



## Bread, Soup 'n Dip's

**Chef's Soup of the Day** \$70  
2 choices, including a vegetarian option

**Vine Tomato & Goats Cheese Bruschetta (v)** \$108  
drizzled with balsamic reduction - topped with shaved parmesan and sweet basil

### Flatbreads

- **Chili Crab, Tomato & Coriander** \$155
- **Fig, Prosciutto & Goats Cheese** \$170
- **Portobello Mushroom, Garlic & Parmesan (v)** \$135
- **Turkish Spiced Lamb, Lemon Tahini & Pomegranate** \$175

**Toasted Pita & Dips (v) – choose 4** \$125

- minted beetroot feta | olive tapenade | hummus | chili tomato & bell pepper hummus
- lemony artichoke, spinach & white bean | tzatziki | avocado wasabi | babaganoush

**Meze Platter** \$185  
cured meats | marinated olives | persian feta | stuffed peppers | manchego cheese - great to share!

## Starters

**Oysters** jet fresh, seasonal selection - minimum 4 pcs \$market  
**choose: Natural, Kilpatrick or Rockefeller**

**Pan Seared Foie Gras** \$205  
with toasted brioche, fried egg and red currant reduction

**Seared Scallops** \$215  
on minted green pea risotto; topped with crispy prosciutto

**Quesadillas** \$125  
with salsa, sour cream and lime: **choose: chicken | veggie | pulled pork | beef**

**Poached King Prawn Cocktail** \$195  
with wasabi avocado dip

**Peking Duck Rolls** \$150  
spring onion, cucumber and carrot - with sweet tamarind plum sauce

**Bread Crumbed Calamari** \$170  
with lemony roast garlic aioli

**Steak Tartare** \$180  
with toasted stoneground sourdough baguette

**Thai Spicy Minced Chicken - Larb Gai** \$135  
with fresh mint, green beans and iceberg lettuce

**Wagyu Beef Carpaccio** \$185  
with a mustard gherkin sauce, rocket, parmesan and extra virgin olive oil

**Crispy White Bait** \$145  
with lemon dill crème fraiche

**Spring Bay Mussels** \$185  
in a white wine saffron cream broth or lemongrass red curry sauce - served with crusty bread

**Sesame Seared Tuna** \$155  
with wasabi mayonnaise and fresh ginger soy

**Vietnamese Rice Paper Rolls** Prawn - \$125 | Chicken - \$120 | Vegetable - \$110  
with a sweet chili coriander dipping sauce

**Pork Belly Lollipops** \$150  
with a smoky bbq hoisin sauce

**Hot Pot of Garlic & Herb Prawns** \$175  
with baked garlic butter baguette

**Flame Grilled Wagyu Beef Skewers** \$190  
with horseradish dip

**Grilled Haloumi & Veggie Skewers (v)** \$145  
with gremolata

**Maryland Crab Cakes** \$175  
with lemon mayo

**Roast Pumpkin Stuffed Portobello Mushroom (v)** \$145  
with persian feta and a rocket, red onion & pine nut salad

**Tasting Platter - choose any 4 items; minimum 2 sharing** \$185 pp

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

## Salad's

<b>Salad Niçoise</b>	\$180
a french classic, with seared peppered tuna, silver anchovies and lemon vinaigrette	
<b>Roasted Baby Carrots &amp; Red Quinoa Salad (v)</b>	\$160
in a lemon yoghurt dressing	
<b>Kale, Parmesan &amp; Pine Nut Salad (v)</b>	\$145
tossed in a lemon olive oil dressing, with sun blush tomatoes	
<b>Poached Salmon Salad</b>	\$185
on lemon tabbouleh cous cous - topped with beetroot & tomato salsa and crumbled feta	
<b>Insalata Caprese (v)</b>	\$180
kumato tomatoes, layered with buffalo mozzarella, drizzled with olive oil and aged balsamic	
<b>Baby Pear &amp; Roquefort Salad (v)</b>	\$140
with rocket, in red wine vinaigrette - topped with toasted walnuts	
<b>Oolaa Cobb Salad</b> choose either: <b>flame grilled beef, chicken <u>or</u> salmon</b>	\$180
<b>Caesar Salad</b>	\$140
with silver anchovies, herb garlic croutons and crispy prosciutto	
<b>Greek Salad (v)</b>	\$145
with roasted bell peppers, kalamata olives, tossed in oregano vinaigrette; topped with feta cheese	
<b>Pumpkin, Asparagus &amp; Cous Cous Salad (v)</b>	\$150
green peas, chick peas, coriander and mint yoghurt	
<b>Beetroot, Broccoli &amp; Goats Cheese Salad (v)</b>	\$165
in balsamic dressing, with pomegranate	
<b>King Prawn, Mango &amp; Avocado Salad</b>	\$235
in a zesty thai dressing	
<b>Pesto Chicken Salad</b>	\$150
baby spinach, pine nuts, cherry tomatoes, parmesan and balsamic cream dressing	
<b>Lump Crab &amp; Avocado Salad</b>	\$225
gem lettuce, cucumber and marie rose sauce	

### Add to any Salad:

grilled chicken or beef \$65  
pepper seared tuna \$75

grilled or smoked salmon \$70  
2 grilled king prawns \$130

## Pasta

all pastas are dishes served with garlic herb focaccia - gluten free options available

<b>Spaghetti Carbonara</b>	\$155
crispy pancetta, shallots, garlic and parmesan; tossed with organic egg yolk	
<b>Wagyu Spaghetti Bolognese</b>	\$175
topped with shaved parmesan and basil	
<b>Tuscan Kale &amp; Roast Tomato Farfalle (v)</b>	\$150
tossed in a lemon basil pesto, with broccoli, baby mozzarella and pine nuts	
<b>Creamy Duck &amp; Porcini Pappardelle</b>	\$195
tossed with caramelised onion and baby spinach	
<b>Zucchini, Pumpkin &amp; Quinoa Lasagne (v)</b>	\$155
on italian tomato sauce	
<b>Smoked Salmon Fettuccine</b>	\$170
in white wine olive oil sauce, with black olives, capers, baby spinach and tomato concasse	
<b>Linguine alle Vongole</b>	\$165
fresh clams, scorched tomatoes, saffron; in a white wine garlic sauce	
<b>Penne Arrabiata (v)</b>	\$140
roma tomatoes, garlic, red chili and extra virgin olive oil	
<b>Crispy Bread Crumbed Mushroom Ravioli (v)</b>	\$145
on marinara tomato sauce, with roquefort cheese	
<b>Lobster Linguine</b>	\$420
tossed a light tomato sauce, with sweet italian basil and roasted cherry tomatoes	
<b>Ricotta &amp; Spinach Cannelloni (v)</b>	\$140
topped with tomato basil sauce and grated parmesan cheese	
<b>Aglio e Olio (v)</b>	\$125
the pasta of your choice tossed with garlic, chili flakes, white wine and extra virgin olive oil	
<b>Risottos:</b>	
<b>Mediterranean Vegetable</b> tomato, oregano and parmesan cheese (v)	\$155
<b>Wild Mushroom Risotto</b> drizzled with truffle oil and topped with, rocket and shaved parmesan (v)	\$145
<b>Chicken &amp; Asparagus Risotto</b> with mixed herbs, garlic, white wine - topped with shaved parmesan	\$165

## Pizza

<b>Margarita</b> fresh basil, cherry tomatoes and buffalo mozzarella (v)	\$135
<b>Pepperoni</b> with chorizo	\$160
<b>Mediterranean</b> parma ham, capsicum, artichoke, semi sun dried tomato, olives and baby spinach	\$175
<b>Larb Gai</b> thai spiced minced chicken, on a plain pizza base	\$160
<b>Pesto Roasted Vegetable &amp; Ricotta</b> mushroom, red onion, bell peppers, asparagus and zucchini (v)	\$150

## Mains

<b>Pan Roasted Sea Bass</b>										\$290
with parmesan potatoes, broccolini, red peppercorns and lemon beurre blanc										
<b>Char Grilled Salmon</b>										\$225
on broad bean & feta 'smash', with an heirloom tomato & radish salad, in onion vinaigrette										
<b>Grilled Snapper</b>										\$220
with cauliflower puree, charred asparagus and roasted bell pepper coulis										
<b>Beer Battered Cod &amp; Thick Cut Chips</b>										\$220
with green pea puree, tartar sauce and malt vinegar										
<b>Char Grilled Lemongrass &amp; Chili King Prawns</b>										\$320
on singapore noodles, with sesame honey glazed pak choi										
<b>Sizzling Fajitas - choose: Chicken   Beef   Veggie</b>										\$160
with salsa, guacamole, sour cream, jalapeños and flour tortillas										
<b>Baked Chicken Breast</b>										\$155
topped with fresh tomato sauce, provolone cheese and pesto - served with herbed orzo pasta and broccolini										
<b>Confit of Duck</b>										\$265
with kipfler potatoes, buttered spinach, fig jam and red wine jus										
<b>Herb Crusted Rack of N.Z Lamb</b>										\$395
with roast kipfler potatoes, ratatouille, green beans and rosemary sauce										
<b>Cracklin' Pork Belly</b>										\$225
with sweet potato mash, broccolini and red cabbage, sautéed with bacon & apple										
<b>Balsamic Glazed Roast Lamb Rump</b>										\$220
on minted green pea risotto, with roasted truss tomatoes and feta 'crumble'										
<b>1/2 Spring Chicken</b>										\$200
with thick cut chips, corn on the cob and prosciutto wrapped asparagus										
<b>Slow Braised Lamb Shank</b>										\$225
with dauphinoise potatoes, vegetables and rich herb gravy										
<b>Veal Scaloppini Marsala</b>										\$230
with truffle mashed potatoes and marsala mushroom sauce										
<b>Hickory Smoked Baby Back Pork Ribs</b>							half   full			\$245   \$450
with char grilled corn coleslaw and thick cut chips										
<b>Spicy Tofu Veggie Noodles (v)</b>										\$145
tossed in an aromatic asian spiced sauce; with seasonal vegetables										
<b>Japanese Pork Chop</b>										\$275
potato dauphinoise, summer vegetables and calvados sauce										

## From the Grill

<b>New Zealand Tenderloin</b>		60z - \$235	80z - \$295							
<b>US Certified Black Angus</b>	<b>Sirloin</b>		80z - \$385	100z - \$480						
	<b>Rib Eye</b>			100z - \$410	120z - \$520					
<b>Surf &amp; Turf</b>										\$350
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>Whole Grilled Lobster</b>										\$market
with garlic herb butter sauce – served with a citrus salad and thick cut fries										
<b>Oolaa's Wagyu Beef Burger – or Chicken (\$165)</b>										\$180
with thick cut fries - 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 \$65									
<b>Black Angus Steak Sandwich</b>										\$210
topped with caramelised onions, sautéed mushrooms - served with thick cut fries										

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

- hollandaise | béarnaise | blue cheese | green peppercorn | black pepper | red wine jus
- salsa verde | chimichurri | roast garlic & herb butter | marsala mushroom

## Sides

\$65 each

garlic mashed potatoes	truffle mashed potatoes	creamy mashed potatoes
sweet potato mash	cauliflower puree	potato dauphinoise
steamed vegetables	garlic herb mushrooms	steamed <u>or</u> creamed baby spinach
matchstick fries	french fries	grilled asparagus, with béarnaise
steakhouse fries	thick cut fries	sautéed broccoli, with toasted almonds
cauliflower cheese	green pea puree	red cabbage, with bacon & apple
steamed broccoli	broad bean & feta smash	mixed side salad

prices subject to 10% service charge