

STARTERS


Chef's Soup of the Day 2 choices, including dairy free <u>or</u> vegan option, served with crusty baguette	\$65 
Goats Cheese & Vine Tomato Bruschetta on toasted sourdough	\$140 
Yakitori Chicken Skewers with chili mango salsa	\$140
Spicy Tempura Prawn Tacos 3 pcs, on a butter lettuce shell - with jalapeño, avocado, mango and chipotle mayo	\$140
Wok Fried Garlic & Chili Calamari with fresh lime and sweet chili aioli	\$175
Avocado & Beetroot Vietnamese Rice Paper Rolls with sweet chili coriander dipping sauce	\$140 
Roasted Spiced Cauliflower on a bed of hummus - served with toasted pita bread	\$140 
Pan Fried Dumplings 8 pcs, with a soy ginger and chili garlic sauce choose from: chicken vegetarian	\$130 
Spicy Chicken Quesadilla with guacamole, crème fraiche and pico de gallo	\$140
Slow Roasted Pork Belly Lollipops with smoky bbq hoisin sauce	\$150
Spicy Miso Tuna Tartare on sliced avocado with wasabi citrus soy and crispy wonton	\$135
Wagyu Sang Choi Bao 3 pcs - minced wagyu beef in an aromatic Asian spiced sauce, with water chestnuts	\$145
Maryland Crab Cake 'Bites' bread crumbed, served with tartar sauce	\$170
Chipotle Shredded Pork Tostada cotija cheese, pico de gallo and guacamole	\$150
Spicy Salmon Tostada with mango salsa, chopped avocado, crispy salmon skin and chipotle mayo	\$150

SALADS





Oolaa's Cobb with flame-grilled beef, chicken <u>or</u> grilled salmon	\$195
Halloumi, Beetroot & Pea with mixed leaves, sun blush tomatoes and mint, tossed in lemon herb vinaigrette	\$175 
Spicy Tuna Sashimi & Mango with romaine lettuce, cucumbers and jalapeños in a lemon chili bean dressing	\$175
The Great Greek Cous Cous in a lemon vinaigrette topped with crumbled feta	\$165 
Beetroot, Lentil & Goats Cheese asparagus, roast tomatoes, in balsamic dressing	\$165 
Pesto Chicken with baby spinach, pine nuts, parmesan and cherry tomatoes in balsamic dressing	\$170
Lebanese Fattoush vine tomatoes, cucumber, radish, feta, bellpeppers and kalamata olives in sumac vinaigrette topped with pita croutons and mint leaves	\$165 
Curried Cauliflower with bell pepper, snow peas, roasted tomatoes and pumpkin seeds in sumac dressing	\$150 
Rainbow Kale red radish, fennel, red cabbage, pickled pepper, broccoli and carrot in apple cider vinaigrette	\$155 
Pomegranate Quinoa Tabbouleh with chickpeas, in sumac vinaigrette topped with hummus	\$150 
Add to your salad: grilled salmon chicken grilled halloumi	\$50

GREAT FOR SHARING

Meze Platter cured meats, marinated olives, persian feta, stuffed peppers and manchego cheese	\$200
Toasted Pita & 4 Dips choose from: walnut pesto sundried tomato & bell pepper hummus spinach, artichoke & white bean chili feta pistachio babaganoush minted beetroot feta avocado tomato 'smash' hummus	\$140 
Mighty Mussels jet fresh, in a white wine garlic herb broth served with garlic herb focaccia	\$175

PIZZAS & FLATBREADS

Margarita Pizza fresh basil, cherry tomatoes, buffalo mozzarella and sweet basil	\$150 	Vegan Flatbread vine tomatoes, mushrooms, baby spinach, capsicum, red onion and gremolata	\$155 
Tandoori Chicken Pizza red onion and baby spinach topped with mint yoghurt, mango chutney	\$170	Mediterranean Flatbread parma ham, capsicum, artichoke, semi sun-dried tomato, olives and baby spinach	\$190
Turkish Spiced Lamb Flatbread lemon yoghurt, fresh mint, coriander, tomato and pomegranate	\$195	Pepperoni Pizza spicy Italian salami	\$165

MAINS



Thai Red Vegetable Curry with jasmine rice and kulcha bread	\$145 
Char-grilled Salmon on tabbouleh cous cous with beetroot salsa, lemon yoghurt and pomegranate	\$195
Vegan Meatloaf chestnut, sage, apricot & onion stuffed with sweet mash, green beans and cranberry gravy	\$185 
1/2 Herb Roasted Chicken & Chips with home-style honey mustard seeded coleslaw and chicken gravy	\$165
BBQ Glazed Baby Back Pork Ribs, 1/2 Rack with creamy charred corn slaw and french fries	\$250
Sizzling Fajitas flour tortillas with salsa, guacamole, sour cream and jalapeños. Choose from: chicken beef veggie chicken & beef (+\$20)	\$175 

Beer Battered Fish & Chips with green pea puree, tartar sauce, malt vinegar	\$170
Salmon Fish Cakes served with tartar sauce, french fries, shaved fennel, rocket and citrus salad	\$165
Chicken Parmigiana topped with fresh tomato sauce and pesto served with french fries and rocket parmesan salad	\$165
Pistachio-crust Rack of Lamb with dauphinoise potato, ratatouille, haricot beans, balsamic glaze and mint sauce	\$265
Slow Roasted Pork Belly on warm kale, cherry tomato & bacon quinoa - with roasted apple sauce and jus	\$190
Butter Chicken Curry with pilau rice, garlic coriander naan, tomato cucumber raita and mango chutney	\$165

PASTA & RISOTTO

All pastas are egg- and dairy-free.

Spaghetti Carbonara crispy pancetta, shallots, parmesan and garlic tossed with organic egg yolk	\$170
Wagyu Beef Spaghetti Bolognese a favourite! Impossible Meat option available 	\$180
Fettuccine Seafood Marinara medley of seafood in a lightly spiced tomato sauce - topped with capers	\$225
Penne Arrabiatta roma tomatoes, garlic, red chili and extra virgin olive oil	\$140 
Linguine Aglio e Olio scorched tomatoes, garlic, chili flakes, white wine and extra virgin olive oil with fresh clams - alle vongole	\$140 
Tuscan Kale Farfalle tossed with sun blush tomatoes, bocconcini, baby spinach and broccolini - with pine nuts	\$170 
Wild Mushroom Risotto with truffle oil - topped with chopped parsley	\$145 
Chicken & Asparagus Risotto with mixed herbs and white wine topped with shaved parmesan	\$165
Mediterranean Risotto in a saffron tomato sauce	\$155 

SIDES

creamy mashed potato french fries (m) steakhouse fries (l) sweet potato mash garlic herb mushrooms steamed broccoli green pea puree creamed baby spinach sweet potato fries cauliflower cheese rocket, tomato & parmesan salad mixed salad with avocado	\$65
---	------

BURGERS

Oolaa's Char-Grilled Burger 100% Wagyu Beef <u>or</u> Impossible Meat cheese: swiss blue mature cheddar +1 topping: fried egg pickle 'chips' mushrooms jalapeños beetroot relish avocado smash bacon +1 sauce: romesco chipotle burger	\$170
Fried Chicken Burger lettuce, tomatoes, cheddar cheese, jalapeño mayo and dill pickles	\$160
Black Angus Sirloin Steak caramelised onions, sautéed mushrooms, rocket salad and horseradish cream add blue cheese (+15)	\$195
Grilled Chicken & Avocado avocado tomato smash, thousand island dressing add bacon <u>or</u> provolone cheese (+15)	\$160



All burgers served in a brioche bun with french fries or sweet potato fries.
change your side (+ \$25) | gluten free bun (+\$15)

FROM THE GRILL

N.Z. Premium Grass-fed Tenderloin - 8 oz	\$345
US Certified Black Angus Sirloin - 10 oz Ribeye - 12 oz	\$525 \$570

Served with 1 side of french fries, 1 whole roasted garlic,
vine tomatoes and choice of sauce:

hollandaise | blue cheese crumble | black pepper
salsa verde | cafe de paris butter | marsala mushroom

*Change your toast to gluten free (+\$10) Vegan 
Gluten & dairy-free options available Vegetarian 

No Service Charge