

STARTERS

Crusty Garlic Bread V 5 three pieces per serve

Soup of the Day 12 please see daily specials

Bruschetta V/VGNO 9.5 pesto basted ciabatta w cherry tomatoes, bocconcini, fresh basil and shaved parmesan, finished w an Italian balsamic glaze

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 w flatbread and crudities; please ask for today's selection

Devilled Scallops GFO 22.5 wrapped in leg ham, deep fried served w coconut rice and a Sambal chilli cream

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		9"	12'
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

Gluten free pizza bases on 9" only +3 Vegan Cheese available upon request

SALAD

Mediterranean Salad GF/V/VGNO 14.5 mixed greens, tomato, Spanish onion, cucumber, capsicum, oregano, local kalamata olives and fetta w a white 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, avocado, cherry tomatoes, Spanish onion w a house-made Peri-Peri aioli, finished w crushed pistachios

SALAD ADD ON

OTTET TO THE OTT	
chicken	5
avocado	3
grilled halloumi	4.5
poached free-range egg	3
crispy bacon	3.5

SIDE SALAD

Rocket, pear and parmesan w white balsamic

GF/V/VGNO 12.5

Green salad w white balsamic

GF/V/VGN 8.5

DIETARY INFO

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

^{*}Please advise your server of any food allergies.

Table service only. One itemized account per table.



OSCARS IN THE HEART OF MCLAREN VALE

PASTA E M

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

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 crumbled fetta

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

Marinara Fettuccini 28.5

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

Gluten Free Penne +3

MAINS

Beef Scaloppini

GFO 28

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

Grain Fed Scotch Fillet

GF 28

350g scotch fillet cooked to your liking served w roasted duck fat potatoes, seasonal vegetables and red wine jus

Chicken Breast

GF 32

char-grilled butterflied chicken served w a creamy mushroom sauce, seasonal vegetables and a sour cream and chive mash

Lamb Shank GF 28.5

slow cooked in a tomato, garlic and red wine sauce w rosemary and thyme, served w sweet potato mash and seasonal vegetables

Vegetarian Lasagne

V 21

mushroom, onion and garlic layered with eggplant, bechamel sauce and Napoli, served with a fresh garden salad

Fish and Chips

19.5

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

SIDES

Crispy chips w aioli	GFO	6.5
Sour cream and chive mash	GF	6.5
Sweet Potato mash	GF	6.5
Duck fat potatoes	GF	7.5
Buttered seasonal areens	GF	7.5

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BRICK KILN PIZZA

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Tropical smoked shaved ham, pineapple, tomato base and mozzarella cheese	11	15	Satay Chicken * marinated chicken on a peanut satay sauce, mozzarella, topped w roasted capsicum, Spanish onion, cashew	16	20
Margherita freshly sliced vine ripened tomato, basil and boccocini w a Napoli tomato base V/VGNO	11	15	nuts and bean shoots		
			Tandoori Chicken * marinated tandoori chicken, Spanish onion, mozzarella, w mango chutney	17	21
Idaho potato, bacon, caramelised onion, garlic oil and mozzarella, finished w sweet chilli sauce, sour cream and wild rocket VO/VGNO	15	19	and sour cream		
			Thai Chicken * roast chicken, green curry, coconut cream base, chilli, ginger, mozzarella,	16	20
Mediterranean roasted pumpkin, roasted capsicum, olives, grilled eggplant, caramelized onion, fetta and wild rocket V/VGNO	15	19	spring onion, coriander and bean shoots		
			Supreme * Italian salami, smoked ham, mushroom, Spanish onion, pineapple, tomato base,	17	21
Texan Chicken marinated chicken, tomato base and mozzarella cheese, pineapple, capsicum, onion and BBQ sauce	16	20	mozzarella and olives		
			Meatlovers * Italian salami, smoked ham, bacon, and chorizo, tomato base, mozzarella and olives	17	21
Oscars tomato base, mozzarella, mushroom, roasted capsicum, eggplant and olives topped w	16	20			
thinly shaved prosciutto VO/VGNO			BBQ Pulled Pork slow cooked free range Victorian pork on a BBQ base w jalapenos,	18	
Hot & Spicy * tomato base, pepperoni,	16	20	Spanish onion and roasted capsicum finished with wi leaves and garlic aioli	id ro	cket
fresh tomato, olives, mozzarella, jalapenos and chilli (anchovies optional)					
(Marinara pan-fried prawns, N.Z. mussels, calamari, tomato base, mozzarella, chilli, fresh herbs and lemon wedges	22	27

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

Gluten free pizza bases on 9" only +\$3 Vegan Cheese available upon request *Surcharge applies for all extra toppings ½ & ½ Pizza available on 12" + \$3 (excludes Marinara)

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