

AVAILABLE FROM MIDDAY

MAINS

300GM RIVERINE MBS2+ MSA RUMP CAP \$46
With mixed leaf salad, chips, gravy (DF)

VEGETARIAN FREGOLA \$24
With roasted zucchini, zucchini flower, caprino, toasted macadamia (Contains nuts/V)

SEAFOOD STEW \$39
Mussels, squid, prawns, fillet of fish of the day in a rich slow cooked tomato sauce, served with toasted sourdough (DF)

CHICKEN SKEWERS (2PCS) \$26
Chicken skewers with hommus, pita pockets, Fattoush (DF)

OGA Favourites

BEER BATTERED FLATHEAD FILLETS \$28
with thick cut chips, mixed leaf salad, lemon & tartare sauce

GRILLED 200GM WAGYU BEEF BURGER \$24
American cheese, tomato, lettuce, pickles & chipotle mayo on toasted bun & chips
Add additional patty \$8
Add bacon \$5.50

VEGAN BURGER \$22
Chickpea patty, vegan mayo, lettuce, tomato & pickles on toasted bun & chips

SPAGHETTI \$26
Squid ink spaghetti, cherry tomatoes, prawns, calamari, parsley, garlic, lemon zest

CHICKEN SCHNITZEL \$26
With mixed leaf, thick cut chips, lemon & gravy

BARRAMUNDI \$35
Pan fried Barramundi with tahini, chargrilled broccolini, fioretto, green sauce (contains nuts/GF/DF)

LUNCH & DINNER

SIDES

GARDEN SALAD \$12
Mixed leaves, tomatoes, carrots, cucumber, radish, French vinaigrette (V/GF/DF)

CHIPS \$9
With aioli & tomato sauce (V)

GARLIC BREAD \$9
Toasted roll with confit garlic butter, parmesan & rosemary (V)

ONION RINGS \$10
Battered onion rings with aioli (V)

KIPFLER POTATOES \$13
Roasted in duck fat (GF)

DESSERT TIRAMISU \$16
Housemade Mascarpone cream, Savoiardi, coffee, marsala

STICKY DATE PUDDING \$16
With butterscotch sauce, crème anglaise, vanilla ice cream

PAT & STICKS \$6 EACH
Vanilla lace ice cream sandwich
Double chocolate ice cream sandwich
Wild strawberry rollette

Reservations available online:
www.oga.com.au

PLEASE REMEMBER YOUR TABLE NUMBER WHEN ORDERING AT THE COUNTER.

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SALADS

Add Agedashi tofu \$5.50
 Add grilled chicken \$7
 Add 3 poached tiger prawns \$7
 Add beetroot gravlax \$10.50

AUTUMN BURRATA \$28
 Grilled eggplants, roasted capsicum, pickled onions, basil, EVOO (V/GF)

CAESAR SALAD \$26
 Cos lettuce, kale, croutons, crispy bacon, capers, avocado, egg and anchovy dressing, Grana Padano

DUCK SALAD \$26
 Confit duck breast, wombok, carrots, bean sprouts, chilli, shallots, toasted sesame dressing (DF)

SEAFOOD

SYDNEY ROCK OYSTERS
 served natural with mignonette and lemon (GF/DF)

Half Dozen \$26
 Full Dozen \$50

HALF KILO OF COOKED TIGER PRAWNS \$45
 On ice with Marie Rose sauce, lemon and baguette (DF)

FISH TACOS (3PCS) \$25
 Battered Flathead, red cabbage, chilli mayo, Pico de gallo and lime



LUNCH & DINNER

TO SHARE

DIPS & SALUMI PLATTER \$32
 Housemade dips, Prosciutto di Parma 16 months, mortadella, mild salami, cucumber pickles and toasted bread

BRUSCHETTA \$16
 Sourdough with tomato, red onions, basil, red wine vinegar (V/DF)

SQUID PLATTER \$35
 Half kilo salt & pepper squid bites, kilo chips, tartare sauce, tomato sauce, lemon wedges (Serves 5 as a snack)

PIZZAS \$4
 Add gluten free base

MARGHERITA \$22
 Tomato sauce, basil, Grana Padano, mozzarella (V)

CAPRICCIOSA \$26
 Tomato sauce, mozzarella, artichokes, ham, olives, mushrooms

DIAVOLA \$26
 Tomato sauce, mozzarella, hot salami, chilli flakes

MARI E MONTI \$28
 Tomato sauce, mozzarella, mushrooms, grilled prawns, basil

PROSCIUTTO \$29
 Tomato sauce, mozzarella, Prosciutto Crudo di Parma 16 months, rocket, shaved parmesan

LA BIANCA \$27
 Mozzarella, mortadella, pistachio, Stracciatella, basil

Gift cards available online: www.blondcatering.com.au