

Desserts All desserts \$50 with main course

Chocolate Sundae with chocolate mousse, whipped cream and strawberries

> Apple Crumble with vanilla ice cream

Banoffee Pie with bananas, cream and toffee, on a sweet pastry base

> Fresh Fruit Salad with Greek yoghurt

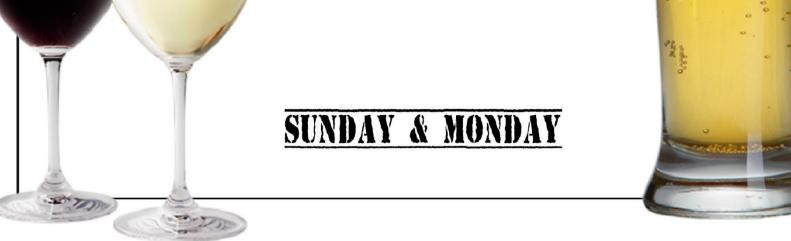
<u>Drinks</u>

All drinks \$50 with main course Peroni bottled beer Asahi bottled beer Corona bottled beer Stella Draft (Lge) Sauvignon Blanc (gls) Chardonnay (gls) Shiraz (gls) Cabernet Sauvignon (gls) Prosecco (gls)









Dine in only – no takeaway or delivery NO SERVICE CHARGE

2 Mains for \$222 ONLY

Starters – all starters \$50 with main course

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Pan Fried Szechwan Dumplings – Chicken or Veg with soy ginger and chili garlic sauce

> Vietnamese Rice Paper Avocado Rolls with a sweet chili coriander dipping sauce

> > Pork Belly Lollipops with a smoky BBQ hoisin sauce

Maryland Crab Bites bread crumbed – served with tartar sauce

Mains – Choose 2 main dishes

Margarita Pizza (v) fresh basil, cherry tomatoes, buffalo mozzarella

> Pepperoni Pizza with spicy Italian salami

The Vegan Pizza (vg) cherry tomatoes, mushrooms, baby spinach, red onion and pesto (cheese free)

in a sweet & spicy dressing – topped with peanuts, shallots, fresh mint and coriander

Oolaa's Cobb Salad, with beef our famous salad.....

Asparagus & Pumpkin Cous Cous Salad (v) with avocado, in a balsamic dressing, topped with crumbled feta

Mighty Caesar Salad with silver anchovies, herb garlic croutons, crispy prosciutto

Spaghetti Carbonara crispy pancetta, shallots, garlic and parmesan; tossed with organic egg yolk

Wagyu Spaghetti Bolognaise an Oolaa favorite.....

Sweet Potato & Vegetable Gnocchi (vg) in a thai red curry coconut sauce – drizzled with basil oil

Penne Arrabiata (v) roma tomatoes, garlic, red chili and extra virgin olive oil

Linguine Aglio e Olio (v) scorched tomatoes, garlic, chili flakes, white wine and extra virgin olive oil

> Wild Mushroom Risotto (v) drizzled with truffle oil and topped with chopped parsley

> Beer Battered Fish & Chips with green pea puree, tartar sauce and malt vinegar

Chicken Sizzling Fajitas with salsa, guacamole, sour cream, jalapeños and flour tortillas

Butter Chicken Curry

garlic coriander naan bread, tomato cucumber raita and mango chutney

Creamy Portobello Mushroom Crêpe (v)

with black bean and sundried tomatoes - topped with a parmesan

Beetroot & Lentil Veggie Burger (v)

halloumi, rocket and tomato chutney – served with sweet potato fries

Black Angus Burger & French Fries

mature cheddar, lettuce tomato and red onion

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