:</b>	chicken <u>or</u> beef	<b>\$60</b>	grilled <u>or</u> smoked salmon	<b>\$65</b>
	pepper seared tuna	<b>\$75</b>	grilled king prawns	<b>\$120</b>

## Pasta

<b>Spaghetti Carbonara</b> crispy pancetta, shallots, garlic and parmesan; tossed with organic egg yolk	<b>\$145</b>
<b>Wagyu Spaghetti Bolognese</b> topped with shaved parmesan and served with garlic bread	<b>\$165</b>
<b>Roast Pumpkin &amp; Sun Blush Tomato Penne</b> in a creamy pesto sauce, topped with pine nuts	<b>\$130</b>
<b>Creamy Duck &amp; Porcini Pappardelle</b> tossed with caramelised onion and baby spinach	<b>\$185</b>
<b>Blue Swimmer Crab Lasagne</b> with creamy abalone sauce	<b>\$240</b>
<b>Smoked Salmon Fettuccine</b> in a vodka, chili pepper and tomato cream sauce	<b>\$170</b>
<b>Linguine alle Vongole</b> fresh clams, scorched tomatoes, saffron; in a white wine garlic sauce	<b>\$160</b>
<b>Penne Arrabiata</b> roma tomatoes, garlic, red chili and extra virgin olive oil	<b>\$140</b>
<b>Pumpkin &amp; Mascarpone Ravioli</b> with wilted spinach, light cream sauce and sage butter	<b>\$145</b>
<b>Lobster Linguine</b> tossed with garlic, chili, saffron, pernod, a splash of cream and fresh dill	<b>\$420</b>
<b>Ricotta &amp; Spinach Cannelloni</b> topped with tomato basil sauce and grated parmesan cheese	<b>\$140</b>
<b>Aglio e Olio</b> the pasta of your choice tossed with garlic, chili flakes, white wine and extra virgin olive oil	<b>\$120</b>
<b>Risottos:</b>	
<b>Mediterranean Vegetable</b> tomato, oregano and parmesan cheese	<b>\$145</b>
<b>Wild Mushroom Risotto</b> drizzled with truffle oil and topped with, rocket and shaved parmesan	<b>\$135</b>
<b>Minted Green Pea Risotto, with Tiger Prawns</b> topped with grated pecorino cheese	<b>\$245</b>
<b>Chicken &amp; Asparagus Risotto</b> with mixed herbs, garlic, white wine - topped with shaved parmesan	<b>\$155</b>

## Pizza

<b>Margarita</b> fresh basil, cherry tomatoes and buffalo mozzarella	<b>\$120</b>
<b>Italiano</b> shaved country ham, parma ham, salami and pepperoni	<b>\$150</b>
<b>Mediterranean</b> parma ham, capsicum, artichoke, semi sun dried tomato, olives and baby spinach	<b>\$165</b>
<b>Larb Gai</b> thai spiced minced chicken, on a plain pizza base	<b>\$140</b>
<b>Veggie</b> mushroom, red onion, olives, bell peppers and asparagus; drizzled with pesto	<b>\$150</b>
<b>Oolaa Laa</b> cajun spiced chicken, spinach, mushrooms, with sweet chili and sour cream	<b>\$160</b>

## Mains

<b>Pan Roasted Sea Bass</b>					<b>\$280</b>
with parmesan potatoes, broccolini, red peppercorns and lemon beurre blanc					
<b>Glazed Soy Salmon</b>					<b>\$225</b>
with wholegrain rice and steamed vegetables					
<b>Grilled Snapper</b>					<b>\$220</b>
with cauliflower puree, asparagus and lemon butter sauce, with sundried tomatoes					
<b>Whole Grilled Lobster</b>					<b>\$market</b>
with creamy mash and buttered vegetables					
choose: <b>Thermidor</b>   <b>Mornay</b>   <b>Garlic Butter</b>					
<b>Beer Battered Fish &amp; Hand Cut Chips</b>					<b>\$190</b>
with green pea puree and tartar sauce					
<b>Lemon Grass &amp; Chili King Prawns</b>					<b>\$285</b>
with singapore noodles and sesame honey glazed pak choi					
<b>Sizzling Fajitas - choose: Chicken   Beef   Veggie</b>					<b>\$150</b>
with salsa, guacamole, sour cream and flour tortillas					
<b>Baked Chicken Breast</b>					<b>\$145</b>
topped with fresh tomato sauce and provolone cheese - served with herb orzo, broccolini and pesto					
<b>Confit of Duck</b>					<b>\$255</b>
with kipfler potatoes, buttered spinach, fig jam and red wine jus					
<b>Herb Crusted Rack of Lamb</b>					<b>\$375</b>
with roast kipfler potatoes, ratatouille, green beans and rosemary sauce					
<b>Cracklin' Pork Belly</b>					<b>\$215</b>
with sweet potato mash, broccolini and red cabbage, sautéed with bacon & apple					
<b>1/2 Spring Chicken</b>					<b>\$200</b>
with thick cut chips, corn on the cob and prosciutto wrapped asparagus					
<b>Slow Braised Lamb Shank</b>					<b>\$225</b>
with dauphinoise potatoes, vegetables and rich herb gravy					
<b>Veal Scaloppini Marsala</b>					<b>\$220</b>
with truffle mashed potatoes and marsala mushroom sauce					
<b>Hickory Smoked Pork Baby Back Ribs</b>			half   full		<b>\$230   \$420</b>
with char grilled corn coleslaw and thick cut chips					
<b>Spicy Tofu Veggie Noodles</b>					<b>\$145</b>
tossed in an aromatic asian spiced sauce; with seasonal vegetables					
<b>Japanese Pork Chop</b>					<b>\$275</b>
potato dauphinoise, summer vegetables and calvados sauce					

## From the Grill

<b>New Zealand Tenderloin</b>		60z - \$225	80z - \$280		
<b>US Certified Black Angus</b>	<b>Sirloin</b>		80z - \$370	100z - \$450	
	<b>Rib Eye</b>			100z - \$390	120z - \$470
<b>Surf &amp; Turf</b>					<b>\$350</b>
60z new zealand tenderloin topped, with grilled king prawns					
<b>Wagyu</b>	arguably the world's finest beef; with rich flavour and supreme tenderness.....				
	<b>Tenderloin</b>	60z - \$445	80z - \$585		
	<b>Sirloin</b>		80z - \$585	100z - \$700	
<b>Oolaa Burger – Wagyu Beef or Chicken</b>					<b>\$170</b>
with hand cut chips - includes cheese, plus 2 extra toppings					
<ul style="list-style-type: none"> <li>• choice of cheese – swiss   mature cheddar   roquefort</li> <li>• extra toppings – bacon   fried egg   sliced beetroot   pickles   mushrooms   jalapeños</li> </ul> foie gras extra \$55					
<b>Black Angus Steak Sandwich</b>					<b>\$195</b>
topped with caramelised onions, sautéed mushrooms - served with hand cut chips					

***all steaks are served with herbed rösti potato, broccolini and roast vine tomatoes***  
***choose your favourite sauce:***

- hollandaise | béarnaise | blue cheese pepper | mushroom | red wine jus
- or butters – mustard tarragon | café de paris | roast garlic & thyme

## Sides \$55 each

creamy garlic mash  
 sweet potato mash  
 summer vegetables, with herb butter  
 shoestring fries, with garlic aioli  
 grilled asparagus, with béarnaise  
 potato dauphinoise  
 cauliflower cheese  
 buttered carrots

truffle mashed potatoes  
 cauliflower puree  
 sautéed garlic herb portobello  
 steamed baby spinach  
 sautéed broccoli, with toasted almonds  
 hand cut chips  
 french fries  
 red cabbage, with bacon & apple