

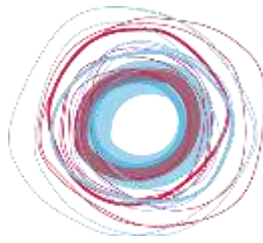
# OSCARS

IN THE HEART OF MCLAREN VALE

## STARTER

Crusty Garlic Bread three pieces per serve	V 4.5
Coriole Olives marinated with olive oil, lemon and rosemary	GFDFV 7.5
Bruschetta pesto basted ciabatta w tomato and fresh basil, topped with shaved parmesan and a balsamic glaze	V 9.5
Trio of Dips trio of house made dips served with crudities and flatbread thins; please ask for today's selection	V 13.5
Oscars Pate our classic Port and orange, chicken liver pate with flatbread thins and an apple-pear chutney	14.5
Grilled Scallops served on black pudding & roast apple discs, finished w balsamic pearls and a cider sauce	GF 19.5
Regional Platter to share selection of local and home-made delicacies including marinated Coriole olives, fetta, sundried tomato, pickled vegetables, Hamlets Italian salami, shaved prosciutto, grilled chorizo and halloumi, served w house made dips, crudities and flatbread thins	34 GF opt +3

<b>FLATBREAD</b> Oscars specialty	9"	12"
<b>Cheese &amp; Garlic</b> garlic, olive oil base and mozzarella	8	11
<b>Mustard &amp; Rosemary</b> seeded mustard, fresh rosemary and mozzarella	8	11
<b>Olive &amp; Anchovy</b> tomato base, Kalamata olives and anchovies	DF10	13
<b>Bacon &amp; Spring Onion</b> garlic, olive oil base, bacon and spring onion, with mozzarella	12	15
<b>Pear &amp; Wild Rocket</b> on a pesto oil base, shaved parmesan, and a light balsamic dressing	10	13
GF Gluten free bases on 9" only +3		



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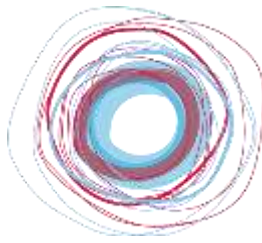
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## SALAD

<b>Mediterranean</b>	GF V 14.5
mixed salad greens, tomato, Spanish onion, cucumber, fresh capsicum, oregano, local Kalamata olives and fetta w balsamic vinaigrette	
<b>Traditional Caesar</b>	GF opt. 18.5
cos lettuce w crispy bacon, anchovies (opt), poached free-range egg, garlic croutons and shaved parmesan cheese w homemade traditional dressing	
avocado	+3
chicken	+5
Tasmanian smoked Salmon	+7.5
<b>Warm Chicken</b>	GF 28.5
grilled chicken tenderloins tossed w salad greens, fetta, roasted pumpkin, pine-nuts and sun-dried tomatoes, w a chunky basil pesto dressing	
<b>Roast Beetroot and Pearl Cous Cous</b>	V 24.5
roasted beetroot and pumpkin, red onion, mixed leaves, cherry tomatoes, fetta, cannelloni beans and pearl cous cous, w a mild curried Dijon aioli	
<b>Grilled Lamb and Halloumi</b>	GF 28.5
Lamb cutlets, grilled halloumi, mixed leaves, green beans, roasted walnuts, Spanish onion and tomatoes w a seeded mustard aioli	

## SALAD ADD ON

avocado (seasonal)	+3
chicken	+5
crispy bacon	+3.5
poached free-range egg	+3
grilled halloumi	+4.5
Tasmanian smoked Salmon	+7.5



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IN THE HEART OF MCLAREN VALE

## PASTA

GF Substitute gluten free pasta + 3

### Pollo Penne

e 17.5 M 21

marinated chicken, sun dried tomatoes, roasted garlic, mushrooms, fresh herbs, tomato, cream and baby spinach

### Spaghetti Bolognese

e 16 M 19

traditional tomato, herb, pork and veal sauce

### Carbonara Fettuccini

e 17.5 M 20

bacon, roasted garlic, cracked pepper and mixed fresh herbs, finished w a white wine cream sauce and shaved parmesan

### Lasagne

20

layered traditional Bolognese, ricotta, spinach, mozzarella and béchamel sauce, served w a side salad

### Tuscan Penne

V e 17.5 M 21

grilled eggplant, butternut pumpkin, Spanish onion, artichoke, roast capsicum, toasted pine-nuts, spring onion, fresh tomato and wild rocket, tossed in a rich tomato Napoli w crumbled fetta

VeganDF opt

### Spicy Arrabiata Penne

e 17.5 M 21

smokey bacon and olives, w red onion in a spicy Arrabiata sauce, topped with crispy bacon pieces.

### Mushroom and Truffle Agnolotti

V e 17.5 M 21

mushroom and truffle agnolotti , in a creamy sage and nutmeg sauce, finished w baby spinach, parmesan and truffle oil

### Scallop and Bacon Spaghetti

22

scallops and bacon in a creamy garlic sauce, finished w fresh herbs and shaved parmesan

### Home-made Gnocchi

V 22

creamy garlic and cheese sauce, w pumpkin and broccoli florets, finished w baby spinach and shaved parmesan

GF Gnocchi +3

OR

w a rich Napoli sauce and Mediterranean Vegetables

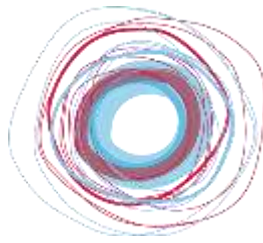
VeganDF

### Marinara Fettuccini

28.5

pan tossed prawns, mussels, baby octopus and calamari w chilli, roasted garlic, fresh tomato, spring onions and fresh herbs, finished w white wine and a rich tomato sauce

GF: Gluten Free, V: Vegetarian. DF: Dairy Free \*Please advise your server of any food allergies. Table service only. One itemized account per table.



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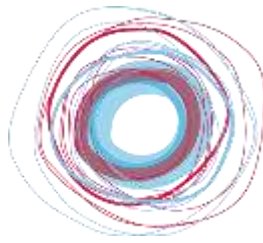
## MAIN

<i>Greenslades Organic Farm, Free Range Chicken Breast</i> wrapped around semi-dried tomatoes, baby spinach and mozzarella served w buttered seasonal vegetables, rosemary roasted potatoes and a capsicum Alfredo sauce	GF 29
<i>Willunga Grass Fed Rack of Lamb</i> herb & seeded mustard crusted Lamb Rack, served w buttered winter vegetables, rosemary roast potatoes, finished w a blueberry, balsamic and shiraz jus, balsamic pearls and blueberries	GF 32
<i>Hamlets of Willunga smoked Pork Kassler</i> served w home-made sauerkraut, braised red cabbage & kale w potato dumplings and finished w a German beer gravy	30
<i>Willunga Grass Fed Fillet Steak</i> locally grown Fillet steak, served w a horseradish mash potato, creamy peppercorn sauce, roasted root vegetables, finished w beetroot and parsnip crisps	GF 36
<i>Beef Scaloppini w Truffle Oil</i> beef fillet scaloppini, in a creamy mushroom sauce finished w a hint of truffle oil, served w buttered seasonal vegetables and rosemary roast potatoes	28
<i>Tunisian Vegetable Stew, w Chermoula</i> roasted root vegetables and squash stew, w a herb tri-colour quinoa, topped w chermoula marinade, nut and seed praline shards	VeganGF 28
<i>Atlantic Salmon</i> grilled Salmon fillet, w a fennel and cauliflower puree, buttered greens, served w a creamy lemon and caper sauce, topped w crispy capers	GF 29
<i>A Winters Tartlet</i> puff pastry w a roasted medley of winter vegetables on a pumpkin puree base w fetta & ricotta served w a garden salad and pesto dressing	V 26.5

## SEE CHEF'S DAILY SPECIALS

## SIDES

Warm crusty bread roll with butter	1.5	Buttered roast potatoes	6
Sautéed button mushrooms	6	Horseradish mash potatoes	6
Buttered seasonal vegetables	7.5	Roasted sweet potato chips	6.5
Rocket, pear and parmesan side salad	9	Green side salad	7.5



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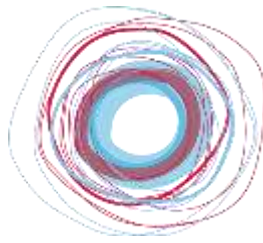
## BRICK OVEN PIZZA

	9" / 12"
<b>Margherita</b> freshly sliced vine ripened tomato, basil and bocconcini w a tomato base	11 / 15
<b>Tropical</b> smoked shaved ham, pineapple, tomato base & mozzarella cheese	11 / 15
<b>Idaho</b> potato, bacon, caramelised onion, garlic oil & mozzarella, finished w sweet chilli sauce, sour cream & rocket	14 / 18
<b>Mediterranean</b> tomato base with chargrilled eggplant, roast capsicum, butternut pumpkin, caramelised onion, marinated local olives and fetta finished w pesto and wild rocket (VeganDF optional)	14 / 18
<b>Texan Chicken</b> Texan chicken, tomato base and mozzarella cheese, pineapple, capsicum, onion and BBQ sauce	15 / 19
<b>Oscars</b> tomato base, mozzarella, mushroom, roasted capsicum, eggplant & olives topped w thinly shaved prosciutto	15 / 19
<b>Atlantis</b> Tasmanian smoked salmon, pesto base, spring onion, fresh tomato & capers, finished w sour cream & cracked pepper	16 / 20
<b>Mexican</b> chilli beef, red kidney beans, Spanish onions, fresh tomato & mozzarella finished w home-made guacamole, corn chips, jalapenos & sour cream	16 / 20
<b>Calzone</b> Italian folded pizza topped with sauce & your choice of any filling above	9" Price + 2

1/2 & 1 1/2 pizza on 12" +2

GF Gluten free bases on 9" only +3

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## BRICK OVEN PIZZA

	9" / 12"
<b>Tandoori Chicken</b> marinated tandoori chicken, Spanish onion, mozzarella finished w mango chutney & sour cream	16 / 20
<b>Thai Chicken</b> roast chicken, green curry coconut cream base, chilli, ginger, mozzarella, spring onion, coriander & bean shoots	16 / 20
<b>Meat-lovers</b> Italian salami, smoked ham, bacon, chicken & chorizo, tomato base, mozzarella & olives	17 / 21
<b>Hot &amp; Spicy</b> tomato base, pepperoni, marinated fresh tomato, olives, mozzarella, jalapenos & chilli (anchovies optional)	15 / 19
<b>Satay Chicken</b> marinated chicken on a peanut satay sauce, mozzarella, topped w roasted capsicum, cashew nuts, Spanish onion & bean shoots	15 / 19
<b>Supreme</b> Italian salami, smoked ham, mushroom, Spanish onion, pineapple, tomato base, mozzarella & olives	17 / 21
<b>Marinara</b> pan fried prawns, N.Z. mussels, calamari, baby octopus, tomato base, mozzarella, chilli, fresh herbs & lemon wedges	22 / 27
<b>Calzone</b> Italian folded pizza topped with sauce & your choice of any filling above	9" Price + 2

1/2 & 1 1/2 pizza on 12" +2

GF Gluten free bases on 9" only +3

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