



# Food Club Menu

Every Sunday & Monday Night from 7pm

2 mains for \$200

## Starters – all starters \$50 each, with main course

**Pan Fried Vegetable Szechwan Dumplings** with soy ginger and chili garlic sauce (v)

**Vietnamese Rice Paper Avocado Rolls** with a sweet chili coriander dipping sauce (v)

**Pork Belly Lollipops** with a smoky bbq hoisin sauce

**Salmon Cakes** bite sized, bread crumbed - served with tartar sauce

## Mains – order any 2 main dishes for \$200

**Margarita** fresh basil, cherry tomatoes, buffalo mozzarella and sweet basil (v)

**Pepperoni** with spicy italian salami

**Vietnamese Chicken Salad** in a sweet & spicy dressing – topped with peanuts, shallots, fresh mint and coriander

**Oolaa's Cobb Salad, with beef** our famous salad.....

**Asparagus & Pumpkin Cous Cous Salad** with avocado, in a balsamic dressing, topped with crumbled feta (v)

**Spaghetti Carbonara** crispy pancetta, shallots, garlic and parmesan; tossed with organic egg yolk

**Wagyu Spaghetti Bolognese** an Oolaa favorite.....

**Quinoa, Spinach & Pumpkin Lasagne** on a rich italian tomato sauce (v)

**Crispy Gnocchi** with sun blush tomatoes, olives and capers, drizzled with beurre blanc (vg)

**Spaghetti Aglio e Olio** garlic, chili flakes, white wine and extra virgin olive oil (vg)

**Wild Mushroom Risotto** drizzled with truffle oil and topped with chopped parsley (vg)

**Beer Battered Fish & Chips** with green pea puree, tartar sauce and malt vinegar

**Sizzling Fajitas** with salsa, guacamole, sour cream, jalapeños and flour tortillas - **choose: chicken | veggie** (v)

**Butter Chicken Curry** garlic coriander naan bread, tomato cucumber raita and mango chutney

**Asian-Style Stir Fried Egg Noodles** tossed in a teriyaki sesame soy sauce; with seasonal vegetables (v)

**Beetroot & Lentil Veggie Burger** with grilled halloumi, rocket and tomato chutney – served with sweet potato fries (v)

**Black Angus Burger** with mature cheddar, lettuce tomato and red onion – served with french fries

## Desserts all desserts \$50 each, with main course

**Chocolate Sundae** with chocolate mousse, whipped cream and strawberries

**Apple Crumble** with vanilla ice cream

**Banoffee Pie** with bananas, cream and toffee, on a sweet pastry base

**Fresh Fruit Salad** with Greek yoghurt

## Drinks – Order any 2 drinks below, for \$60, with main course

Peroni Bottle

Kronenbourg 1664 Bottle

Stella Draught (sml)

Rosemount Encore Sauvignon Blanc (gls)

Rosemount Encore Shiraz (gls)

Chiaro Prosecco (gls)

Gin & Tonic