





# FOOD CLUB

Every Monday & Tuesday from 6:00pm

## 2 MAINS FOR \$275


Margarita Pizza   
fresh basil, cherry tomatoes and mozzarella


Pepperoni Pizza  
with spicy Italian salami


Wagyu Spaghetti Bolognese  
an Oolaa favourite...  
\*Impossible Meat Bolognese available\* 

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


Spaghetti Aglio e Olio Pasta   
scorched tomatoes, garlic, chili flakes,  
white wine and extra virgin olive oil

Super Green Penne Pesto Pasta **NEW!**   
green veggies medley, tossed in pesto sauce


Lebanese Fattoush Salad   
vine tomatoes, cucumber, radish, bell peppers  
and pomegranate, in sumac vinaigrette -  
topped with pita croutons and fresh mint  
**add 30\$ for feta cheese**

Pomegranate Tabbouleh Couscous Salad   
with chickpeas, in sumac vinaigrette - topped  
with hummus and served with toasted pita

Pesto Chicken Salad  
with baby spinach, pine nuts, parmesan  
and cherry tomatoes in balsamic dressing

Wild Mushroom Risotto   
drizzled with truffle oil

Black Angus Burger & French Fries  
with cheddar, lettuce, tomato and onion

Impossible Meat Burger & French Fries   
with tomato, lettuce and red onion  
\*add cheese\*

Grilled Chicken, Bacon & Avocado Burger  
topped with avocado tomato 'smash' and  
thousand island dressing

Chicken Parmigiana  
topped with fresh tomato sauce and pesto,  
served with french fries

Butter Chicken Curry  
with jasmine rice, garlic coriander naan,  
tomato cucumber raita and mango chutney



## WINE SPECIALS

Prosecco   Pinot Grigio   Sauv Blanc		
Cab Sav   Chianti		\$270
Astrolabe Sauvignon Blanc	<del>\$520</del>	\$400
Chanson Mâcon-Villages	<del>\$520</del>	\$450
Clos de los Siete Malbec	<del>\$590</del>	\$500
Marqués de Riscal Rioja	<del>\$650</del>	\$550

Vegan   
Vegetarian 

10% staff gratuity  
applied to dine-in bill

