

Oscar's 

SPRING/SUMMER  
*Menu*



## Starters



### PLAIN BREAD

Crusty Italian roll served with butter

MEMBER

\$1.00

VISITOR

\$1.50

### GARLIC BREAD

Crusty roll topped with our home style garlic butter

\$3.00

\$3.50

### BRUSCHETTA BREAD

Homemade with tomato basil and spanish onions extra virgin olive oil and dash of lemon juice

\$5.00

\$5.50

### HOT OLIVES

Warm black olives tossed with chilli

\$5.00

\$5.50

### OLIVES/FETTA CROSTINI

\$7.50

\$8.50

## Entree

### SOUP OF THE DAY

Home style soup of the day, ask our wait staff for today's mouth-watering soup

\$8.00

\$9.00

### ANTIPASTO

A selection of Italian cured meats, marinated vegetables and hard cheeses served with grissini

\$15.00

\$16.50

### CHEESE PLATE

Selection of Italian cheeses, pickled vegetables served with grissini, a great starter or fantastic to finish a great dinner with.

\$16.50

\$18.50

### COCKTAIL ARANCINI (6 PIECES)

Fried pumpkin risotto balls filled with mozzarella cheese, green peas and served with tomato relish.

\$13.50

\$15.00

### SEAFOOD SALAD

Marinated scallops, mussels, calamari and prawns with roast capsicum, rocket and balsamic vinegar

\$16.50

\$18.50

### MUSSELS

Fresh New Zealand black lip mussels, tossed in a rich tomato stock with roast garlic and served with crusty bread

\$13.50

\$15.00

### CALAMARI FRITTI

Tender and lightly seasoned fried calamari served with our signature roast garlic aioli

\$14.00

\$15.50

### GARLIC PRAWNS

served with garlic bread for dipping

\$15.00

\$16.50



## Pasta

MEMBER

VISITOR

### PAPPARDELLE CON CONIGLIO

\$16.50

\$18.50

Pappardelle pasta tossed through our own recipe of rich tomato, roast garlic and rabbit ragout

### PAPPARDELLE AL PESTO

\$12.50

\$14.00

When you cannot decide but would like something light but with flavour. Tasty basil cream sauce

### SPAGHETTI ALLA MARINARA

\$17.50

\$19.50

Seasonal seafood tossed in our homemade napoletana sauce with a hint of white wine, we are known for this dish.

### SPAGHETTI ALLE SEPIE IN NERO

\$15.50

\$17.00

It's a sea lover's choice calamari tossed with squid ink and parsley in a generous portion of spaghetti

### FETTUCCHINE ALLA BOSCAIOLA

\$12.50

\$14.00

Everyone's favourite, fettuccine tossed through Mushrooms, bacon and cream sauce finished off with a touch of parmesan cheese

### FETTUCCHINE ALLA CASALINGA

\$12.50

\$14.00

Fettuccine tossed with tender pieces of veal, pesto, black olives and napoletana sauce. It's our customer's favourite.

### PENNE ALL'ARRABBIATA

\$12.50

\$14.00

If you like things spicy then try our penne with chilli, parsley and garlic, you will not be disappointed.

### PENNE AL GORGONZOLA

\$13.50

\$15.50

This dish you must try once in your life, blue cheese cream sauce you either love it or really love it.

## Risotto

### RISOTTO AL PESCATORE

\$16.50

\$18.50

A hearty portion of risotto tossed with a selection of scallops, mussels, prawns, calamari in a napoletana sauce

### RISOTTO AI FUNGHI

\$13.50

\$15.50

It's a nature lovers delight, the very earthy flavours of oyster mushrooms, champignon and swiss brown mushrooms combined with a delicately prepared risotto



## Mains

### BARRAMUNDI

Oven baked fillet with salsa verde, balsamic reduction, cauliflower puree and cherry tomato

MEMBER

\$22.50

VISITOR

\$25.00

### SPATCHCOCK

Whole roasted and served with braised carrot and creamed spinach. A fantastic flavoured dish

\$21.50

\$24.00

### SCALOPPINE DI VITELLO

Pan seared veal scaloppine served with a white wine sauce, grilled mushrooms, polenta and broccoli.

\$23.50

\$26.00

### LAMB CUTLETS

Crumbed and served with pesto mash potato, rosemary gravy and roast tomato

\$29.50

\$33.00

### STEAKS

All steaks to be served with potato and a rocket, fennel and olive salad

T-BONE, 350G

\$24.50

\$27.00

EYE FILLET, 220G

\$26.50

\$29.00

RUMP, 500G

\$29.50

\$33.00

SCOTCH, 300G

\$29.50

\$33.00

### SAUCES

Pepper, Mushroom, Gravy, Red Wine Jus

\$1.00

\$1.50

## Kids Menu

### SPAGHETTI ALLA BOLOGNESE

\$8.00

\$9.00

### PENNE ALLA NAPOLETANA

\$8.00

\$9.00

### BATTERED FISH AND CHIPS

\$8.00

\$9.00

### CHICKEN NUGGETS AND CHIPS

\$8.00

\$9.00

### CHICKEN SCHNITZEL AND CHIPS

\$8.00

\$9.00

### KIDS STEAK AND CHIPS

\$8.00

\$9.00



MEMBER

VISITOR

\$6.00

\$7.00

## Sides

### CHIPS AND AIOLI

Our own beer battered fries with homemade garlic aioli

### MASH POTATO

Homemade creamy mash potato

### VEGETABLES

Selection of seasonal vegetables

\$6.00

\$7.00

\$6.00

\$7.00

## Salads

### RADICCHIO

Fresh radicchio with olive oil and black pepper

\$9.00

\$10.00

### GARDEN

Traditional mixed garden salad

\$9.00

\$10.00

### ROCKET

Fresh rocket, pear and parmesan salad drizzled with extra virgin olive oil.

\$9.00

\$10.00

## Desserts

### TIRAMISU

Mascarpone cheese layered with biscuit and coffee

\$9.00

\$10.00

### TURKISH DELIGHT

Panna cotta, rosewater syrup sauce, candied orange and chocolate sauce

\$9.00

\$10.00

### CHOC DATE PUDDING

Caramel ice cream and butterscotch/chocolate sauce

\$9.00

\$10.00

### ROCKY ROAD PARFAIT

Marshmallows, white and dark chocolate and salted peanuts

\$9.00

\$10.00



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