



STARTERS

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| Chef's Soup of the Day 2 choices, including dairy free <u>or</u> vegan option, served with crusty baguette | \$65 |
| Goats Cheese & Vine Tomato Bruschetta on toasted sourdough | \$140 |
| Yakitori Chicken Skewers with chili mango salsa | \$140 |
| Spicy Tempura Prawn Tacos 3 pcs, on a butter lettuce shell - with jalapeño, avocado, mango and chipotle mayo | \$140 |
| Wok Fried Garlic & Chili Calamari with fresh lime and sweet chili aioli | \$175 |
| Avocado & Beetroot Vietnamese Rice Paper Rolls with sweet chili coriander dipping sauce | \$140 |
| Roasted Spiced Cauliflower on a bed of hummus - served with toasted pita bread | \$140 |
| Pan Fried Dumplings 8 pcs, with a soy ginger and chili garlic sauce choose from: chicken vegetarian | \$130 |
| Spicy Chicken Quesadilla with guacamole, crème fraiche and pico de gallo | \$140 |
| Slow Roasted Pork Belly Lollipops with smoky bbq hoisin sauce | \$150 |
| Spicy Miso Tuna Tartare on sliced avocado with wasabi citrus soy and crispy wonton | \$135 |
| Wagyu Sang Choi Bao 3 pcs - minced wagyu beef in an aromatic Asian spiced sauce, with water chestnuts | \$145 |
| Maryland Crab Cake 'Bites' bread crumbed, served with tartar sauce | \$170 |
| Chipotle Shredded Pork Tostada cotija cheese, pico de gallo and guacamole | \$150 |
| Spicy Salmon Tostada with mango salsa, chopped avocado, crispy salmon skin and chipotle mayo | \$150 |

SALADS



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| Oolaa's Cobb with flame-grilled beef, chicken <u>or</u> grilled salmon | \$195 |
| Halloumi, Beetroot & Pea with mixed leaves, sun blush tomatoes and mint, tossed in lemon herb vinaigrette | \$175 |
| Spicy Tuna Sashimi & Mango with romaine lettuce, cucumbers and jalapeños in a lemon chili bean dressing | \$175 |
| The Great Greek Cous Cous in a lemon vinaigrette topped with crumbled feta | \$165 |
| Beetroot, Lentil & Goats Cheese asparagus, roast tomatoes, in balsamic dressing | \$165 |
| Pesto Chicken with baby spinach, pine nuts, parmesan and cherry tomatoes in balsamic dressing | \$170 |
| Lebanese Fattoush vine tomatoes, cucumber, radish, feta, bellpeppers and kalamata olives in sumac vinaigrette topped with pita croutons and mint leaves | \$165 |
| Curried Cauliflower with bell pepper, snow peas, roasted tomatoes and pumpkin seeds in sumac dressing | \$150 |
| Rainbow Kale red radish, fennel, red cabbage, pickled pepper, broccoli and carrot in apple cider vinaigrette | \$155 |
| Pomegranate Quinoa Tabbouleh with chickpeas, in sumac vinaigrette topped with hummus | \$150 |
| Add to your salad: grilled salmon chicken grilled halloumi | \$50 |

GREAT FOR SHARING

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| Meze Platter cured meats, marinated olives, persian feta, stuffed peppers and manchego cheese | \$200 |
| Toasted Pita & 4 Dips choose from: walnut pesto sundried tomato & bell pepper hummus spinach, artichoke & white bean chili feta pistachio babaganoush minted beetroot feta avocado tomato 'smash' hummus | \$140 |
| Mighty Mussels jet fresh, in a white wine garlic herb broth served with garlic herb focaccia | \$175 |

PIZZAS & FLATBREADS

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| Margarita Pizza fresh basil, cherry tomatoes, buffalo mozzarella and sweet basil | \$150 | Vegan Flatbread vine tomatoes, mushrooms, baby spinach, capsicum, red onion and gremolata | \$155 |
| Tandoori Chicken Pizza red onion and baby spinach topped with mint yoghurt, mango chutney | \$170 | Mediterranean Flatbread parma ham, capsicum, artichoke, semi sun-dried tomato, olives and baby spinach | \$190 |
| Turkish Spiced Lamb Flatbread lemon yoghurt, fresh mint, coriander, tomato and pomegranate | \$195 | Pepperoni Pizza spicy Italian salami | \$165 |



MAINS



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| Thai Red Vegetable Curry with jasmine rice and kulcha bread | \$145 |
| Char-grilled Salmon on tabbouleh cous cous with beetroot salsa, lemon yoghurt and pomegranate | \$195 |
| Vegan Meatloaf chestnut, sage, apricot & onion stuffed with sweet mash, green beans and cranberry gravy | \$185 |
| 1/2 Herb Roasted Chicken & Chips with home-style honey mustard seeded coleslaw and chicken gravy | \$165 |
| BBQ Glazed Baby Back Pork Ribs, 1/2 Rack with creamy charred corn slaw and french fries | \$250 |
| Sizzling Fajitas flour tortillas with salsa, guacamole, sour cream and jalapeños. Choose from: chicken beef veggie chicken & beef (+\$20) | \$175 |

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| Beer Battered Fish & Chips with green pea puree, tartar sauce, malt vinegar | \$170 |
| Salmon Fish Cakes served with tartar sauce, french fries, shaved fennel, rocket and citrus salad | \$165 |
| Chicken Parmigiana topped with fresh tomato sauce and pesto served with french fries and rocket parmesan salad | \$165 |
| Pistachio-crusted Rack of Lamb with dauphinoise potato, ratatouille, haricot beans, balsamic glaze and mint sauce | \$265 |
| Slow Roasted Pork Belly on warm kale, cherry tomato & bacon quinoa - with roasted apple sauce and jus | \$190 |
| Butter Chicken Curry with pilau rice, garlic coriander naan, tomato cucumber raita and mango chutney | \$165 |

PASTA & RISOTTO

All pastas are egg- and dairy-free.

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| Spaghetti Carbonara crispy pancetta, shallots, parmesan and garlic tossed with organic egg yolk | \$170 |
| Wagyu Beef Spaghetti Bolognaise a favourite! Impossible Meat option available | \$180 |
| Fettuccine Seafood Marinara medley of seafood in a lightly spiced tomato sauce - topped with capers | \$225 |
| Penne Arrabiatta roma tomatoes, garlic, red chili and extra virgin olive oil | \$140 |
| Linguine Aglio e Olio scorched tomatoes, garlic, chili flakes, white wine and extra virgin olive oil with fresh clams - alle vongole | \$140 |
| Tuscan Kale Farfalle tossed with sun blush tomatoes, bocconcini, baby spinach and broccolini - with pine nuts | \$170 |
| Wild Mushroom Risotto with truffle oil - topped with chopped parsley | \$145 |
| Chicken & Asparagus Risotto with mixed herbs and white wine topped with shaved parmesan | \$165 |
| Mediterranean Risotto in a saffron tomato sauce | \$155 |

BURGERS

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| Oolaa's Char-Grilled Burger 100% Wagyu Beef <u>or</u> Impossible Meat cheese: swiss blue mature cheddar +1 topping: fried egg pickle 'chips' mushrooms jalapeños beetroot relish avocado smash bacon +1 sauce: romesco chipotle burger | \$170 |
| Fried Chicken Burger lettuce, tomatoes, cheddar cheese, jalapeño mayo and dill pickles | \$160 |
| Black Angus Sirloin Steak caramelised onions, sautéed mushrooms, rocket salad and horseradish cream add blue cheese (+15) | \$195 |
| Grilled Chicken & Avocado avocado tomato smash, thousand island dressing add bacon <u>or</u> provolone cheese (+15) | \$160 |
| All burgers served in a brioche bun with french fries <u>or</u> sweet potato fries. change your side (+ \$25) gluten free bun (+\$15) | |

FROM THE GRILL

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| N.Z. Premium Grass-fed Tenderloin - 8 oz | \$345 |
| US Certified Black Angus Sirloin - 10 oz Ribeye - 12 oz | \$525 \$570 |
| Served with 1 side of french fries, 1 whole roasted garlic, vine tomatoes and choice of sauce: hollandaise blue cheese crumble black pepper salsa verde cafe de paris butter marsala mushroom | |

SIDES

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| creamy mashed potato french fries (m) steakhouse fries (l) sweet potato mash garlic herb mushrooms steamed broccoli green pea puree creamed baby spinach sweet potato fries cauliflower cheese rocket, tomato & parmesan salad mixed salad with avocado | \$65 |
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*Change your toast to gluten free (+\$10)
Gluten & dairy-free options available

Vegan
Vegetarian

No Service Charge