

BRICK KILN PIZZA

Satay Chicken * marinated chicken on a peanut satay sauce, mozzarella, topped w roasted capsicum, Spanish onion, cashew nuts and bean shoots **9" 12"**

Tandoori Chicken * marinated tandoori chicken, Spanish onion, mozzarella, w mango chutney and sour cream 16 20

Thai Chicken * roast chicken, green curry, coconut cream base, chilli, ginger, mozzarella, spring onion, coriander and bean shoots 17 21

Supreme * Italian salami, smoked ham, mushroom, Spanish onion, pineapple, tomato base, mozzarella and olives 16 20

Meatlovers * Italian salami, smoked ham, bacon, and chorizo, tomato base, mozzarella and olives 17 21

BBQ Pulled Pork slow cooked free range Victorian pork on a BBQ base w jalapenos, Spanish onion and capsicum finished with wild rocket leaves and garlic aioli 17 21
18 22

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 & ¾ Pizza available on 12" + \$3 (excludes Marinara)

Please advise us of any allergies that you may have

OSCARS

IN THE HEART OF McLAREN VALE

BRICK KILN PIZZA **9" 12"**

Tropical smoked shaved ham, pineapple, tomato base and mozzarella cheese 11 15

Margherita freshly sliced vine ripened tomato, basil and bocconcini w a Napoli tomato base V/VGNO 11 15

Idaho potato, bacon, caramelised onion, garlic oil and mozzarella, finished w sweet chilli sauce, sour cream and wild rocket VO/VGNO 15 19

Mediterranean roasted pumpkin, roast capsicum, olives, grilled eggplant, caramelized onion, fetta and wild rocket V/VGNO 15 19

Full English Breakfast bacon, smoked ham, free-range egg, spinach and mushrooms, on a tomato base w mozzarella cheese 16 20

Texan Chicken Texan roast chicken, tomato base and mozzarella cheese, pineapple, capsicum, onion and BBQ sauce 16 20

Oscars tomato base, mozzarella, mushroom, roasted capsicum, eggplant and olives topped w thinly shaved prosciutto VO/VGNO 16 20

Hot & Spicy * tomato base, pepperoni, marinated fresh tomato, olives, mozzarella, jalapenos and chilli (anchovies optional) 16 20

MAINS

Beef Scaloppini 28
tender beef rump scaloppini in a creamy mushroom sauce finished w a hint of truffle oil, served w sea salt roast potatoes and broccolini

Grain Fed Striploin Steak GF 36
cooked to your liking served w roasted duck fat potatoes, broccolini, creamy peppercorn sauce and parsnip crisps

Chicken Breast GF 32
stuffed w chorizo and bocconcini, wrapped in prosciutto, served w garlic mash potato, charred asparagus and blistered cherry tomatoes

Lamb Skewers GFO 29
chargrilled Moroccan lamb skewers, served w a Fattoush salad and house-made Tahini yoghurt

Pork Ribs GF 29
slow cooked American pork ribs in a smokey BBQ marinade, served w house-made slaw and charred corn

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 19.5
beer battered butter fish, served w bush spiced crispy chips, garden salad and house-made tartare sauce

Eggplant Rollatini V 26.5
crumbed eggplant w garlic, tomato, parmesan and basil stuffed w chilli flakes, zucchini and ricotta served on a bed of fresh mixed greens

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

SOFT DRINK

Glass Coke / Coke No Sugar / Sprite / Lift / Fanta	4.5
Lemon lime and bitters / Soda lime bitters	5
Bottle of Coke / Coke No Sugar	5.5
Bundaberg Ginger Beer 375ml	5.5

SPRING WATER

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

MOUNTAIN FRESH BOTTLED JUICES

APPLE or APPLE & GUAVA	5
Glass of Daily Fresh Orange Juice	4.5
Glass of Pineapple 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 / Piccolo	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

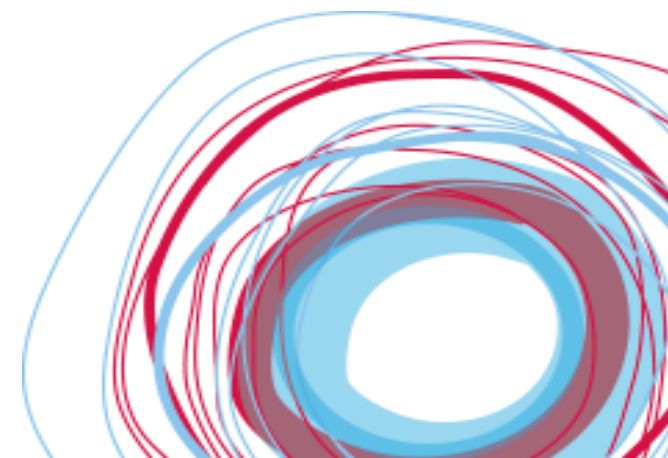
POT OF Tea Life LOOSE LEAF TEA

English Breakfast / Earl Grey / Green Tea	4.5
Organic Green Tea	5
Lemongrass & Ginger <i>aids digestion</i> CF	5
Peppermint digestive, <i>cleansing & renewing</i> CF	5
Pot of Lipton's Tea (for 2 +\$1)	4

CF CAFFINE FREE



Dessert Menu Available



OSCARS

IN THE HEART OF McLAREN VALE

STARTERS

Crusty Garlic Bread V 5
three pieces per serve

Bruschetta V/VGNO 9.5
pesto basted ciabatta w 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 crispy prosciutto, watermelon and mango salsa, micro herbs 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 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, 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 white balsamic GF/V/VGNO 12.5
Green salad w white balsamic GF/V/VGN 8.5

SIDES

Crispy chips w aioli GFO 6.5

Garlic mash GF 6.5

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* 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

Lasagne 20
layers of traditional Bolognese sauce, 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 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

Gnocchi VO 26
pan fried gnocchi with bacon, cherry tomatoes and pine nuts in a garlic and white wine cream sauce, finished and shaved parmesan
+5 add Chicken

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

