



Starters & Sharing

Chefs Soup of the Day 2 choices, including a vegetarian option	\$ 70
Vine Tomato & Goats Cheese Bruschetta (v) topped with parmesan and basil	\$105
Toasted Pita & Dips (v) – choose 4	\$110
• minted beetroot feta olive tapenade hummus chili tomato & bell pepper hummus lemony artichoke & white bean tzatziki avocado wasabi baba ganoush	
Meze Platter cured meats marinated olives persian feta stuffed peppers manchego cheese - great to share!	\$175
Seared Scallops on minted green pea risotto; topped with crispy prosciutto	\$190
Quesadillas with salsa, sour cream and lime: choose: chicken veggie pulled pork beef	\$115
Poached King Prawn Cocktail with wasabi avocado dip	\$195
Peking Duck Rolls spring onion, cucumber and carrot - with sweet tamarind plum sauce	\$150
Bread Crumbed Calamari with lemony roast garlic aioli	\$155
Steak Tartare with toasted sourdough baguette	\$180
Thai Spicy Minced Chicken - Larb Gai with fresh mint, green beans and romaine lettuce	\$130
Beef Carpaccio with a mustard gherkin sauce, rocket, celery leaf, parmesan and extra virgin olive oil	\$175
Crispy White Bait with lemon dill crème fraiche	\$135
Spring Bay Mussels in a white wine saffron cream broth <u>or</u> lemongrass red curry sauce	\$175
Sesame Seared Tuna with wasabi mayonnaise and fresh ginger soy	\$145
Vietnamese Rice Paper Rolls with a sweet chili sauce Prawn - \$125 Chicken - \$110 Vegetable - \$100	
Pork Belly Lollipops with a smoky bbq hoisin sauce	\$145
Hot Pot of Garlic & Herb Prawns with baked garlic butter baguette	\$170
Flame Grilled Wagyu Beef Skewers with horseradish dip	\$190
Grilled Haloumi & Veggie Skewers (v) with gremolata	\$145
Maryland Crab Cakes with lemon mayo	\$165
Tasting Platter - choose any 4 items; minimum 2 sharing	\$180 pp
Crab Cakes Wagyu Skewers Calamari Haloumi & Veggie Skewers Prawn Cocktail	
Pan Seared Scallops Sesame Tuna Pork Belly Lollipops Spring Rolls Duck Rolls	

Salads

****add grilled chicken or salmon to any salad for an extra \$65****

Salad Niçoise a french classic, with seared peppered tuna, silver anchovies and lemon vinaigrette	\$175
Roasted Baby Carrots & Red Quinoa Salad (v) in a lemon yoghurt dressing	\$150
Kale, Parmesan & Pine Nut Salad (v) tossed in a lemon olive oil dressing, with sun blush tomatoes	\$145
Poached Salmon Salad on lemon tabbouleh cous cous - topped with beetroot & tomato salsa and crumbled feta	\$185
Burrata Mozzarella & Heirloom Tomato Salad drizzled with extra virgin olive oil and aged balsamic	\$180
Baby Pear & Roquefort Salad (v) with rocket, in red wine vinaigrette - topped with toasted walnuts	\$140
Vietnamese Chicken Salad in a sweet chili lime dressing - topped with fried shallots and peanuts	\$145
Oolaa Cobb Salad choose either: flame grilled beef, chicken <u>or</u> salmon	\$180
Caesar Salad with silver anchovies, herb garlic croutons and crispy prosciutto	\$130
Greek Salad (v) with roasted bell peppers, kalamata olives, tossed in oregano vinaigrette; topped with feta cheese	\$145
Pumpkin, Asparagus & Cous Cous Salad (v) green peas, chick peas, coriander and mint yoghurt	\$150
Beetroot, Broccoli & Goats Cheese Salad (v) in balsamic dressing, with pomegranate	\$165
King Prawn, Mango & Avocado Salad in a zesty thai dressing	\$235
Pesto Chicken Salad baby spinach, pine nuts, cherry tomatoes, parmesan and balsamic cream dressing	\$155
Lump Crab & Avocado Salad gem lettuce, cucumber and marie rose sauce	\$230

Pizza

Margarita (v) fresh basil, cherry tomatoes and buffalo mozzarella	\$125
Pesto Chicken cherry tomatoes, bocconcini and sweet basil	\$155
Mediterranean parma ham, capsicum, artichoke, semi sun dried tomato, olives and baby spinach	\$165
Pesto Roasted Vegetable & Ricotta (v) mushroom, red onion, bell peppers, asparagus and zucchini	\$150
Pepperoni the spicy salami classic	\$140
Rustica fig, prosciutto & goats cheese, caramelised onions and sweet basil	\$185

Pasta & Risottos

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

Spaghetti Carbonara crispy pancetta, shallots, garlic and parmesan; tossed with organic egg yolk	\$155
Wagyu Spaghetti Bolognese topped with shaved parmesan and basil	\$170
Tuscan Kale & Roast Tomato Farfalle (v) in a lemon pesto, with broccoli, baby mozzarella and pine nuts	\$150
Creamy Duck & Porcini Pappardelle tossed with caramelised onion and baby spinach	\$185
Zucchini, Pumpkin & Quinoa Lasagne (v) on italian tomato sauce	\$155
Smoked Salmon Fettuccine in white wine olive oil sauce, with olives, capers, spinach and tomato concasse	\$170
Linguine alle Vongole fresh clams, scorched tomatoes, saffron; in a white wine garlic sauce	\$165
Penne Arrabiata (v) roma tomatoes, garlic, red chili and extra virgin olive oil	\$140
Bread Crumbed Mushroom Ravioli (v) on marinara tomato sauce, drizzled with sage butter	\$145
Ricotta & Spinach Cannelloni (v) topped with tomato basil sauce and grated parmesan cheese	\$140
Aglio e Olio (v) the pasta of your choice tossed with garlic, chili flakes, white wine and extra virgin olive oil	\$125
Mediterranean Vegetable Risotto (v) tomato, oregano and parmesan cheese	\$155
Wild Mushroom Risotto (v) drizzled with truffle oil and topped with, rocket and shaved parmesan	\$145
Chicken & Asparagus Risotto with mixed herbs, garlic, white wine - topped with shaved parmesan	\$165

Mains

Pan Roasted Sea Bass with parmesan potatoes, broccolini, red peppercorns and lemon beurre blanc	\$265
Char Grilled Salmon on broad bean & feta 'smash', with an heirloom tomato & radish salad, in onion vinaigrette	\$225
Grilled Snapper with cauliflower puree, asparagus and lemon butter sauce, with sundried tomatoes	\$220
Lemon Grass & Chili King Prawns with singapore noodles and sesame honey glazed pak choi	\$275
Sizzling Fajitas - Chicken Beef Veggie with salsa, guacamole, sour cream, jalapeños and flour tortillas	\$160
Baked Chicken Breast topped with fresh tomato sauce and provolone cheese - served with herb orzo	\$155
Confit of Duck with kipfler potatoes, buttered spinach, fig jam and red wine jus	\$225
Balsamic Glazed Roast Lamb Rump on minted pea risotto, with roast tomatoes and feta 'crumble'	\$220
Cracklin' Pork Belly with sweet potato mash, broccolini, red cabbage, bacon & apple	\$195
1/2 Roast Chicken with thick cut chips, corn on the cob and prosciutto wrapped asparagus	\$190
Slow Braised Lamb Shank with dauphinoise potatoes, steamed vegetables and rich herb gravy	\$175
Veal Scaloppini Marsala with truffle mashed potatoes and marsala mushroom sauce	\$210
Hickory Smoked Baby Back Pork Ribs with char grilled corn 'slaw and thick cut chips half rack \$245 full \$450	
Beer Battered Fish & Hand Cut Chips with green pea puree and tartar sauce	\$170

From the Grill

New Zealand Tenderloin	6oz - \$235	8oz - \$295
US Certified Black Angus	Sirloin 8oz - \$385	100z - \$480
	Rib Eye 100z - \$410	120z - \$520
Surf & Turf 6oz new zealand tenderloin, with 2 char grilled king prawns		\$350

*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

Oolaa's Wagyu Beef Burger – or Chicken (\$165) with thick cut fries - includes cheese, plus 2 extra toppings **\$175**

- choice of cheese – swiss | mature cheddar | roquefort | feta
- extra toppings – bacon | fried egg | sliced beetroot | pickles | mushrooms | jalapeños

Black Angus Steak Sandwich topped with caramelised onions, sautéed mushrooms - with thick cut fries **\$190**

Sides

\$60 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