

STARTERS

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| Chef's Soup of the Day 2 choices, including dairy free <u>or</u> vegan option - served with crusty baguette | \$65 |  |
| Char Grilled Lemon Chicken Skewers 6 pcs - drizzled with paprika yoghurt | \$150 | |
| Spicy Tempura Prawn Lettuce Wraps 3 pcs - on a butter lettuce shell - with jalapeño, avocado, mango and chipotle mayo | \$150 | |
| Wok Flashed Garlic & Chili Calamari with fresh lime and a sweet chili aioli | \$175 | |
| Vietnamese Rice Paper Rolls Beetroot & Avocado with sweet chili coriander dipping sauce | \$140 |  |
| Spiced Roasted Cauliflower on a bed of hummus - served with toasted pita bread | \$145 |  |
| Pan Fried Veggie Dumplings 8 pcs - in a soy ginger and a chili garlic sauce | \$145 |  |
| Chipotle Chicken Fajita Quesadilla with guacamole, crème fraîche and pico de gallo | \$140 | |
| Slow Roasted Pork Belly Lollipops 6 pcs - with smoky bbq hoisin sauce | \$160 | |
| Spicy Miso Tuna Poke & Avocado Stack in a wasabi citrus soy - with wonton 'crisps' | \$140 | |
| Black Angus Beef Sliders 4pcs - topped with mature cheddar, crispy bacon and tomato chutney | \$140 | |
| Maryland Crab Cake 'Bites' with tartar sauce | \$170 | |
| Baja Pulled Pork Tacos 4 pcs - cotija cheese, pico de gallo and avocado | \$150 | |
| Impossible Vegan Meatballs in zesty tomato sauce - with toasted pita bread | \$140 |  |

SALADS

Oolaa

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|---|-------|---|
| Oolaa's Cobb flame-grilled beef, chicken <u>or</u> grilled salmon | \$195 | |
| Beetroot, Lentil & Halloumi with asparagus, sun blush tomatoes and mint, tossed in balsamic vinaigrette | \$175 |  |
| Spicy Tuna Sashimi & Mango with romaine lettuce, cucumbers and jalapeños in a lemon chili bean dressing | \$180 | |
| Char Grilled Pesto Chicken with baby spinach, pine nuts, parmesan and cherry tomatoes in balsamic dressing | \$170 | |
| Lebanese Fattoush vine tomatoes, cucumber, radish, bell peppers and pomegranate in sumac vinaigrette topped with pita croutons and fresh mint option to add feta cheese | \$165 |  |
| Kale & Red Apple brussel sprouts, broccoli, dried cranberries and sunflower seeds - tossed in a poppy seed dressing | \$165 |  |
| Pomegranate Quinoa Tabbouleh with chickpeas, in sumac vinaigrette - topped with hummus and served with toasted pita | \$150 |  |
| Add to your salad: grilled salmon grilled chicken grilled halloumi smoked salmon | \$60 | |

GREAT FOR SHARING

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|--|-------|---|
| Buffalo Chicken Wings 10 pcs - served with blue cheese dip, ranch sauce and veggie sticks | \$140 | |
| Antipasto Platter parma ham, olives, pistachio chili feta dip, stuffed peppers, pickled vegetables and manchego cheese - served with herb toasts | \$170 | |
| Loaded Nachos baked with mixed cheeses - topped with salsa guacamole, crème fraîche and jalapeños add chipotle pulled pork (+50) | \$130 |  |

PIZZAS & FLATBREADS

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| Margarita Pizza fresh basil, cherry tomatoes, buffalo mozzarella and sweet basil | \$150 |  | Vegan Flatbread vine tomatoes, mushrooms, baby spinach, capsicum, red onion and gremolata add Parma ham | \$155 |  |
| Tandoori Chicken Pizza red onion and baby spinach topped with mint yoghurt, mango chutney | \$170 | | | \$225 | |
| Pepperoni Pizza spicy Italian salami | \$165 | | Turkish Spiced Lamb Flatbread with tahini - topped with red onion, coriander, mint, chopped tomatoes and pomegranate | \$195 | |

No Service Charge

MAINS



- Sweet Potato & Vegetable Gnocchi** \$145

in a thai red curry coconut sauce
drizzled with basil oil
- Beer Battered Fish & Chips** \$170

with green pea puree, tartar sauce, malt vinegar
- Char-Grilled Salmon** \$200

on tabbouleh cous cous with beetroot salsa,
lemon yoghurt and pomegranate
- Salmon Fish Cakes** \$180

topped with tartar sauce - served with french fries,
shaved fennel and rocket & citrus salad
- Impossible Vegan Meatloaf** \$185

chestnut, sage, apricot & onion stuffing,
with sweet potato mash, haricot beans and
cranberry gravy
- Sizzling Fajitas** \$175

with flour tortillas salsa, guacamole,
sour cream and jalapeños - choose from:
chicken | beef | chicken & beef (+\$20) | veggie

- Chicken Parmigiana** \$165

topped with fresh tomato sauce and pesto
served with french fries and rocket parmesan salad
- Pistachio & Herb Crusted Lamb Fillet** \$220

on cauliflower puree - served with ratatouille,
au jus and fresh mint sauce
- Slow Roasted Pork Belly** \$200

on a warm kale, cherry tomato & bacon
quinoa - with roasted apple sauce and jus
- Butter Chicken Curry** \$170

with pilau rice, garlic coriander naan, tomato
cucumber raita and mango chutney
- 1/2 Herb Roasted Chicken & Chips** \$170

with seeded honey mustard 'slaw and chicken gravy
- BBQ Glazed Baby Back Pork Ribs, 1/2 Rack** \$250

with creamy charred corn slaw and french fries

PASTA & RISOTTO

All pastas are egg- and dairy-free.

- Spaghetti Carbonara** \$165

crispy pancetta, shallots, parmesan and garlic
tossed with organic egg yolk
- Wagyu Beef Spaghetti Bolognese** \$180

a favourite!
- Salmon Puttanesca Rigatoni** \$180

in a lightly spiced tomato sauce - topped with
sliced olives, capers and anchovies
- Linguine Aglio e Olio** \$140

scorched tomatoes, garlic, chili flakes,
white wine and extra virgin olive oil
with fresh clams - alle vongole
- Tuscan Kale Farfalle** \$170

tossed with sun blush tomatoes, bocconcini,
baby spinach and broccolini - with pine nuts
- Wild Mushroom Risotto** \$145

with truffle oil - topped with chopped parsley
- Chicken & Asparagus Risotto** \$165

with mixed herbs and white wine
topped with shaved parmesan

SIDES

- french fries | sweet potato fries | steakhouse fries \$65

creamy mashed potatoes | sweet potato mash
garlic herb mushrooms | steamed broccoli
caesar salad | rocket, tomato & parmesan salad
cauliflower cheese | steamed spinach

BURGERS

- Oolaa's Char-Grilled Burger** \$175

100% Wagyu Beef
cheese: swiss | blue | mature cheddar
+1 topping: fried egg | pickle 'chips' | mushrooms
jalapeños | beetroot relish | avocado smash | bacon
+1 sauce: romesco | chipotle | burger
- Impossible Meat Burger** \$165

with tomato, lettuce and onion
mature cheddar option available
- Grilled Chicken, Bacon & Avocado** \$160

topped with avocado tomato 'smash' and
thousand island dressing
add provolone cheese (+15)
- Chipotle Shredded Pork Burger** \$160

BBQ pulled pork - topped with
caramelised pineapple

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

FROM THE GRILL

- N.Z. Premium Grass-fed** \$345

Tenderloin - 8 oz
 - US Certified Black Angus** \$550

Ribeye - 12 oz
- Served with choice of one side dish, a 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)
Gluten & dairy-free options available

Vegan
Vegetarian

No Service Charge