

Desserts All desserts \$50 with main course

Chocolate Fondant with a vanilla ice cream

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

FU

Pan Fried Szechwan Dumplings (4pcs) – Chicken or Veg with soy ginger and chili garlic sauce

Avocado & Beetroot Vietnamese Rice Paper Rolls (4pcs) with a sweet chili coriander dipping sauce

> Pork Belly Lollipops (4pcs) with a smoky BBQ hoisin sauce

Char Grilled Chicken Skewers (4pcs) drizzled with paprika yoghurt

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)

Vietnamese Chicken Salad in a sweet ${\mathfrak S}$ spicy dressing – topped with peanuts, shallots, fresh mint and coriander

Rainbow Kale Salad (vg) red radish, fennel, carrot, broccoli, red cabbage and pickled pepper in an apple cider vinaigrette

Pomegranate Quinoa Tabbouleh Salad (vg) ith avocado, in a balsamic dressing, topped with crumbled feta

Mighty Caesar Salad (v) with silver anchovies, herb garlic croutons, crispy prosciutto and avocado

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

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

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

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

> > Chicken Parmigiana

topped with fresh tomato sauce and pesto - served with french fries

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

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

Dine in only - no takeaway

NO SERVICE CHARGE