



## Oscars Group Set Menus

- **ONE COURSE \$19pp SET MENU**

On arrival-Garlic Bread (to share)

Your choice of a Pasta  
(excludes lasagna, risotto and seafood)

or

9" Gourmet Pizza  
(excludes marinara)

- **TWO COURSE \$25pp SET MENU**

On arrival-Flatbread selection,  
Oscars home-made Pate  
and home-made dip selection  
(to share)

Your choice of a Pasta, Risotto(GF) or Lasagna  
(excludes seafood)

or

9" Gourmet Pizza  
(excludes marinara)

or

Caesar Salad

- **FLATBREAD, PIZZA AND SALAD MENU \$26pp**

Flatbreads, Pizza Selection and Mediterranean Salads  
Up to 2 hours running (excludes marinara)

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Minimum group for set menu is 10/ No split bills, one itemized bill per table/ no further discounts apply/ extras will be added to the bill/ subject to availability on booking, page 1 menus are generally not available on Friday or Saturday nights or Sunday lunch menu may change slightly due to seasonal produce

Pre-orders are encouraged on group bookings to avoid delays.

**Bookings 08 8323 8707 / Current Menu [www.oscars.com.au](http://www.oscars.com.au)**

**201 Main Road, McLaren Vale SA 5171**



## Oscars Group Set Menu

### • TWO COURSE MAIN \$35pp SET MENU

On arrival-Flatbreads,  
Oscars home-made Pate and home-made dip selection  
(to share)

Your choice of Main

#### **Willunga Grass Fed Fillet Steak GF**

locally grown Fillet steak, served w a horseradish mash potato, creamy peppercorn sauce, roasted root vegetables, finished w beetroot and parsnip crisps.

#### **Atlantic Salmon GF**

grilled Salmon fillet, w a fennel and cauliflower puree, buttered greens, served w a creamy lemon and caper sauce, topped w crispy capers.

#### **Warm Chicken Salad GF**

grilled chicken tenderloins tossed with salad greens, fetta, roasted pumpkin, pine-nuts and sun-dried tomatoes, with a chunky basil pesto dressing.

#### **A Winters Tartlet -V**

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.

### • THREE COURSE MAIN \$42pp SET MENU

\$35 menu + your choice of dessert

#### **Oscars rich Chocolate Mousse,**

Belgian dark chocolate whipped up light and fluffy

#### **Lemon Tart,**

A tangy lemon custard tart with a shortcrust base served with whipped cream and berry coulis

#### **Oscars Tiramisu,**

layered espresso Italian biscotti and mascarpone