



## Starters & Sharing Dishes

<b>Chef's Soup of the Day</b> 2 choices, including a vegetarian option – with crusty baguette	\$70
<b>Toasted Pita &amp; Dips – choose 4</b>	\$125 (v)
<ul style="list-style-type: none"> <li>minted beetroot feta   olive tapenade   hummus   sundried tomato &amp; bell pepper hummus artichoke, spinach &amp; white bean   mint tzatziki   avocado wasabi   smoky babaganoush</li> </ul>	
<b>The Oolaa Platter</b> parma ham, sliced buffalo mozzarella and heirloom tomatoes – topped with rocket and parmesan	\$245
<b>Vine Tomato &amp; Goats Cheese Bruschetta</b> topped with aged balsamic, parmesan and sweet basil	\$125 (v)
<b>Grilled Halloumi Bruschetta</b> with tomato and kalamata olive salsa	\$135 (v)
<b>Oysters</b> jet fresh, seasonal selection – minimum 4 pcs	choose: natural   kilpatrick   rockefeller \$market
<b>Pan Fried Szechwan Dumplings</b> with soy ginger and chili garlic sauce	choose: chicken   veggie \$140 (v)
<b>Crunchy Lettuce Tacos</b> with avocado and mango	choose: tempura scampi   soft shell crab \$190/\$165
<b>Jalapeno Kingfish Carpaccio</b> thinly sliced kingfish sashimi, topped with ginger, jalapeños and citrus soy dressing	\$160
<b>Crispy Peking Duck Pancakes</b> with spring onion and cucumber – with sweet tamarind plum sauce	\$155
<b>Chicken Fajita Quesadilla</b> with avocado 'smash' and sour cream	\$125
<b>Wok Fried Calamari</b> with lemony roast garlic aioli and marinara sauce	\$170
<b>Larb Gai</b> spicy minced chicken – with fresh mint, green beans, iceberg lettuce and thai spiced sauce	\$145
<b>Sesame Seared Tuna</b> with wasabi mayonnaise and fresh ginger soy	\$155
<b>Vietnamese Rice Paper Avocado Rolls</b> with a sweet chili coriander dipping sauce	\$120 (vg)
<b>Pork Belly Lollipops</b> with a smoky bbq hoisin sauce	\$150
<b>Hot Pot of Garlic &amp; Herb Prawns</b> with baked garlic butter baguette	\$175
<b>Flame Grilled Wagyu Beef &amp; Spring Onion Skewers</b> with sesame teriyaki and wasabi remoulade	\$190
<b>Salmon Cakes</b> bite sized, bread crumbed – served with tartar sauce	\$165

## Pizzas & Flat Breads

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

## Salads

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

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

## Pasta

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

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

## Main Course

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

## From the Grill

<b>New Zealand Tenderloin</b>	6oz - \$240	8oz - \$315		
<b>US Certified Black Angus</b>	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 pepper com | 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 +

<b>Oolaa Burger</b> 100% Wagyu Beef includes - choice of side, cheese, plus 2 extra toppings	\$180	<b>Californian Chicken Club</b>	\$155
<ul style="list-style-type: none"> <li>• choice of cheese - swiss   mature cheddar   blue</li> <li>• extra toppings - bacon   fried egg   sliced beetroot pickle 'chips'   mushrooms   jalapeños</li> </ul>		char grilled chicken breast, avocado 'smash', tomatoes, and alfalfa sprouts - in a toasted brioche bun, with thousand island dressing	
		<b>Add bacon <u>or</u> provolone cheese for an extra \$15</b>	
<b>Beetroot &amp; Lentil Veggie Burger</b>	\$150 (v)	<b>Black Angus Sirloin Steak Sandwich</b>	\$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 dijonnaise	

## Sides \$65 each

garlic mashed potatoes	truffle mashed potatoes	creamy mashed potatoes
sweet potato mash	cauliflower puree	red cabbage & swiss chard
steamed vegetables	garlic herb mushrooms	steamed <u>or</u> creamed baby spinach
matchstick fries (s)	cauliflower cheese	grilled asparagus, with béarnaise
french fries (m)	green pea puree	caesar salad, with anchovies
steakhouse fries (l)	potato dauphinoise	sautéed broccoli, with toasted almonds
steamed broccoli	sweet potato fries	mixed side salad, with avocado

(v) vegetarian (vg) vegan

prices subject to 10% service charge