



Starters & Sharing Dishes

Chef's Soup of the Day 2 choices, including a vegetarian option – with crusty baguette	\$70
Toasted Pita & Dips – choose 4	\$125 (v)
<ul style="list-style-type: none"> minted beetroot feta olive tapenade zatar spiced hummus chili tomato & bell pepper hummus artichoke, spinach & white bean mint tzatziki avocado wasabi smoky babaganoush 	
The Oolaa Platter parma ham, sliced buffalo mozzarella and heirloom tomatoes – topped with rocket and parmesan	\$225
Vine Tomato & Goats Cheese Bruschetta topped with aged balsamic, parmesan and sweet basil	\$125 (v)
Oysters jet fresh, seasonal selection – minimum 4 pcs choose: Natural, Kilpatrick or Rockefeller	\$market
Pan Fried Szechwan Dumplings with soy ginger chili sauce choose: chicken veggie	\$140 (v)
Crunchy Lettuce Tacos (3 pc) – Tempura Scampi or Spicy Crab Avocado	\$190/\$155
Jalapeno Kingfish Carpaccio thinly sliced Kingfish with ginger, jalapenos and citrus soy dressing	\$160
Crispy Peking Duck Pancakes with spring onion and cucumber – with sweet tamarind plum sauce	\$155
Bread Crumbed Calamari with lemony roast garlic aioli and zesty marinara sauce	\$170
Thai Spicy Minced Chicken – Larb Gai with fresh mint, green beans and iceberg lettuce	\$145
Sesame Seared Tuna with wasabi mayonnaise and fresh ginger soy	\$155
Vietnamese Rice Paper Avocado Rolls with a sweet chili coriander dipping sauce	\$120 (vg)
Pork Belly Lollipops with a smoky bbq hoisin sauce	\$150
Hot Pot of Garlic & Herb Prawns with baked garlic butter baguette	\$175
Flame Grilled Wagyu Beef & Spring Onion Skewers with sesame teriyaki and wasabi remoulade	\$190
Grilled Halloumi Bruschetta with tomato and kalamata olive salsa	\$145 (v)
Bite Sized Bread Crumbed Salmon Cakes with tartar sauce	\$165

Pizzas & Flat Breads

Margarita fresh basil, cherry tomatoes, buffalo mozzarella and sweet basil	\$135 (v)
Pizza Parma rocket, parma ham and diced tomato – drizzled with olive oil and topped with shaved parmesan	\$170
Pepperoni with spicy italian salami	\$150
Mediterranean parma ham, capsicum, artichoke, semi sun dried tomato, olives and baby spinach	\$175
Oolaalaa cajun spiced chicken, spinach, mushrooms, with sweet chili and sour cream	\$165
Portobello Mushroom Flatbread with tomato, garlic and parmesan	\$140 (v)
Turkish Spiced Lamb Flatbread lemon yoghurt, fresh mint, coriander, tomato and pomegranate	\$175

Salads

Kale & Avocado Salad (v) tossed in a lemon oil dressing, topped with pine nuts and roasted vine tomatoes	\$145 (vg)
Vietnamese Chicken Salad in a sweet & spicy dressing – topped with peanuts, shallots, fresh mint and coriander	\$155
Creamy Burrata with heirloom tomatoes, marinated in balsamic pesto and toasted baguette	\$180 (v)
Oolaa's Cobb Salad choose either: flame grilled beef, chicken or salmon	\$180
Greek Salad bell peppers, kalamata olives, tossed in herb lemon vinaigrette; topped with feta cheese	\$145 (v)
Roasted Vegetable Grain Salad with avocado, in a balsamic dressing, topped with crumbled feta	\$160 (v)
Beetroot, Lentil & Goats Cheese Salad with asparagus, in balsamic dressing	\$165 (v)
Grilled King Prawn, Mango & Avocado Salad with baby spinach, in a zesty sweet chili dressing	\$235
Pesto Chicken Salad in balsamic cream dressing, with baby spinach, pine nuts, cherry tomatoes and parmesan	\$150
Octopus & Chorizo Salad mixed leaves, potatoes, red onion, kalamata olives, capers and salsa verde	\$195
Grilled Halloumi & Heirloom Tomato Salad with rocket, avocado, tossed in champagne vinaigrette	\$165 (v)
Pomegranate Quinoa Tabbouleh Salad with chick peas, in sumac vinaigrette – served with pita bread	\$155 (vg)

Add to any Salad:	grilled chicken or beef	\$65	grilled or smoked salmon	\$70
	grilled halloumi	\$55	2 grilled king prawns	\$130
	pepper seared tuna	\$75		

Pasta

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

Spaghetti Carbonara crispy pancetta, shallots, garlic and parmesan; tossed with organic egg yolk	\$155
Wagyu Spaghetti Bolognese an Oolaa favorite.....	\$175
Creamy Duck & Porcini Mushroom Pappardelle tossed with caramelised onion and baby spinach	\$195
Quinoa, Spinach & Pumpkin Lasagne on a rich italian tomato sauce	\$155 (v)
Smoked Salmon Fettuccine in 'pink' sauce, with black olives, capers, baby spinach and tomato concasse	\$170
Linguine alle Vongole fresh clams, scorched tomatoes and saffron; in aglio e olio sauce	\$175
Penne Arrabiata roma tomatoes, garlic, red chili and extra virgin olive oil	\$130 (v)
Ricotta & Spinach Cannelloni topped with tomato basil sauce	\$145 (v)
Crispy Gnocchi sundried tomatoes, olives and capers, in a lemon butter sauce, topped with bocconcini and basil	\$150 (v)
Spaghetti Aglio e Olio garlic, chili flakes, white wine and extra virgin olive oil (with blue swimmer crab \$185)	\$130 (v)
Risottos:	
• Beetroot Pearl Barley Risotto topped with pine nuts, goats cheese and fresh mint	\$155 (v)
• Wild Mushroom Risotto drizzled with truffle oil and topped with chopped parsley	\$145 (vg)
• Chicken & Asparagus Risotto with mixed herbs, garlic, white wine - topped with shaved parmesan	\$165

Main Course

Catch of the Day as your server for today's fresh seafood offering	\$Ask
Char Grilled Salmon on roasted cauliflower cous cous - topped with corn avocado salsa and crème fraiche	\$225
Spring Bay Mussels in a white wine saffron cream broth or lemongrass red curry sauce - served with matchstick fries	\$195
Beer Battered Cod & Chips with green pea puree, tartar sauce and malt vinegar	\$190
Sizzling Fajitas with salsa, guacamole, sour cream, jalapeños and flour tortillas - choose: chicken beef veggie	\$160
Slow Cooked Lamb Shank sweet potato mash, medley of steamed vegetables, rosemary gravy and mint jelly	\$230
Baked Chicken Provolone topped with fresh tomato sauce - served with pesto orzo pasta and broccolini	\$165
Slow Roasted Pork Belly on sautéed red cabbage & swiss chard, with cider bacon jam and pickled apple	\$225
1/2 Herb Roasted Spring Chicken with thick cut chips, corn on the cob and prosciutto wrapped asparagus	\$190
Butter Chicken Curry garlic coriander naan bread, tomato cucumber raita and mango chutney	\$155
Veal Scaloppini Marsala with truffle mashed potatoes, haricot beans and marsala mushroom sauce	\$235
BBQ Glazed Baby Back Pork Ribs with char grilled corn 'slaw and thick cut chips	half full \$245 \$450
Asian Vegetable Noodles tossed in a teriyaki sesame soy sauce; with seasonal vegetables	\$145 (v)

From the Grill

New Zealand Tenderloin	6oz - \$240	8oz - \$315		
US Certified Black Angus	Sirloin	8oz - \$395	10oz - \$480	
	Rib Eye		10oz - \$430	12oz - \$520

all steaks are served with rösti potato, whole roasted garlic and truss 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

Burgers & Sandwiches

+ all served with your choice of one side dish - gluten free bun/bread add \$10 +

Oolaa Burger 100% Wagyu Beef includes - choice of side, cheese, plus 2 extra toppings	\$180	Californian Chicken Club	\$155
• choice of cheese - swiss mature cheddar blue		char grilled chicken breast, sliced avocado, tomatoes, and alfalfa - in a toasted brioche bun, with thousand island dressing	
• extra toppings - bacon fried egg sliced beetroot pickle 'chips' mushrooms jalapeños		Add bacon or provolone cheese for an extra \$15	
Beetroot & Lentil Veggie Burger	\$150 (v)	Black Angus Sirloin Steak Sandwich	\$220
spiced beetroot and lentil patty, in a toasted brioche bun, with grilled halloumi, rocket and tomato chutney		in sour dough bread - topped with balsamic caramelised onions, sautéed mushrooms, rocket and dijonaise	

Sides \$65 each

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

(v) vegetarian (vg) vegan

prices subject to 10% service charge