Oolaa

Ala Carte Menu

Starters & Sharing Dishes

Chef's Soup of the Day 2 choices, including a dairy free/vegan option ~ with crusty baguette	$65	Vegan
Toasted Pita & Dips – choose 4 • walnut pesto | sundried tomato & bell pepper hummus | spinach artichoke & white bean mint tzatziki | babaganoush | minted beetroot feta | avocado tomato 'smash' | hummus	$140	V
Meze Platter cured meats | marinated olives | persian feta | stuffed peppers | manchego cheese ~ great to share	$200	
Vine Tomato Bruschetta: Goats Cheese <u>or</u> Grilled Halloumi on toasted sourdough	$140	V
Pan Fried Dumplings (8pcs) with soy ginger and chili garlic sauce — choose: chicken | veggie	$130	V
Spicy Tempura Prawn Tacos (3p cs) on a butter lettuce shell, with jalapeño, avocado, mango and soy mirin	$140	
NEW ITEM **Char Grilled Lemon Yoghurt Chicken Skewers** (6 pcs) drizzled with paprika yoghurt	$140	
Peking Duck Wrap with spring onion, carrot, coriander and cucumber ~ with a sweet tamarind plum sauce	$170	
Spicy Chicken Quesadilla with avocado cream and pico de gallo	$140	
Wok Fried Garlic & Chili Calamari with fresh lime and sweet chili aioli	$175	
Sesame Seared Tuna with wasabi mayonnaise and fresh ginger soy	$170	
Avocado & Beetroot Vietnamese Rice Paper Rolls with a sweet chili coriander dipping sauce	$140	Vegan
NEW ITEM **Chili & Garlic Clams** in a spicy tomato sauce, with pork belly ~ served with crusty baguette	$160	
Slow Roasted Pork Belly Lollipops with a smoky bbq hoisin sauce	$150	
NEW ITEM **Teriyaki Wagyu Beef Sliders** (3 pcs) in a toasted sesame bun, with asian 'slaw and jalapeño mayo	$150	
NEW ITEM **Roasted Spiced Cauliflower** on a bed of hummus ~ served with toasted pita bread	$140	Vegan
Maryland Crab Cake 'Bites' bread crumbed ~ served with tartar sauce	$170	

Pizzas & Flat Breads

Margarita Pizza fresh basil, cherry tomatoes, buffalo mozzarella and sweet basil	$150	V
Pepperoni Pizza with spicy italian salami	$165	
NEW ITEM **Tandoori Chicken Pizza** red onion, baby spinach ~ topped with mint yoghurt and mango chutney	$170	
Mediterranean Flat Bread parma ham, capsicum, artichoke, semi sun dried tomato, olives and baby spinach	$190	
Turkish Spiced Lamb Flat Bread lemon yoghurt, fresh mint, coriander, tomato and pomegranate	$195	
The Vegan Flat Bread vine tomatoes, mushrooms, baby spinach, bell peppers, red onion and gremolata	$155	Vegan

Salads

Rainbow Kale Salad red radish, fennel, carrot, broccoli, red cabbage and pickled pepper, in an apple cider vinaigrette	$155	Vegan
NEW ITEM **Spicy Tuna Sashimi & Mango Salad** romaine lettuce, cucumbers and jalapeños, in lemon chili bean dressing	$175	
Vietnamese Chicken Salad in a sweet & spicy dressing ~ topped with peanuts, shallots, fresh mint and coriander	$170	
Oolaa's Cobb Salad our famous salad..... choose either: **flame grilled beef | chicken | grilled salmon**	$195	
Mighty Caesar Salad with anchovies, herb garlic croutons, crispy prosciutto and avocado	$150	
NEW ITEM **The Great Greek Cous Cous Salad** in a lemon vinaigrette, topped with crumbled feta	$165	V
Beetroot, Lentil & Goats Cheese Salad with asparagus and roast tomatoes, in balsamic dressing	$165	V
Pesto Chicken Salad in balsamic dressing, with baby spinach, pine nuts, cherry tomatoes and parmesan	$170	
Pomegranate Quinoa Tabbouleh Salad with chick peas, in sumac vinaigrette ~ topped with hummus	$150	Vegan

Add to any Salad: grilled chicken | grilled salmon | grilled halloumi — **extra $50**

Pasta

+all pastas are egg-free made and served with garlic herb focaccia ~ gluten free option available+

Spaghetti Carbonara crispy pancetta, shallots, garlic and parmesan ~ tossed with organic egg yolk — $170

Wagyu Beef Spaghetti Bolognaise an Oolaa favorite..... — $180

NEW ITEM **Salmon Fettuccine** in a white wine sauce, with fresh dill, black olives, capers and tomato concassé — $175

Linguine Aglio e Olio scorched tomatoes, garlic, chili flakes, white wine and extra virgin olive oil — $140 (V)

- with blue swimmer crab — $190
- alle vongole – with fresh clams — $180

Penne Arrabiata roma tomatoes, garlic, red chili and extra virgin olive oil — $140 (Vegan)

NEW ITEM **Sweet Potato & Vegetable Gnocchi** in a thai red curry coconut sauce ~ drizzled with basil oil — $150 (Vegan)

Risottos:

- **Wild Mushroom Risotto** drizzled with truffle oil and topped with chopped parsley — $145 (Vegan)
- **Chicken & Asparagus Risotto** with mixed herbs, garlic, white wine ~ topped with shaved parmesan — $165

Main Course

NEW ITEM **Creamy Portobello Mushroom Crêpe** with black bean and sundried tomatoes ~ topped with a parmesan cream — $145 (V)

Char Grilled Salmon on a tabbouleh cous cous, with beetroot salsa, lemon yoghurt and pomegranate — $195

Mighty Mussels jet fresh.....in a white wine garlic herb broth ~ served with garlic herb focaccia — $175

Beer Battered Fish & Chips with green pea puree, tartar sauce and malt vinegar — $170

Sizzling Fajitas with salsa, guacamole, sour cream, jalapeños and flour tortillas — choose: chicken | beef | veggie (v) — $175 (V)

- chicken & beef mix — $195

NEW ITEM **Pistachio Crusted Rack of Lamb** dauphinoise potato, ratatouille, haricot beans, balsamic glaze and mint sauce — $265

NEW ITEM **Salmon Fish Cakes** french fries, shaved fennel, rocket & citrus salad ~ with tartar sauce — $165

Chicken Parmigiana topped with fresh tomato sauce and pesto ~ served with french fries and a rocket parmesan salad — $165

NEW ITEM **Slow Roasted Pork Belly** on warm kale, cherry tomato & bacon quinoa ~ with roast apple sauce and pan jus — $190

NEW ITEM **½ Herb Roasted Chicken & Chips** home-style seeded coleslaw and chicken gravy — $165

Butter Chicken Curry pilau rice, garlic coriander naan bread, tomato cucumber raita and mango chutney — $165

BBQ Glazed Baby Back Pork Ribs ~ ½ Rack ~ with creamy charred corn 'slaw' and french fries — $250

From the Grill

New Zealand Tenderloin		6oz ~ $265	8oz ~ $345		
US Certified Black Angus	Sirloin		8oz ~ $435	10oz ~ $525	
	Rib Eye			10oz ~ $470	12oz ~ $570

Steaks are served with a choice of one side dish, whole roasted garlic and vine tomatoes ~ choose your favourite sauce

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

Burgers

+ all served in a brioche bun ~ with french fries or sweet potato fries – change the side or have a gluten free bun add $15 +

Char Grilled Wagyu Beef Burger 100% Wagyu Beef — $185

includes ~ choice of cheese ~ swiss | mature cheddar | blue plus 2 extra toppings ~

- extra toppings ~ bacon | fried egg | sliced beetroot | pickle 'chips' | mushrooms | jalapeños | avocado smash

Quinoa Beetroot & Lentil Burger topped with halloumi, mint yoghurt, charred onion, rocket and tomato chutney — $155 (V)

NEW ITEM **Black Angus Sirloin Steak Burger** caramelised onions, sautéed mushrooms, rocket salad and horseradish cream — $195

Add blue cheese for an extra $15

Grilled Chicken & Avocado Burger topped with avocado tomato 'smash' and thousand island dressing — $160

Add bacon or provolone cheese for an extra $15

Sides $65 each

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

++ NO SERVICE CHARGE ++

If you had a great meal and service.....please tip accordingly

Something not quite right? Please mention to a manager

(V) Vegetarian

(Vegan) Vegan