

MAINS

Beef Scaloppini	28
tender beef rump scaloppini in a creamy mushroom sauce finished w a hint of truffle oil, served w truffle mash and brocolini	
Grass Fed SA Fillet Steak	GFO 36
cooked to your liking served w roasted duck fat potatoes, brocolini, McLaren Vale Shiraz Jus and parsnip crisps	
Chicken Breast	GF 32
stuffed w sundried tomatoes and bocconcini, wrapped in prosciutto, served w roasted sea salt potatoes, brocolini and a house-made mustard cream sauce	
Lamb Shank	GF 28.5
braised and slow cooked in a rich Oscars Shiraz gravy, served w sweet potato mash and brocolini	
Salt and Pepper Squid	GFO 26
served w a salad of pear, wild rocket, parmesan and finished w a balsamic glaze, crispy chips and lime aioli	
Fish and Chips	18
beer battered butter fish, served w bush spiced crispy chips, garden salad and house-made tartare sauce	
Pulled Pork Burger	15
BBQ pulled pork, house-made slaw and garlic aioli on a brioche bun +3 side of chips	
Chicken Burger	15
crispy fried chicken tenderloins w Oscar's herbs and spices, bacon, cheese, lettuce, tomato and lime aioli on a brioche bun +3 side of chips	
Vego Burger	V/VGNO 15
char-grilled eggplant, capsicum, zucchini, grilled halloumi and Tahini yoghurt served on a brioche bun +3 side of chips	



BRICK KILN PIZZA 9" 12"

Tropical	11	15
smoked shaved ham, pineapple, tomato base and mozzarella cheese		
Margherita	11	15
freshly sliced vine ripened tomato, basil and bocconcini w a Napoli tomato base V/VGNO		
Idaho	15	19
potato, bacon, caramelised onion, garlic oil and mozzarella, finished w sweet chilli sauce, sour cream and wild rocket VO/VGNO		
Mediterranean	15	19
roasted pumpkin, roast capsicum, olives, grilled eggplant, caramelized onion, fetta and wild rocket V/VGNO		
Full English Breakfast	16	20
bacon, smoked ham, free-range egg, spinach and mushrooms, on a tomato base w mozzarella cheese		
Texan Chicken	16	20
Texan roast chicken, tomato base and mozzarella cheese, pineapple, capsicum, onion and BBQ sauce		
Oscars	16	20
tomato base, mozzarella, mushroom, roasted capsicum, eggplant and olives topped w thinly shaved prosciutto VO/VGNO		
Hot & Spicy *	16	20
tomato base, pepperoni, marinated fresh tomato, olives, mozzarella, jalapenos and chilli (anchovies optional)		

BRICK KILN PIZZA 9" 12"

Satay Chicken *	16	20
marinated chicken on a peanut satay sauce, mozzarella, topped w roasted capsicum, Spanish onion, cashew nuts and bean shoots		
Tandoori Chicken *	17	21
marinated tandoori chicken, Spanish onion, mozzarella, w mango chutney and sour cream		
Thai Chicken *	16	20
roast chicken, green curry, coconut cream base, chilli, ginger, mozzarella, spring onion, coriander and bean shoots		
Supreme *	17	21
Italian salami, smoked ham, mushroom, Spanish onion, pineapple, tomato base, mozzarella and olives		
Meatlovers *	17	21
Italian salami, smoked ham, bacon, and chorizo, tomato base, mozzarella and olives		
BBQ Pulled Pork	18	22
slow cooked free range Victorian pork on a BBQ base w jalapenos, Spanish onion and capsicum finished with wild rocket leaves and garlic aioli		
Marinara	22	27
pan-fried prawns, N.Z. mussels, calamari, tomato base, mozzarella, chilli, fresh herbs and lemon wedges		

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

Gluten free pizza bases on 9" only +\$3
Vegan Cheese available upon request
*Surcharge applies for all extra toppings



OSCARS

IN THE HEART OF MCLAREN VALE

SOFT DRINK

Glass Coke / Diet coke / Sprite / Lift / Soda/ Fanta	4.5
Lemon lime and bitters / Soda lime bitters	5
Bottle of Coke / Coke No Sugar	5.5
Simple Organic Ginger Beer	5.5

SPRING WATER

Mount Franklin 750ml lightly sparkling	6
Mount Franklin 330ml lightly sparkling	4.5

AUSTRALIAN ORGANIC BOTTLED JUICES

Simple Organic Cloudy Apple / Mango Smoothie	5
Glass of Pineapple Juice	4.5
Glass of Daily Fresh Orange Juice	4.5
Glass of Canadian Cranberry Juice	4.5

MILK BAR

Iced Latte- Ice, Double Espresso and Milk	5
Iced Chocolate / Iced Coffee / Iced Mocha / Iced Chai	7
Milkshakes Chocolate / Strawberry / Lime / Vanilla / Caramel/ Coffee	7
Spider Coke / Fanta / Sprite / Squash / Raspberry	6.5

MONJAVA FAIRTRADE CERTIFIED COFFEE

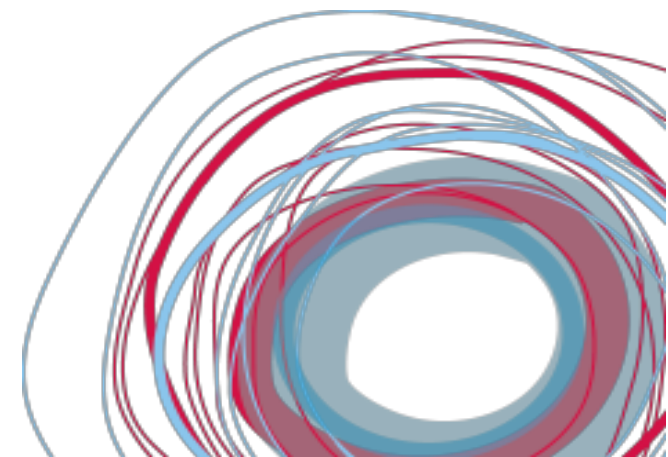
Short Espresso / Long Espresso / Macchiato	4
Cappuccino / Flat white / Latte	4
Hot Chocolate / Chai Latte / Mocha-chino	5
Dirty Chai	5.5
Vienna Espresso / Latte / Chocolate	6
Iced Latte- Ice, Double Espresso and Milk	5
Affogato – vanilla ice-cream, espresso shot & biscotto (add a liqueur 12)	8
Milk Lab - Soy / Lactose Free / Almond	+1
Mug	+1
Decaf	

TEA

POT OF Tea Life LOOSE LEAF TEA

English Breakfast / Earl Grey / Green Tea	4.5
Sarsaparilla Dreaming restful sleep cf	5
Lemongrass & Ginger aids digestion cf	5
Peppermint digestive, cleansing & renewing cf	5
Pot of Lipton's Tea (for 2 +\$1)	4

CF = Caffeine Free



OSCARS

IN THE HEART OF McLAREN VALE

STARTERS

Crusty Garlic Bread V 5
three pieces per serve

Soup of the Day GFO 12
served w crusty bread roll

Bruschetta V/VGNO 9.5
pesto basted ciabatta with cherry tomatoes, bocconcini, fresh basil and shaved parmesan

Oscars Pate GFO 16.5
classic port and orange chicken liver pate w flatbread, crudities and cornichons and apple-pear chutney

Trio of Dips V/GFO 13.5
house-made dips w flatbread and crudities; please ask for today's selection

Grilled Scallops GF 22.5
served w char-grilled asparagus, crispy prosciutto, house-made dukkah crumb and a balsamic glaze

Arancini Balls V 14.5
bocconcini, pumpkin, leek and wild thyme Arancini served w lime aioli and tomato chutney

Regional Platter GFO 45
selection of house-made dips, Oscars pate, Arancini balls, grilled halloumi and chorizo, stuffed olives, local fetta, sundried tomatoes, shaved prosciutto, crudities and flatbread

FLATBREAD

Cheese & Garlic V 8 11

Mustard & Rosemary V 8 11

Olive & Anchovy V/DF 10 13

Pear, Wild Rocket & Parmesan V/VGNO 10 13

Bacon & Spring Onion 12 15

SALAD

Mediterranean Salad GF/V/VGNO 14.5
mixed greens, tomato, Spanish onion, cucumber, capsicum, oregano, local kalamata olives and fetta w a balsamic vinaigrette

Caesar Salad GFO 18.5
cos lettuce with crispy bacon, anchovies, poached egg, garlic croutons and shaved parmesan cheese w homemade dressing

Warm Chicken Salad GF 26.5
grilled chicken tenderloins tossed with salad greens, fetta, roasted pumpkin, pine nuts, sun-dried tomatoes w our chunky, basil pesto dressing

SALAD ADD ON

chicken 5
avocado 3
grilled halloumi 4.5
poached free-range egg 3
crispy bacon 3.5

SIDE SALAD

Rocket, pear and parmesan w balsamic glaze GF/V/VGNO 12.5
Green salad w vinaigrette GF/V/VGN 8.5

SIDES

Crispy chips w aioli GFO 6.5

Sweet potato mash GF 6.5

Truffle mash GF 7.5

Duck fat potatoes GF 7.5

Sea salt potatoes GF 6.5

Buttered seasonal greens GF 7.5

Warm crusty bread roll 2

DIETARY INFO

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

PASTA *gluten free penne +3*

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Pollo Penne 17.5 21
marinated chicken, sun dried tomatoes, roasted garlic, mushrooms, fresh herbs and baby spinach in a rosé sauce

Spaghetti Bolognese 16 19
traditional tomato, herb, pork and veal sauce, topped w shaved parmesan

Carbonara Fettuccini 17.5 20
bacon, roasted garlic, cracked pepper and parsley finished w a white wine cream sauce and shaved parmesan

Lasagne 20
layers of traditional Bolognese sauce, ricotta, spinach, mozzarella and béchamel sauce served w a garden salad

Mushroom Agnolotti V 17.5 21
w a pine nut, truffle, parmesan and garlic cream sauce, finished w baby spinach and shaved parmesan

Tuscan Penne V/VGNO 17.5 20
grilled eggplant, butternut pumpkin, Spanish onion, artichoke, roast capsicum, toasted pine nuts, spring onion, fresh tomato and wild rocket tossed w rich tomato Napoli and crumbled fetta

Chorizo Napoli Penne 24
chorizo, chilli, tomato, spring onion, olives and garlic in a home-made Napoli sauce finished w fresh basil and crumbled fetta

Prawn Gamberii Fettuccini 28
pan-fried king prawns, pine nuts, chilli, spring onion and tomato, in a rosé sauce, finished w baby spinach and parmesan

Home-made Gnocchi V 24
pan fried gnocchi with roasted pumpkin and pine nuts finished w home-made pesto and shaved parmesan add Chicken +5

Marinara Fettuccini 28.5
pan tossed prawns, mussels and calamari with chilli, roasted garlic, fresh tomato, spring onions and herbs finished w white wine and rich tomato sauce

