



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"> olive tapenade hummus sundried tomato & bell pepper hummus mint tzatziki babaganoush minted beetroot feta 	
The Oolaa Platter parma ham, sliced buffalo mozzarella and heirloom tomatoes ~ topped with rocket and parmesan	\$245
Vine Tomato & Goats Cheese Bruschetta topped with aged balsamic, parmesan and sweet basil	\$125 (v)
Grilled Halloumi Bruschetta with tomato and kalamata olive salsa	\$135 (v)
Pan Fried Szechwan Dumplings with soy ginger and chili garlic sauce	choose: chicken veggie \$140 (v)
Crunchy Lettuce Tacos with avocado and mango	choose: tempura prawn soft shell crab \$190/\$165
Smoked Salmon Carpaccio topped with orange, beetroot and a lemon dill sauce – served with toasted sourdough	\$160
Crispy Peking Duck Pancakes with spring onion and cucumber – with sweet tamarind plum sauce	\$155
Spicy Chicken Fajita Quesadilla with avocado 'smash' and sour cream	\$125
Bread Crumbed Calamari with lemon garlic aioli and marinara sauce	\$170
Larb Gai spicy minced chicken – with fresh mint, green beans, iceberg lettuce and thai spiced sauce	\$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
Salmon Cakes bite sized, bread crumbed – served with tartar sauce	\$165

Pizzas

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
Oolaaalaa cajun spiced chicken, spinach, mushrooms, with sweet chili and sour cream	\$165
Chicken of the Sea cooked tuna, cherry tomato, red onion, capers, sliced olives and basil (cheese free)	\$150
Vegan sliced roma tomatoes, mushrooms, baby spinach, red onion and pesto (cheese free)	\$145 (vg)

Salads

Kale & Avocado Salad 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 served with a medley of tomatoes, marinated in balsamic pesto and toasted baguette	\$180 (v)
Oolaa's Cobb Salad our famous salad....	choose either: flame grilled beef chicken grilled salmon \$180
Greek Salad with bell peppers, kalamata olives, tossed in herb lemon vinaigrette; topped with feta cheese	\$145 (v)
Asparagus & Pumpkin Cous Cous Salad with avocado, in a balsamic dressing, topped with crumbled feta	\$160 (v)
Beetroot, Lentil & Goats Cheese Salad with asparagus and roast tomatoes, in balsamic dressing	\$165 (v)
King Prawn, Mango & Avocado Salad with baby spinach and green papaya, in a sweet chili lime dressing	\$235
Pesto Chicken Salad in balsamic 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 hummus and pita	\$155 (vg)

Add to any Salad:	grilled chicken or beef \$65	grilled or 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+

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 Pesto Gnocchi with sundried tomatoes, olives and capers, topped with sweet basil	\$150(vg)
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 please ask 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
Mussels & Frites in a white wine saffron cream broth <u>or</u> lemongrass red curry sauce - served with crusty baguette	\$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 mashed potatoes, 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 sweet potato mash and cider bacon 'jam'	\$225
1/2 Herb Roasted Spring Chicken with thick cut fries, corn on the cob and prosciutto wrapped asparagus	\$160
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-Style Stir Fried Egg 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 peppercom | 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
<ul style="list-style-type: none"> • choice of cheese - swiss mature cheddar blue • extra toppings - bacon fried egg sliced beetroot pickle 'chips' mushrooms jalapeños 		char grilled chicken breast, avocado 'smash', tomatoes, and alfalfa sprouts - in a toasted brioche bun, with thousand island dressing	
		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 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