



## Ala Carte Menu





### Starters & Sharing Dishes

<b>Chef's Soup of the Day</b> 2 choices, including a dairy free and vegan option - with crusty baguette	\$65	
<b>Toasted Pita &amp; Dips</b> - choose 4	\$140	
<ul style="list-style-type: none"> <li>walnut pesto   sundried tomato &amp; bell pepper hummus   spinach artichoke &amp; white bean mint tzatziki   babaganoush   minted beetroot feta   avocado tomato 'smash'   hummus</li> </ul>		
<b>Vine Tomato &amp; Goats Cheese Bruschetta</b> on toasted sourdough	\$140	
<b>Pan Fried Dumplings (8pcs)</b> with soy ginger and chili garlic sauce	\$130	
<b>Char Grilled Lemon Yoghurt Chicken Skewers (6pcs)</b> drizzled with paprika yoghurt	\$140	
<b>Spicy Chicken Quesadilla</b> with avocado cream and pico de gallo	\$140	
<b>Wok Fried Garlic &amp; Chili Calamari</b> with fresh lime and sweet chili aioli	\$175	
<b>Sesame Seared Tuna</b> with wasabi mayonnaise and fresh ginger soy	\$170	
<b>Avocado &amp; Beetroot Vietnamese Rice Paper Rolls</b> with a sweet chili coriander dipping sauce	\$140	
<b>Slow Roasted Pork Belly Lollipops</b> with a smoky bbq hoisin sauce	\$150	
 <b>Teriyaki Wagyu Beef Sliders (3pcs)</b> in a toasted sesame bun, with asian 'slaw and jalapeño mayo	\$150	
 <b>Roasted Spiced Cauliflower</b> on a bed of hummus - served with toasted pita bread	\$140	
<b>Maryland Crab Cake 'Bites'</b> bread crumbed - served with tartar sauce	\$170	

### Pizzas

<b>Margarita</b> fresh basil, cherry tomatoes, buffalo mozzarella and sweet basil	\$150	
<b>Pepperoni</b> with spicy italian salami	\$165	
<b>Mediterranean</b> parma ham, capsicum, artichoke, semi sun dried tomato, olives and baby spinach	\$190	
<b>Tandoori Chicken</b> red onion, baby spinach - topped with mint yoghurt and mango chutney	\$170	
<b>The Vegan</b> vine tomatoes, mushrooms, baby spinach, bell peppers, red onion and gremolata	\$155	

### Salads

<b>Rainbow Kale Salad</b> red radish, fennel, carrot, broccoli, red cabbage and pickled pepper, in an apple cider vinaigrette	\$155	
<b>Pesto Chicken Salad</b> in balsamic dressing, with baby spinach, pine nuts, cherry tomatoes and parmesan	\$150	
 <b>Spicy Tuna Sashimi &amp; Mango Salad</b> romaine lettuce, cucumbers and jalapeños, in lemon chili bean dressing	\$175	
<b>Vietnamese Chicken Salad</b> in a sweet & spicy dressing - topped with peanuts, shallots, fresh mint and coriander	\$170	
<b>Oolaa's Cobb Salad</b> our famous salad..... choose either: <b>flame grilled beef</b>   <b>chicken</b>   <b>grilled salmon</b>	\$195	
<b>Mighty Caesar Salad</b> with anchovies, herb garlic croutons, crispy prosciutto and avocado	\$150	
 <b>The Great Greek Cous Cous Salad</b> in a lemon vinaigrette, topped with crumbled feta	\$165	
 <b>Black Bean, Grilled Corn &amp; Avocado Salad</b> in a zesty coriander lime dressing	\$150	
<b>Pomegranate Quinoa Tabbouleh Salad</b> with chick peas, in sumac vinaigrette - topped with hummus	\$150	




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

**++ NO SERVICE CHARGE ++**


If you had a great meal and service.....please tip accordingly  
Something not quite right? Please mention to a manager

## Pasta

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

<b>Spaghetti Carbonara</b> crispy pancetta, shallots, garlic and parmesan - tossed with organic egg yolk	\$170	
<b>Wagyu Beef Spaghetti Bolognese</b> an Oolaa favorite.....	\$180	
<b>Salmon Fettuccine</b> in a white wine sauce, with fresh dill, black olives, capers and tomato concassé	\$175	
<b>Linguine Aglio e Olio</b> scorched tomatoes, garlic, chili flakes, white wine and extra virgin olive oil	\$140	
• with blue swimmer crab	\$190	
• alle vongole - with fresh clams	\$180	
<b>Penne Arrabiata</b> roma tomatoes, garlic, red chili and extra virgin olive oil	\$140	
<b>Sweet Potato &amp; Vegetable Gnocchi</b> in a thai red curry coconut sauce - drizzled with basil oil	\$150	

### Risottos:

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

## Main Course

<b>Char Grilled Salmon</b> on a tabbouleh cous cous, with beetroot salsa, lemon yoghurt and pomegranate	\$195	
<b>Vegetable Jalfrezi Curry</b> classic indian dish - served with pilau rice, mango chutney and chapatti bread	\$145	
<b>Mighty Mussels</b> jet fresh.....in a white wine garlic herb broth - served with garlic herb focaccia	\$175	
<b>Beer Battered Fish &amp; Chips</b> with green pea puree, tartar sauce and malt vinegar	\$170	
<b>Sizzling Fajitas</b> with salsa, guacamole, sour cream, jalapeños and flour tortillas <b>choose: chicken   beef   veggie (v)</b>	\$175	
• chicken & beef mix	\$195	
<b>Pistachio Crusted Rack of Lamb</b> dauphinoise potato, ratatouille, haricot beans, balsamic glaze and mint sauce	\$265	
<b>Salmon Fish Cakes</b> french fries, shaved fennel, rocket & citrus salad and tartar sauce	\$165	
<b>Chicken Parmigiana</b> topped with fresh tomato sauce and pesto - served with french fries and a rocket parmesan salad	\$165	
<b>Slow Roasted Pork Belly</b> on warm kale, cherry tomato & bacon quinoa - with roast apple sauce and pan jus	\$190	
<b>½ Herb Roasted Chicken &amp; Chips</b> home-style seeded coleslaw and chicken gravy	\$165	
<b>Butter Chicken Curry</b> pilau rice, garlic coriander naan bread, tomato cucumber raita and mango chutney	\$165	
<b>BBQ Glazed Baby Back Pork Ribs - ½ Rack</b> - with creamy charred corn 'slaw' and french fries	\$250	

## From the Grill


<b>8oz New Zealand Beef Tenderloin</b>	\$345
<b>10oz US Certified Black Angus Beef Rib Eye</b>	\$470

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 +

<b>Char Grilled Wagyu Beef Burger</b> 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		
<b>Quinoa Beetroot &amp; Lentil Burger</b> topped with halloumi, mint yoghurt, charred onion, rocket and tomato chutney	\$155	
<b>Black Angus Sirloin Steak Burger</b> caramelised onions, sautéed mushrooms, rocket salad and horseradish cream	\$195	
Add blue cheese for an extra \$20		
<b>Grilled Chicken &amp; Avocado Burger</b> 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  
garlic herb mushrooms  
french fries (m)  
steamed broccoli

sweet potato mash  
creamed baby spinach  
green pea puree  
sweet potato fries

rocket, tomato & parmesan salad  
cauliflower cheese  
mixed salad, with avocado

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 Vegetarian

 Vegan