



## Starters & Sharing Dishes

<b>Chef’s Soup of the Day</b>	2 choices, including a vegetarian option – with crusty baguette	\$70
<b>Toasted Pita &amp; Dips – choose 4</b>	<ul style="list-style-type: none"><li>minted beetroot feta   olive tapenade   hummus   roast tomato &amp; bell pepper (shakshuka)   artichoke, spinach &amp; white bean   mint tzatziki   salmon mousse   smoky babaganoush</li></ul>	\$125
<b>The Oolaa Platter</b>	Parma ham, sliced buffalo mozzarella and heirloom tomatoes ~ topped with rocket and parmesan	\$245
<b>Vine Tomato Bruschetta: Goats Cheese <u>or</u> Grilled Halloumi</b>	on toasted sourdough	\$125 (v)
<b>Oysters</b>	jet fresh, seasonal selection ~ minimum 4 pcs	choose: natural   Kilpatrick   Rockefeller \$market
<b>Pan Fried Szechwan Dumplings</b>	with soy ginger and chili garlic sauce	choose: chicken   veggie \$120 (v)
<b>Spicy Tempura King Prawn Tacos (3pcs)</b>	on a butter lettuce shell, with jalapeño, avocado, mango and soy mirin	\$145
<b>Jalapeño Kingfish Carpaccio</b>	thinly sliced kingfish sashimi, topped with ginger, jalapeños and citrus soy dressing	\$160
<b>Crispy Peking Duck Pancakes</b>	with spring onion and cucumber ~ with sweet tamarind plum sauce	\$155
<b>Mexican Chicken Quesadilla</b>	with avocado tomato ‘smash’ and sour cream	\$130
<b>Wok Fried Garlic &amp; Chili Calamari</b>	with fresh lime and sweet chili aioli	\$170
<b>Hot Pot of Garlic &amp; Herb Prawns</b>	with baked garlic butter baguette	\$175
<b>Larb Gai</b>	spicy minced chicken ~ with fresh mint, green beans, iceberg lettuce and Thai spiced sauce	\$145
<b>Sesame Coated Seared Tuna</b>	with wasabi mayonnaise and fresh ginger soy	\$155
<b>Avocado &amp; Beetroot Vietnamese Rice Paper Rolls</b>	with a sweet chili coriander dipping sauce	\$125 (vg)
<b>Slow Roasted Pork Belly Lollipops</b>	with a smoky BBQ hoisin sauce	\$150
<b>Flame Grilled Wagyu Beef &amp; Spring Onion Skewers</b>	with sesame teriyaki and wasabi remoulade	\$190
<b>Maryland Crab Cakes</b>	bite sized, bread crumbed ~ served with tartar sauce	\$165

## Pizzas, Flat Breads & Naan + gluten free options available +

<b>Margarita</b>	fresh basil, cherry tomatoes, buffalo mozzarella and sweet basil	\$135 (v)
<b>Pizza Parma</b>	parma ham and diced tomato – drizzled with olive oil and topped with shaved parmesan and rocket	\$170
<b>Pepperoni Pizza</b>	with spicy Italian salami	\$150
<b>The Angry Prawn</b>	chili marinated king prawns – drizzled with chili oil and finished with rocket and shaved parmesan	\$265
<b>Mediterranean Flatbread</b>	Parma ham, capsicum, artichoke, semi sun dried tomato, olives, baby spinach and pesto	\$175
<b>Oolaalaa</b>	Cajun spiced chicken, spinach, mushrooms, with sweet chili and sour cream	\$165
<b>Turkish Spiced Lamb Flatbread</b>	lemon yoghurt, fresh mint, coriander, tomato and pomegranate	\$175
<b>Smoked Salmon Naan</b>	with herb goats cheese, and pesto drizzle	\$160
<b>The Vegan Naan</b>	cherry tomatoes, mushrooms, baby spinach, red onion and pesto	\$145 (vg)

## Salads

<b>Kale &amp; Avocado Salad</b>	tossed in a lemon oil dressing, topped with pine nuts and roasted vine tomatoes	\$145 (vg)
<b>Vietnamese Chicken Salad</b>	in a sweet & spicy dressing – topped with peanuts, shallots, fresh mint and coriander	\$155
<b>Creamy Burrata Mozzarella</b>	served with a medley of balsamic pesto marinated tomatoes and toasted baguette	\$180 (v)
<b>Oolaa’s Cobb Salad</b>	our famous salad..... choose either: flame grilled beef   chicken   grilled salmon	\$180
<b>Greek Salad</b>	with bell peppers, kalamata olives, tossed in herb lemon vinaigrette; topped with feta cheese	\$145 (v)
<b>Asparagus &amp; Pumpkin Cous Cous Salad</b>	with avocado, in a balsamic dressing, topped with crumbled feta	\$160 (v)
<b>Beetroot, Lentil &amp; Goats Cheese Salad</b>	with asparagus and roast tomatoes, in balsamic dressing	\$165 (v)
<b>King Prawn, Mango &amp; Avocado Salad</b>	with baby spinach and green papaya, in a sweet chili lime dressing	\$235
<b>Pesto Chicken Salad</b>	in balsamic dressing, with baby spinach, pine nuts, cherry tomatoes and parmesan	\$150
<b>Octopus &amp; Chorizo Salad</b>	mixed leaves, potatoes, red onion, kalamata olives, capers and salsa verde	\$195
<b>Grilled Halloumi &amp; Heirloom Tomato Salad</b>	with rocket, avocado, tossed in champagne vinaigrette	\$165 (v)
<b>Pomegranate Quinoa Tabbouleh Salad</b>	with chick peas, in sumac vinaigrette – served with hummus and pita	\$155 (vg)

<b>Add to any Salad:</b>	grilled chicken <u>or</u> beef	<b>\$65</b>	grilled <u>or</u> smoked salmon	<b>\$70</b>	
grilled halloumi	<b>\$55</b>	pepper seared tuna	<b>\$75</b>	2 grilled king prawns	<b>\$130</b>

<b>Pasta</b>	+all pastas are dishes served with garlic herb focaccia ~ gluten free and vegan options available+		
<b>Spaghetti Carbonara</b>	crispy pancetta, shallots, garlic and parmesan; tossed with organic egg yolk		\$155
<b>Pumpkin &amp; Spinach Pesto Gnocchi</b>	with sundried tomatoes and pine nuts		\$150 (vg)
<b>Wagyu Spaghetti Bolognaise</b>	an Oolaa favorite.....		\$175
<b>Creamy Duck &amp; Porcini Mushroom Pappardelle</b>	tossed with caramelised onion and baby spinach		\$195
<b>Quinoa, Spinach &amp; Pumpkin Lasagne</b>	on a rich Italian tomato sauce		\$155 (v)
<b>Smoked Salmon Fettuccine</b>	in ‘pink’ sauce, with black olives, capers, baby spinach and tomato concassé		\$170
<b>Linguine alle Vongole</b>	fresh clams, scorched tomatoes and saffron; in aglio e olio sauce		\$175
<b>Penne Arrabiata</b>	Roma tomatoes, garlic, red chili and extra virgin olive oil		\$130 (v)
<b>Ricotta &amp; Spinach Cannelloni</b>	topped with tomato basil sauce		\$145 (v)
<b>Spaghetti Aglio e Olio</b>	garlic, chili flakes, white wine and extra virgin olive oil (with blue swimmer crab \$185)		\$130 (v)
<b>Risottos:</b>			
	• Mediterranean Vegetable Risotto in a light tomato saffron sauce, topped with sweet basil		\$155 (vg)
	• Wild Mushroom Risotto drizzled with truffle oil and topped with chopped parsley		\$145 (vg)
	• Chicken & Asparagus Risotto with mixed herbs, garlic, white wine ~ topped with shaved parmesan		\$165

Main Course

<b>Roast Chilean Sea Bass</b>	leek & cauliflower puree, broccolini, glazed carrots and a tomato butter sauce, with capers		\$235
<b>Char Grilled Salmon</b>	on spiced cauliflower cous cous ~ topped with corn avocado salsa and paprika crème fraiche		\$225
<b>Mussels &amp; Frites</b>	in a white wine saffron cream broth <u>or</u> lemongrass red curry sauce ~ served with baguette		\$195
<b>Beer Battered Cod &amp; Chips</b>	with green pea puree, tartar sauce and malt vinegar		\$190
<b>Sizzling Fajitas</b>	with salsa, guacamole, sour cream, jalapeños and flour tortillas ~ choose: chicken   beef   veggie		\$160
<b>Pistachio Crusted Rack of Lamb</b>	fondant potato, ratatouille, haricot beans, balsamic glaze and mint sauce		\$260
<b>Baked Chicken Parmigiana</b>	topped with fresh tomato sauce – served with linguine pesto and broccolini		\$165
<b>Slow Roasted Pork Belly</b>	on sautéed red cabbage & swiss chard, with sweet potato mash and cider bacon ‘jam’		\$195
<b>Crispy Skinned Chicken Breast</b>	with thick cut chips, corn on the cob and prosciutto wrapped asparagus		\$170
<b>Butter Chicken Curry</b>	garlic coriander naan bread, tomato cucumber raita and mango chutney		\$155
<b>Veal Scaloppini Marsala</b>	with truffle mashed potatoes, charred asparagus and marsala mushroom sauce		\$235
<b>BBQ Glazed Baby Back Pork Ribs</b>	with char grilled corn ‘slaw and thick cut chips	half   full	\$245/\$450
<b>Paneer, Sweet Potato &amp; Spinach Masala</b>	basmati rice, kulcha bread and mint & coriander raita		\$145 (v)

From the Grill

<b>New Zealand Tenderloin</b>		6oz ~ \$240	8oz ~ \$315		
<b>US Certified Black Angus</b>	Sirloin		8oz ~ \$395	10oz ~ \$480	
	Rib Eye			10oz ~ \$430	12oz ~ \$520

- all steaks are served with rösti potato, whole roasted garlic and truss tomatoes~ choose your favourite sauce:
- hollandaise | béarnaise | blue cheese | green peppercorn | black pepper | red wine jus  
salsa verde | chimichurri | café de Paris butter | marsala mushroom

Burgers & Sandwich + all served with your choice of one side dish – gluten free bun/bread add \$10 +

<b>Char Grilled Oolaa Burger</b>	100% Wagyu Beef		\$180
includes – choice of one side, cheese, plus <u>2</u> extra toppings choice of cheese – swiss   mature cheddar   blue			
	• extra toppings – bacon   fried egg   sliced beetroot   pickle ‘chips’   mushrooms   jalapeños		
<b>Beetroot &amp; Lentil Veggie Burger</b>			\$150 (v)
Spiced beetroot & lentil patty, in a toasted brioche bun ~ topped with grilled halloumi, rocket and tomato chutney			
<b>Black Angus Sirloin Steak Sandwich</b>			\$220
In toasted Turkish bread ~ topped with balsamic caramelised onions, sautéed mushrooms, rocket and horseradish cream			
<b>Californian Avocado Chicken Burger</b>			\$155
Char grilled chicken breast, avocado ‘smash’, tomato and alfalfa sprouts – in a toasted brioche bun, with thousand island dressing			
Add bacon <u>or</u> provolone cheese for an extra \$15			
<b>Spiced Lamb &amp; Grilled Halloumi Burger</b>			\$170
In a toasted brioche bun, with beetroot & harissa aioli – served with sweet potato fries			

Sides \$65 each

garlic mashed potatoes	truffle mashed potatoes	creamy mashed potatoes
sweet potato mash	cauliflower puree	red cabbage & swiss chard
steamed vegetables	garlic herb mushrooms	steamed <u>or</u> creamed baby spinach
matchstick fries (s)	cauliflower cheese	grilled asparagus, with béarnaise
French fries (m)	green pea puree	Caesar salad, with anchovies
steakhouse fries (l)	potato dauphinoise	sautéed broccoli, with toasted almonds
steamed broccoli	sweet potato fries	mixed side salad, with avocado

prices subject to 10% service charge

(v) vegetarian (vg) vegan