



Starters & Sharing

Chefs Soup of the Day	2 choices, including a vegetarian option	\$65
Bruschetta Pomodoro	with tomato, onion, garlic, balsamic reduction, parmesan and goats cheese	\$95
Olive & Herb Pizetta	with caramelised onion, kalamata olives, fresh rosemary and anchovies	\$85
Toasted Pita & Dips	beetroot feta, tzatziki, hummus and chili roast tomato & bell pepper	\$100
Meze Platter	cured meats, marinated olives, persian feta and stuffed peppers - great to share!	\$165
Oysters - Natural, Kilpatrick or Rockefeller	minimum 4 pcs	\$market
Pan Seared Foie Gras	with toasted brioche, fried egg and red currant reduction	\$165
Seared Scallops	on minted green pea risotto; topped with crispy prosciutto	\$185
Quesadilla	with salsa, sour cream and lime wedge: choose chicken or veggie	\$105
Peking Duck Rolls	spring onion, cucumber and carrot - with sweet tamarind plum sauce	\$140
Bread Crumbed Calamari	with roast garlic aioli	\$140
Thai Spicy Minced Chicken - Larb Gai	with fresh mint, green beans and iceberg lettuce	\$115
Wagyu Beef Carpaccio	with a mustard gherkin sauce, rocket, parmesan and extra virgin olive oil	\$140
Crispy White Bait	with dill crème fraiche	\$120
Spring Bay Mussels	in a white wine saffron cream broth - served with crusty bread	\$165
Sesame Seared Tuna	with wasabi mayonnaise and fresh ginger soy	\$125
Vietnamese Spring Rolls	with a sweet chili dipping sauce	Prawn \$110 Chicken \$100 Vegetable \$90
Pork Belly Lollipops	with a smoky bbq hoisin sauce	\$130
Garlic Prawns	with crusty herb baguette	\$155
Flame Grilled Wagyu Beef Skewers	with horseradish dip	\$170
Grilled Haloumi & Veggie Skewers	with gremolata	\$130
Crab Cakes	with lemon mayo	\$150
Roast Pumpkin Portobello	with persian feta and a rocket, red onion & pine nut salad	\$125
Tasting Platter -	choose any <u>4</u> items; minimum 2 sharing	per person \$170
	• Crab Cakes, Wagyu Skewers, Sesame Tuna, Pork Belly Lollipops, Calamari, Pan Seared Scallops, Haloumi Skewers or Spring Rolls	

Salads

Salad Niçoise	a french classic, with seared peppered tuna, silver anchovies and lemon vinaigrette	\$165
Smoked Salmon Salad	mixed leaves, in a citrus dressing with blood orange and parmesan	\$155
Insalata Caprese	kumato tomatoes, layered with buffalo mozzarella, with olive oil and aged balsamic	\$160
Pear & Roquefort Salad	with rocket, in red wine vinaigrette - topped with walnuts	\$120
Oolaa Cobb Salad	choose either: flame grilled beef or chicken	\$165
Caesar Salad	with silver anchovies, herb garlic croutons and crispy prosciutto	\$120
Greek Salad	vibrant colours and fresh mediterranean flavours; topped with feta cheese	\$135
Pumpkin, Asparagus & Cous Cous Salad	green pea, chick peas, coriander and mint yogurt	\$140
Beetroot, Broccoli & Goats Cheese Salad	with mesclun and vine tomatoes, in balsamic dressing	\$155
King Prawn, Mango & Avocado Salad	in a zesty thai dressing	\$225
Pesto Chicken Salad	baby spinach, pine nuts, cherry tomatoes, parmesan and basil cream dressing	\$140
Lump Crab & Avocado Salad	gem lettuce, cucumber and marie rose sauce	\$225

Pizza

Margarita	fresh basil, cherry tomatoes and buffalo mozzarella	\$120
Pesto Chicken	cherry tomatoes, bocconcini and sweet basil	\$150
Mediterranean	parma ham, capsicum, artichoke, semi sun dried tomato, olives and baby spinach	\$165
Veggie	mushroom, red onion, olives, bell peppers, asparagus and goats cheese, drizzled with pesto	\$145
Pepperoni	the spicy salami classic	\$135

Olaa Petite

Mains

From the Grill

all steaks are served with herbed rösti potato, broccolini and roast vine tomatoes
choose your favourite sauce:

- Oolaa Burger Beef or Chicken** with hand cut chips - includes cheese, plus 2 extra toppings **\$160**
- choice of cheese - swiss, mature cheddar or blue
 - extra toppings – bacon, fried egg, sliced beetroot, pickles, mushrooms, jalapeños or foie gras extra \$55

Sides

prices subject to 10% service charge