



A la Carte Menu

Starters & Sharing Dishes

Chef's Soup of the Day 2 choices, including a dairy free/vegan option - with crusty baguette	\$60
Toasted Pita & Dips - choose 4	\$125 (v)
<ul style="list-style-type: none">walnut pesto sundried tomato & bell pepper hummus spinach artichoke & white bean mint tzatziki babaganoush minted beetroot feta avocado tomato 'smash' hummus	
Meze Platter cured meats marinated olives persian feta stuffed peppers manchego cheese - great to share	\$185
Grilled Halloumi & Kalamata Olive Bruschetta with vine tomatoes - on toasted sourdough	\$125 (v)
Pan Fried Szechwan Dumplings with soy ginger and chili garlic sauce	choose: Chicken Veggie \$120 (v)
Miso Black Cod Bao (3 pcs) with shredded vegetables, coriander and hoisin sriracha sauce	\$145
Char Grilled Lemon Yoghurt Chicken Skewers drizzled with paprika yoghurt	\$125
Peking Duck Wrap with spring onion, carrot, coriander and cucumber - with a sweet tamarind plum sauce	\$155
Spicy Chicken Quesadilla with avocado tomato 'smash' and sour cream	\$125
Wok Fried Garlic & Chili Calamari with fresh lime and sweet chili aioli	\$160
Sesame Seared Tuna with wasabi mayonnaise and fresh ginger soy	\$155
Avocado & Beetroot Vietnamese Rice Paper Rolls with a sweet chili coriander dipping sauce	\$125 (vg)
Chili & Garlic Clams in a spicy tomato sauce, with pork belly - served with crusty baguette	\$145
Slow Roasted Pork Belly Lollipops with a smoky bbq hoisin sauce	\$135
Hot Pot of Garlic & Herb Prawns with toasted garlic herb focaccia bread	\$150
Wagyu Beef Meatballs in a spicy tomato marinara sauce - served with toasted pita bread	\$135
Roasted Spiced Cauliflower on a bed of hummus - served with toasted pita bread	\$125 (vg)
Zucchini & Sweetcorn Fritters topped with a chili tomato chutney	\$120 (vg)
Maryland Crab Cakes 'Bites' bread crumbed - served with tartar sauce	\$155

Pizzas

Margarita fresh basil, cherry tomatoes, buffalo mozzarella and sweet basil	\$135 (v)
Pepperoni with spicy italian salami	\$150
Mediterranean parma ham, capsicum, artichoke, semi sun dried tomato, olives and baby spinach	\$175
Oolaalaa cajun spiced chicken, spinach, mushrooms, with sweet chili and sour cream	\$165
Tandoori Chicken Pizza red onion, baby spinach - topped with mint yoghurt and mango chutney	\$155
The Vegan vine tomatoes, mushrooms, baby spinach, bell peppers, red onion and gremolata	\$135 (vg)

Salads

Rainbow Kale Salad red radish, fennel, carrot, broccoli, red cabbage and pickled pepper, in an apple cider vinaigrette	\$130 (vg)
Spicy Salmon Sashimi Salad mixed greens, in a wasabi soy dressing - topped with rice 'pops'	\$160
Vietnamese Chicken Salad in a sweet & spicy dressing - topped with peanuts, shallots, fresh mint and coriander	\$155
Oolaa's Cobb Salad our famous salad.....	choose either: flame grilled beef chicken grilled salmon \$180
Mighty Caesar Salad with anchovies, herb garlic croutons, crispy prosciutto and avocado	\$135
Asparagus & Pumpkin Cous Cous Salad with avocado, in a balsamic dressing, topped with crumbled feta	\$150 (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	\$150
Pomegranate Quinoa Tabbouleh Salad with chick peas, in sumac vinaigrette - topped with hummus	\$135 (vg)

Add to any Salad: grilled chicken or beef \$65 grilled or smoked salmon \$70 grilled halloumi \$55

Pasta

+ all pastas are dishes served with garlic herb focaccia - gluten free and vegan options available+

Spaghetti Carbonara crispy pancetta, shallots, garlic and parmesan - tossed with organic egg yolk	\$155
Wagyu Spaghetti Bolognese an Oolaa favorite.....	\$175
Quinoa, Spinach & Pumpkin Lasagne on a rich italian tomato sauce	\$155 (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	\$175
Penne Arrabiata roma tomatoes, garlic, red chili and extra virgin olive oil	\$130 (v)
Sweet Potato & Vegetable Gnocchi in a thai red curry coconut sauce - drizzled with basil oil	\$135 (vg)
Risottos:	
• 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	\$155

Main Course

Char Grilled Salmon on a tabbouleh cous cous, with beetroot salsa, lemon yoghurt and pomegranate	\$175
Mighty Mussels jet fresh.....in a white wine garlic herb broth - served with garlic herb focaccia	\$160
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 (v) \$160 (v)
Pistachio Crusted Rack of Lamb dauphinoise potato, ratatouille, haricot beans, balsamic glaze and mint sauce	\$235
Salmon Fish Cakes french fries, shaved fennel, rocket & citrus salad - with tartar sauce	\$150
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 kale, cherry tomato & bacon quinoa - with roast apple sauce and pan jus	\$175
Butter Chicken Curry jasmine rice, garlic coriander naan bread, tomato cucumber raita and mango chutney	\$155
Asian Vegetable Lo Mein Noodle Stir Fry in an aromatic soy ginger sauce	\$120 (vg)
BBQ Glazed Baby Back Pork Ribs - ½ Rack - with creamy charred corn 'slaw' and french fries	\$265
Creamy Portobello Mushroom Crêpe with black bean and sundried tomatoes - topped with a parmesan cream	\$125 (v)

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 vine tomatoes - choose your favourite sauce:

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

Burgers & Sandwiches

+ all served in a brioche bun, with french fries - gluten free bun add \$15 +

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 topped with grilled halloumi, mint yoghurt, rocket and tomato chutney	\$140 (v)
Black Angus Sirloin Steak Sandwich caramelised onions, sautéed mushrooms, rocket and horseradish cream	\$190
Add blue cheese for an extra \$30	
Grilled Chicken & Avocado Sandwich topped with avocado tomato 'smash' and thousand island dressing	\$140
Add bacon or provolone cheese for an extra \$20	

Sides \$60 each

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

(v) vegetarian | (vg) vegan