




STARTERS


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





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


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


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




Thai Red Vegetable Curry \$145
with jasmine rice and kulcha bread 

Char-grilled Salmon \$195
on tabbouleh cous cous with beetroot salsa, lemon yoghurt and pomegranate

Vegan Meatloaf \$185 
chestnut, sage, apricot & onion stuffed with sweet mash, green beans and cranberry gravy

1/2 Herb Roasted Chicken & Chips \$165
with home-style honey mustard seeded coleslaw and chicken gravy

BBQ Glazed Baby Back Pork Ribs, 1/2 Rack \$250
with creamy charred corn slaw and french fries

Sizzling Fajitas \$175 
flour tortillas with salsa, guacamole, sour cream and jalapeños. Choose from:
chicken | beef | veggie | chicken & beef (+\$20)

Beer Battered Fish & Chips \$170
with green pea puree, tartar sauce, malt vinegar

Salmon Fish Cakes \$165
served with tartar sauce, french fries, shaved fennel, rocket and citrus salad

Chicken Parmigiana \$165
topped with fresh tomato sauce and pesto served with french fries and rocket parmesan salad

Pistachio-crust Rack of Lamb \$265
with dauphinoise potato, ratatouille, haricot beans, balsamic glaze and mint sauce


Slow Roasted Pork Belly \$190
on warm kale, cherry tomato & bacon quinoa - with roasted apple sauce and jus

Butter Chicken Curry \$165
with pilau rice, garlic coriander naan, tomato cucumber raita and mango chutney


PASTA & RISOTTO

All pastas are egg- and dairy-free.


Spaghetti Carbonara \$170
crispy pancetta, shallots, parmesan and garlic tossed with organic egg yolk


Wagyu Beef Spaghetti Bolognese \$180
a favourite! Impossible Meat option available 

Fettuccine Seafood Marinara \$225
medley of seafood in a lightly spiced tomato sauce - topped with capers

Penne Arrabiatta \$140 
roma tomatoes, garlic, red chili and extra virgin olive oil

Linguine Aglio e Olio \$140 
scorched tomatoes, garlic, chili flakes, white wine and extra virgin olive oil
with fresh clams - alle vongole

Tuscan Kale Farfalle \$170 
tossed with sun blush tomatoes, bocconcini, baby spinach and broccolini - with pine nuts

Wild Mushroom Risotto \$145 
with truffle oil - topped with chopped parsley

Chicken & Asparagus Risotto \$165
with mixed herbs and white wine topped with shaved parmesan

Mediterranean Risotto \$155 
in a saffron tomato sauce

SIDES

creamy mashed potato | french fries (m) \$65
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

BURGERS

Oolaa's Char-Grilled Burger \$170
100% Wagyu Beef or 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

Fried Chicken Burger \$160
lettuce, tomatoes, cheddar cheese, jalapeño mayo and dill pickles

Black Angus Sirloin Steak \$195
caramelised onions, sautéed mushrooms, rocket salad and horseradish cream
add blue cheese (+15)

Grilled Chicken & Avocado \$160
avocado tomato smash, thousand island dressing
add bacon or provolone cheese (+15)

All burgers served in a brioche bun with french fries or sweet potato fries.
change your side (+ \$25) | gluten free bun (+\$15)



FROM THE GRILL

N.Z. Premium Grass-fed \$345
Tenderloin - 8 oz

US Certified Black Angus \$525
Sirloin - 10 oz
Ribeye - 12 oz \$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

*Change your toast to gluten free (+\$10)  Vegan
Gluten & dairy-free options available  Vegetarian

No Service Charge