### **SHARE PLATES**

served with a peri-peri aioli

Crusty Sourdough Garlic Bread 3 pieces

Crispy Chips bush spiced with lime aioli GFO 11

Fried Haloumi Chips GF 16.5

Oscars Homemade Pate GFO 16
Served w tomato relish, pesto flat bread and crudities

**Arancini** 3 per serve (+1+ 6.5 ) GFO/V 18.5 bocconcini, pumpkin, leek and wild thyme Arancini served w lime aioli and tomato chutney

**Rocket and Pear Salad** GFO/V/VGNO 16 Rocket, pear and parmesan w white balsamic

**Devilled Scallops**GFO 25.5
wrapped in leg ham, deep fried
served w coconut rice and a Sambal chilli cream

**Tasting Platter**45
Oscars pate, arancini balls, halloumi chips, salami, marinated local kalamata olives and fetta, cornichons, dolmades and flatbread thins

FLATBREA	D	9"	12"
Cheese & Garlic	V/VGNO	12	16
Mustard & Rosemary	V	12	16
Olive & Anchovy	DF	14	18
Pear, Wild Rocket & Parmesan	V/VGNO	14	18
Bacon & Spring Onion		16	20

Gluten free pizza bases on 12" only +5 Vegan Cheese available upon request

# OSCARS

### PASTA

**Pollo Penne** 27 marinated chicken, sun-dried tomatoes, roasted garlic, mushrooms, fresh herbs and baby spinach in a rosé sauce

**Spaghetti Bolognese** DFO 25 traditional tomato, herb, pork and veal sauce, topped w shaved parmesan

Carbonara Fettuccini 27 bacon, roasted garlic, cracked pepper and parsley finished w a white wine cream sauce and shaved parmesan

**Tuscan Penne**V/VGNO/DFO
27
Butternut pumpkin, Spanish onion, roast capsicum, toasted pine nuts, spring onion, fresh tomato and wild rocket tossed w rich tomato Napoli and crumbled fetta

**Gamberii Fettuccini**pan-fried prawns, pine nuts, chilli, spring onion and tomato, in a rosé sauce, finished w baby spinach and parmesan

Marinara Fettuccini 32 pan tossed medley of SA seafood with chilli, roasted garlic, spring onions and herbs, finished w a rosé sauce (prawns, calamari, scallops, octopus, mussels and fish)

Gluten Free Pasta +3.50

## **SIDES** crispy chips, bush spice w aioli

sour cream chive mash GF 6.5 duck fat potatoes GF 10

Sunday surcharge +10%

### M A I N S (Also See Chefs Specials)

Fish and Chips 27
beer battered butter fish, served w bush spiced crispy chips,
garden salad and house-made tartare sauce

extra piece of fish + 7

Beef Scaloppini

tender beef scaloppini in a creamy mushroom sauce finished w truffle paste, served w duck fat roast potatoes and seasonal vegetables

Grain Fed Scotch Fillet DFO/GF 42 300g scotch fillet cooked to your liking served w roasted duck fat potatoes, seasonal vegetables and red wine jus

**Chicken Florentine** 

GF 36

chicken breast filled w spinach and ricotta, topped w a mustard tarragon sauce on a bed of sour cream chive mash

### SALAD

**Mediterranean Salad** DFO/GF/V/VGNO 19 mixed greens, tomato, Spanish onion, cucumber, capsicum, oregano, local kalamata olives and fetta w a white balsamic vinaigrette

Caesar Salad VO/GFO 26 cos lettuce with crispy bacon, anchovies, poached egg, garlic croutons and shaved parmesan cheese w homemade dressing

**Warm Chicken Salad** VO/GF 29 grilled chicken, toasted almonds, avocado, cherry tomato, cucumber, Spanish onion w a basil pesto mayonnaise dressing

#### SALAD ADD ON

**GFO** 11

chicken 6
avocado 4
grilled halloumi 7
poached free-range egg 3
crispy bacon 5

V = Vegetarian GF = Gluten Free VGN = Vegan DF = Dairy Free VO =Vegetarian Optional GFO = Gluten Free Optional VGNO = Vegan Optional DFO = Dairy Free Optional

Gluten free pizza bases on 12" +\$5	9"	12"	Gluten free pizza bases on 12" +\$5	9"	12"	COST DOUBLE	
<b>Tropical</b> smoked shaved ham, pineapple, tomato base and mozzarella cheese	15	20	<b>Mediterranean</b> roasted pumpkin, roasted capsicum, olives, grilled eggplant, caramelized onion, fetta and wild rocket	18 V/V(		SOFT DRINKS  Coke / Coke No Sugar / Sprite / Lift / Soda/ Fanta	5
<b>Margherita</b> freshly sliced vine ripened tomato, basil and boccocini w a Napoli tomato base V/VGNO	15	20	Vegan cheese available upon request +3 on a 9" +4 on a 12"	V/ V \	3110	Lemon lime and bitters / Soda lime bitters	6
Supreme  Italian salami, smoked ham, mushroom, Spanish onion, pineapple, tomato base, mozzarella and olives	20	26	<b>BBQ Pulled Pork</b> slow cooked free range 24 30	30	Bottle of Coke / Coke No Sugar / Diet Coke	6.5	
			Victorian pork on a BBQ base w jalapenos, Spanish onion and roasted capsicum finished			Bundaberg Ginger Beer	6.5
• 4			with wild rocket and garlic aioli			AUSTRALIAN ORGANIC BOTTLED JUICES	
<b>Meatlovers</b> Italian salami, smoked ham, bacon, and chorizo, tomato base, mozzarella and olives	20	26	<b>Marinara</b> pan tossed medley of SA seafood with chilli, roasted garlic,	X	32	Mountain Fresh Apple / Apple Guava	7
Hot & Spicy ( tomato base, pepperoni, fresh tomato, olives, mozzarella, jalapenos and chilli (anchovies optional)	20	26	spring onions and herbs finished w a rosé sauce (prawns, calamari, scallops,			Glass of Pineapple Juice	5
			octopus, mussels and fish)			Glass of Orange Juice	5
Oscars tomato base, mozzarella, mushroom, 20 2 roasted capsicum, eggplant and olives topped w thinly shaved prosciutto VO/VGNO		26	DESSERTS All served with whipped cream		Glass of Cranberry Juice	6	
			Add creamy vanilla ice cream GF +3			MILK BAR	
Idaho potato, bacon, caramelised onion, garlic oil 18 and mozzarella, finished w sweet chilli sauce, sour cream and wild rocket VO/VGNO		25	Homemade Tiramisu espresso, biscotti masca	rpone	10	Iced Chocolate / Iced Coffee / Iced Mocha / Iced Chai	8.5
			Oscars Rich Chocolate Mousse Belgian chocolate			Milkshakes: Chocolate / Strawberry / Coffee /	
Texan Chicken marinated chicken, tomato base	20	25	whipped into a fluffy mousse GF		10	Vanilla/Caramel	8.5
and mozzarella cheese, pineapple, capsicum, onion, BBQ sauce			Tangy Lemon Tart Silky Lemon curd on a short	crust	base 10.5	Spider Coke / Fanta / Sprite / Lift / Raspberry	7.5
<b>T. I.</b> (a) (a)	00	05	Sticky Date Pudding home-made and served warm			PUREZZA BOTTLE WATER	
<b>Tandoori Chicken</b> marinated tandoori chicken, Spanish onion, mozzarella, w mango chutney and	20	25	with butterscotch sauce and ice cream	GF	13.5	Still 750ml	4.5
sour cream			Affects verille ice aveces converse ( biscotts	- 650	10	Sparkling 750ml	6
			<b>Affogato</b> vanilla ice cream, espresso & biscotto add a liqueur	GFU	16.5		
Thai Chicken or roast chicken, green curry and		25	add a liquedi		10.5	*Tea and coffee options are on our extended dessert menu,	_
coconut cream base, chilli, ginger, mozzarella, spring onion	on		Caramel Slice	GF	6	please ask our staff for the menu.	
Pizzas with a @ can be made as a Calzone (folded pizza) +5 Please advise us of any allergies that you may have	on 9"		Oscars Homemade Florentine		or 4 or 7	Sunday surcharge +10%	