



STARTER

Crusty Sourdough Garlic Bread three pieces per serve	V	5
Bruschetta Tomato w bocconcini and fresh basil, topped w shaved parmesan and a balsamic reduction, on pesto basted sourdough	V	9.5
Oscars Pate classic Port and orange, chicken liver pate w flatbread, crudities, cornichons and an apple-pear chutney		16.5
Trio of Dips trio of house made dips served w crudities and flatbread thins; please ask for today's selection	V	13.5
Arancini Balls bocconcini, roast pumpkin, leek and wild thyme Arancini, w lime aioli and tomato chutney	V	14.5
Grilled Scallops seared Hervey Bay scallops, w green pea puree and crispy pancetta	GF	22.5
Regional Platter to share selection of local and home-made delicacies including stuffed olives, fetta, sundried tomato, pickled beets, Italian salami, shaved prosciutto, charred chorizo and halloumi, served w house made dips, crudities and flatbread thins		39
	GF opt +3	

FLATBREAD <i>Oscars specialty</i>	9"	12"
Cheese & Garlic garlic, olive oil base and mozzarella	8	11
Mustard & Rosemary seeded mustard, fresh rosemary and mozzarella	8	11
Olive & Anchovy tomato base, Kalamata olives and anchovies	DF 10	13
Bacon & Spring Onion garlic, olive oil base, bacon and spring onion, w mozzarella	12	15
Pear & Wild Rocket on a pesto oil base, shaved parmesan, and a light balsamic dressing	10	13

GF Gluten free bases on 9" only +3 DF Dairy free V vegetarian

SEE CHEF'S DAILY SPECIALS

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



SALAD

Mediterranean Salad	Vegan opt. GF V	14.5
mixed salad greens, tomato, Spanish onion, cucumber, fresh capsicum, oregano, local Kalamata olives and fetta w balsamic vinaigrette		
Warm Chicken Salad	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		
Traditional Caesar Salad	GF opt.	18.5
cos lettuce w crispy bacon, anchovies, poached free-range egg, garlic croutons and shaved parmesan cheese w homemade traditional Caesar dressing		
avocado		+3
grilled halloumi		+4.5
chicken		+5

SEE CHEF'S DAILY SPECIALS

SALAD ADD ON

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

SIDE SALAD

Rocket, pear and parmesan w balsamic glaze	12.5
Green salad w vinaigrette	8.5



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, topped w shaved parmesan

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

Marinara Fettuccini 28.5

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

Mushroom Agnolotti V e 17.5 M 21

w a pine nut, truffle, parmesan and garlic cream sauce, finished w baby spinach and shaved parmesan

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 Vegan opt.

Prawn Gamberii Fettuccini 28

Pan-fried king prawns, pinenuts, chilli, spring onion and tomato, in a rose sauce, finished w baby spinach and shaved parmesan

Chorizo Napoli Penne 24

chorizo, chilli, tomato, spring onion, olives and garlic in a home-made Napoli sauce finished w fresh herbs and crumbled fetta

Home-made Gnocchi Pesto V 24

Pan fried gnocchi w roasted pumpkin and pinenuts, finished w home pesto, shaved parmesan and spinach (add chicken and crispy pancetta +5)

Lasagne 20

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



TRADITIONAL BRICK KILN PIZZA

9" / 12"

Margherita V

(Vegan optional)

11 / 15

freshly sliced vine ripened tomato, basil and bocconcini w a tomato base

Tropical

11 / 15

smoked shaved ham, pineapple, tomato base & mozzarella cheese

Supreme*

17 / 21

Italian salami, smoked ham, mushroom, Spanish onion, pineapple, tomato base, mozzarella & olives

Meat-lovers*

17 / 21

Italian salami, smoked ham, bacon & chorizo, tomato base, mozzarella & olives

Hot & Spicy*

16 / 20

tomato base, pepperoni, marinated fresh tomato, olives, mozzarella, jalapenos & chilli (anchovies optional)

Oscars

16 / 20

Napoli base, mozzarella, mushroom, roasted capsicum, eggplant & olives topped w thinly shaved prosciutto

Marinara

22 / 27

pan fried prawns, mussels and calamari, on a Napoli base, mozzarella, chilli, fresh herbs & lemon wedges

Calzone +\$3 on 9" base is available w * toppings

SEE SPECIALS FOR CHEF'S DAILY SPECIAL PIZZA

SEE OVER FOR MORE PIZZA OPTIONS

1/2 & 1 1/2 pizza on 12" +3 not available on Marinara OR Pulled Pork

Vegan Cheese available upon request +2- 9" +4- 12"

GF Gluten free bases on 9" only +3 and are not dairy free

XGF may contain small traces of gluten

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BRICK KILN PIZZA

9" / 12"

Thai Chicken*

16 / 20

roast chicken, green curry coconut cream base, chilli, ginger, mozzarella, spring onion, fresh coriander & bean shoots

Mediterranean V

15 / 19

tomato base w chargrilled eggplant, roast capsicum, butternut pumpkin, caramelised onion, marinated local olives and fetta, finished w pesto and wild rocket (Vegan optional)

Idaho

(Vegan optional) 15 / 19

potato, bacon, caramelised onion, garlic oil & mozzarella, finished w sweet chilli sauce, sour cream & rocket

Satay Chicken*

16 / 20

marinated chicken on a peanut satay sauce, mozzarella, topped w roasted capsicum, cashew nuts, Spanish onion & bean shoots

Texan BBQ Chicken

XGF 16 / 20

Texan chicken, tomato base and mozzarella cheese, pineapple, capsicum, onion and BBQ sauce

BBQ Pulled Pork

XGF 18 / 22

slow cooked free-range Victorian pork on a BBQ base, Spanish onion, capsicum, rocket & a garlic aioli

Full English Breakfast

16 / 20

bacon, smoked ham, free range egg, spinach and mushrooms, on a tomato base w mozzarella cheese

Tandoori Chicken*

XGF 17 / 21

marinated tandoori chicken, Spanish onion, mozzarella finished w mango chutney & sour cream

Calzone +\$3 on 9" base is available w * toppings

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MAIN

Grass Fed S.A. Fillet Steak	DF / GF Opt	36
fillet steak cooked to your liking, served w duck fat potatoes, broccolini, finished w a pepper McLaren Vale Jus and parsnip crisps		
Melanzane fritte alla Parmigiana V/ <i>Vegan Optional upon request</i>	DF Opt / GF Opt	28
lightly battered, fried eggplant topped with a Napoli Sauce, fresh basil and shaved parmesan, w a side of salad greens and chips		
Beef Scaloppini w Truffle Oil		28
beef fillet scaloppini, in a creamy mushroom sauce finished w a hint of truffle oil, served w buttered asparagus, green beans and garlic mash		
Salt and Pepper Squid	GF	27.5
served w a salad of green pear, wild rocket, shaved parmesan and balsamic glaze, served w crispy chips and lime aioli		
Grilled NT Barramundi	GF	32
served w roast potatoes, beetroot puree, fetta and a house salsa		
Free Range Chicken Breast	GF	32
duxelle mushroom filled Chicken Breast, w creamy garlic sauce, broccolini and truffle mash		
Crispy Five Spice Pork Belly	DF	34
slow roasted, free range Pork Belly, w chilli caramel sauce and lightly dressed Asian Slaw		
Salt Bush, Dukkah Crusted Kangaroo	GF	34
cooked rare to medium rare, served w sweet potato puree, native greens and, pickled heirloom carrots		

SIDES

crispy chips w aioli	6.5	buttered seasonal greens	7.5
garlic mash potato	6.5	rocket, pear and parmesan salad	12.5
warm crusty bread roll & butter	2	green side salad	8.5
duck fat potatoes	7.5		

SEE CHEF'S DAILY SPECIALS

OSCARS FOOD IS NOT PRE-COOKED AND TAKES TIME TO LOVINGLY PREPARE, PLEASE ADVISE YOUR SERVER IF YOU HAVE TIME CONSTRAINTS AND THEY WILL BE HAPPY TO DIRECT YOU TO OUR FASTER OPTIONS

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