



A la Carte Menu

Starters & Sharing Dishes

Chef's Soup of the Day	2 choices, including a vegetarian option (v) – with crusty baguette	\$60
Toasted Pita & Dips	– choose 4 <ul style="list-style-type: none">minted beetroot feta (v) olive tapenade (vg) hummus (vg) roast tomato & bell pepper (shakshuka) (vg) artichoke, spinach & white bean (v) mint tzatziki (v) salmon mousse smoky babaganoush (vg)	\$125
Vine Tomato & Goats Cheese Bruschetta	on toasted sourdough	\$100 (v)
Pan Fried Szechwan Dumplings	with soy ginger and chili garlic saucechoose: Chicken Veggie	\$110 (v)
Vietnamese Rice Paper Rolls:		
Shredded Asian Duck	with spring onion, carrot and cucumber – with sweet tamarind plum sauce	\$130
Avocado & Beetroot	with a sweet chili coriander dipping sauce	\$110 (vg)
Mexican Chicken Quesadilla	with avocado tomato ‘smash’ and sour cream	\$120
Wok Fried Garlic & Chili Calamari	with fresh lime and sweet chili aioli	\$160
Hot Pot of Garlic & Herb Prawns	with baked garlic herb butter baguette	\$150
Larb Gai	spicy minced chicken – with fresh mint, green beans, iceberg lettuce and thai spiced sauce	\$130
Sesame Coated Seared Tuna	with wasabi mayonnaise and fresh ginger soy	\$135
Char Grilled Lemon Chicken Skewers	with paprika yoghurt	\$120
Slow Roasted Pork Belly ‘Lollipops’	with a smoky bbq hoisin sauce	\$135
Flame Grilled Wagyu Beef & Spring Onion Skewers	with sesame teriyaki and wasabi remoulade	\$190
Salmon Cakes	bite sized, bread crumbed – served with tartar sauce	\$135

Pizzas & Flat Breads + gluten free options available +

Pizza Margarita	cherry tomatoes, buffalo mozzarella and sweet basil	\$135 (v)
Tandoori Chicken Pizza	red onion, baby spinach – topped with mint yoghurt and mango chutney	\$165
Pepperoni Pizza	with spicy italian salami	\$150
Tonno Pizza	cooked tuna, cherry tomato, red onion, capers, sliced olives and basil (dairy free)	\$150 (df)
Mediterranean Flatbread	parma ham, capsicum, artichoke, semi sun dried tomato, olives, baby spinach and pesto	\$175
Oolaalaa Pizza	cajun spiced chicken, spinach and mushrooms, with sweet chili and sour cream	\$165
Turkish Spiced Lamb Flatbread	lemon yoghurt, fresh mint, coriander, tomato and pomegranate	\$175
The Vegan Flatbread	cherry tomatoes, mushrooms, baby spinach, red onion and gremolata	\$145 (vg)

Salads

Kale & Avocado Salad	arugula, red radish, fennel, pecorino, pine nuts and peppers, in an apple cider vinaigrette	\$145 (v) (vg)
Vietnamese Chicken Salad	in a sweet & spicy dressing – topped with peanuts, shallots, fresh mint and coriander	\$155
Caprese Salad	buffalo mozzarella, layered with heirloom tomatoes, extra virgin olive oil, aged balsamic and sea salt	\$160 (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	\$140 (v)
Beetroot, Lentil & Goats Cheese Salad	with asparagus and roast tomatoes, in balsamic dressing	\$145 (v)
Spicy Salmon Sashimi & Avocado Salad	with mixed greens, in a wasabi soy dressing – topped with rice ‘pops’	\$160
Pesto Chicken Salad	in balsamic dressing, with baby spinach, pine nuts, cherry tomatoes and feta	\$150
Mighty Caesar Salad	with silver anchovies, herb garlic croutons, crispy prosciutto, avocado and grilled chicken	\$160
Pomegranate Quinoa Tabbouleh Salad	with chick peas, in sumac vinaigrette – served with hummus and pita	\$135 (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 served with garlic herb focaccia & parmesan cheese ~ gluten free and vegan options available+

Spaghetti Carbonara crispy bacon bits, shallots, garlic and parmesan; tossed with organic egg yolk \$145

Roast Pumpkin & Spinach Pesto Gnocchi with sundried tomatoes and pine nuts \$150 (vg)

Wagyu Beef Spaghetti Bolognaise an Oolaa favorite! \$165

Creamy Duck & Porcini Mushroom Pappardelle tossed with caramelised onion and baby spinach \$195

Quinoa, Spinach & Pumpkin Lasagne on a rich italian tomato sauce \$145 (v)

Salmon Fettuccine in a white wine sauce, with fresh dill, black olives, capers and tomato concassé \$160

Linguine alle Vongole fresh clams, scorched tomatoes and saffron; in aglio e olio sauce \$160

Penne Arrabiata Roma tomatoes, garlic, red chili and extra virgin olive oil \$125 (v)

Ricotta & Spinach Cannelloni topped with tomato basil sauce \$130 (v)

Spaghetti Aglio e Olio garlic, chili flakes, white wine and extra virgin olive oil (with blue swimmer crab \$175) \$120 (v)

Risottos:

- Mediterranean Vegetable Risotto** in a light tomato saffron sauce, topped with sweet basil \$140 (vg)
- Wild Mushroom Risotto** drizzled with truffle oil and topped with chopped parsley \$135 (vg)
- Chicken & Asparagus Risotto** with mixed herbs, garlic, white wine ~ topped with shaved parmesan \$145

Main Course

Char Grilled Salmon on a tabbouleh cous cous with beetroot mint salsa, lemon yoghurt and pomegranate \$190

Mussels & Frites in a white wine saffron cream broth or lemongrass red curry sauce ~ served with baguette \$175

Beer Battered Fish & Chips with green pea puree, tartar sauce and malt vinegar \$155

Sizzling Fajitas with salsa, guacamole, sour cream, jalapeños and flour tortillas ~ choose: chicken | beef | veggie \$160

Pistachio Crusted Rack of Lamb dauphinoise potato, ratatouille, haricot beans, balsamic glaze and mint sauce \$235

Chicken Parmigiana topped with fresh tomato sauce and pesto – served with french fries and a rocket parmesan salad \$155

Slow Roasted Pork Belly on warm quinoa, kale & bacon \$175

Crispy Skinned Chicken Breast 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 \$145

BBQ Glazed Baby Back Pork Ribs with char grilled corn ‘slaw and thick cut chips half | full \$245/\$450

Sweet Potato, Cauliflower & Spinach Masala with chick peas – served with basmati rice and kulcha bread \$135 (vg)

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 | café de paris butter | marsala mushroom

Burgers & Sandwich + all served with your choice of one side dish – gluten free bun/bread add \$10 +

Char Grilled Oolaa Burger 100% Wagyu Beef \$170

includes – choice of one side, cheese, plus 2 extra toppings choice of cheese – swiss | mature cheddar | blue

- extra toppings – bacon | fried egg | sliced beetroot | pickle ‘chips’ | mushrooms | jalapeños

Beetroot & Lentil Burger \$140 (v) (vg)

in a toasted brioche bun ~ topped with grilled halloumi (dairy), mint yoghurt, rocket and tomato & bell pepper chutney

Black Angus Sirloin Steak Sandwich \$190

in toasted turkish bread ~ topped with balsamic caramelised onions, sautéed mushrooms, rocket and horseradish cream

Californian Chicken & Avocado Sandwich \$135

Grilled chicken breast, avocado ‘smash’, tomato – in toasted turkish bread, with thousand island dressing

Add bacon or provolone cheese for an extra \$15

Flame Grilled Spiced Lamb & Halloumi Burger \$150

Minced lamb patty, in a toasted brioche bun, topped with grilled halloumi, sliced beetroot and harissa aioli

Sides \$60 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 or creamed baby spinach
matchstick fries (s)	cauliflower cheese	grilled asparagus, with béarnaise
french fries (m)	green pea puree	mixed salad, with avocado
steakhouse fries (l)	potato dauphinoise	rocket & parmesan salad
steamed broccoli	sweet potato fries	

(v) vegetarian (vg) vegan (df) dairy free