



OCEAN GROVE - CRONULLA

# Lunch & Dinner

## Share Plates

<b>Marinated Mixed Olives</b> <i>(VG) (DF) (EF) (NF)</i>	10
<b>Cheesy Pesto Fingers</b> (Four) <i>garlic Turkish bread, pine nut pesto, parmesan cheese (V)</i>	16
<b>Truffle Fries</b> <i>shoestring fries, truffle aioli, grated parmesan cheese (V)(NF)</i>	18
<b>Satay Chicken Skewers</b> <i>tender chicken skewers w/ Malaysian satay sauce (DF)(EF)</i>	19
<b>Thai Betel Leaves</b> (Four) <i>cooked prawns, Sambol, Asian herb salad w/ orange nam jim dressing on betel leaves, crispy shallots (DF)(EF)</i>	21
<b>Pork Belly Taco</b> (Two) <i>twice cooked crispy pork belly, sweet soy glaze, Daikon, baby herbs, fried shallots, tortilla (NF)</i>	21
<b>Vegan Peking Duck Crepes</b> (Two) <i>hoisin glazed duck strips, crepes, shallots, bean shoots, cucumber (VG)(NF)</i>	22
<b>Grilled Barramundi Taco</b> (Two) <i>grilled barramundi, char-grilled corn salsa, chilli popcorn, smoky chilli aioli (DF)(NF)</i>	22
<b>Crispy Chilli &amp; Garlic Oyster Mushrooms</b> <i>w/ chilli samba (VG) (GF) (DF) (EF)</i>	22
<b>Spanish Chorizo</b> <i>grilled chorizo w/ cherry tomatoes, jalapeño-infused hummus, Turkish bread</i>	22
<b>Crumbed Camembert Cheese</b> <i>red wine caramel, crispy prosciutto, crumbed camembert cheese</i>	23
<b>Tempura Zucchini Flowers</b> <i>stuffed w/ zested Ricotta mousse tomato relish, balsamic reduction (V)(GF)</i>	23
<b>Mushroom Arancini Balls</b> <i>w/ creamy mushroom sauce (V)</i>	23

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We're still sharing ... next page



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## Share Plates ... continued

<b>Spanish Meatballs</b> (Four)	23
<i>aromatic meatballs, sugo sauce topped w/ pinenut pesto, parmesan, crostini</i>	
<b>Brisket Loaded Fries</b>	24
<i>shoestring fries, beef brisket, chipotle aioli, grated parmesan cheese, pickles (GF)(NF)</i>	
<b>Crispy Fried Calamari</b>	25
<i>calamari, Sichuan chilli salt, aioli, lemon (GF)(DF)(NF)</i>	
<b>Lamb Cutlets</b> (Two)	25
<i>tomato basil, lamb cutlets red wine jus, jalapeño-infused hummus, olive tapenade (GF)(GF)(NF)</i>	
<b>300g Chimichurri Wagyu Sirloin Steak</b>	50
<i>300g mbs 5+ wagyu sirloin chimichurri salsa, pepita butter, red wine jus (for 2 ppl) (GF)</i>	
<b>OG's Seafood Tower</b>	150
<i>lobster mornay, 4 Sydney rock oysters, crispy skin salmon, crispy skin barra beer battered market fish, battered prawns, Szechuan calamari, tartar sauce, smoked salmon, crab &amp; avocado crostini salmon raw</i>	
<b>Fresh Sydney Rock Oysters</b>	
Oysters Natural (VG)	5
Oyster Kilpatrick	7
Oyster Mornay	7
One dozen natural	50
One dozen mixed	60

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# Mains

<b>Roast Sweet Potato and pumpkin Salad</b>	24
<i>Rosemary marinated feta cheese, toasted pine nuts pesto, roasted sweet potato rocket, sun-dried tomato lemon vinaigrette (GF)(V)</i>	
<b>Wagyu Beef Burger</b>	25
<i>wagyu beef smashed beef pattie, American burger cheese, sliced beetroot, tomato, caramelised onions, BBQ sauce, in a brioche bun w/ shoestring fries</i>	
<i>bacon + 3.0, egg +3.0</i>	
<b>Chicken Schnitzel Burger</b>	25
<i>tomato, cheese, bacon, aioli, crumbed chicken, baby spinach, seeded brioche bun w/ shoestring fries (NF)</i>	
<b>Thai Chicken Salad</b>	25
<i>grilled chicken tenders, Asian herbs, bean shoots, cucumber, cherry tomatoes, chilli, fried shallots, nam jim aioli</i>	
<b>Buddha Bowl</b>	26
<i>roasted sweet potato &amp; spiced cauliflower, grilled mushroom, wilted baby spinach, roast tomato &amp; heirloom carrots, pumpkin seeds, white sourdough, avocado (VG)(NF)(EF)</i>	
<b>Vegan Duck Soba Noodles</b>	28
<i>soba noodles, chilli, garlic, vegan duck hoisin, oyster mushrooms, broccolini, zucchini, (VG)(DF)(EF)</i>	
<b>Honey-Almond Salmon</b>	30
<i>crispy skin salmon, honey-almond granola, cauli puree, broccolini, zucchini, red wine caramel, salmon roe (GF)</i>	
<b>Butchers Cut</b>	30
<i>served w/ red wine jus and shoestring fries</i>	
<b>Braised Lamb</b>	30
<i>rosemary garlic, tomato ragu, roasted heirloom carrots, pumpkin puree, toasted almonds, jus (GF)</i>	
<b>Beer Battered Fish</b>	30
<i>Beer battered market fish, tartare sauce, lemon, char grill tomato, bruschetta balsamic, crispy Kipfler potatoes (NF)(DF)</i>	
<b>Fettuccini Prawns</b>	30
<i>prawns, parmesan, fresh chilli fettuccini, chilli, garlic, cherry tomato, fettuccini, baby spinach, shallots, chopped parsley, parmigiano, pangrattato</i>	
<b>Pork Belly Bravas</b>	30
<i>twice cooked pork belly, potato Bravas, greens, red wine jus (GF)(DF)(NF)</i>	
<b>Tagliatelle Ragù</b>	30
<i>Rich tomato wagyu ragù, crispy spec basil, fresh tagliatelle, parmigiano cheese, pangrattato</i>	
<b>Lobster Mornay</b>	40
<i>half lobster w/ traditional mornay sauce, parmesan cheese</i>	
<b>OG's Surf &amp; Turf</b>	50
<i>tender 250g eye fillet steak, tempura prawns, parmesan potato gratin, broccolini, red wine jus &amp; hollandaise sauce (GF)</i>	

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## EXTRAS

<b>Bowl of Fries w/ Aioli</b> (VGO)	15
<b>Bowl of Kipfler Potatoes</b> (VG, GF)	16
<b>Garden Salad</b>	16

## For the Little Ones

<b>Kids Schnitzel &amp; Chips</b>	13
<b>Kids Fish &amp; Chips</b>	13
<b>Kids Pasta w/ Napolitana Sauce &amp; Cheese</b> (V)	13
<b>Kids Ice Cream</b>	6
<i>vanilla ice cream w/ chocolate, caramel or strawberry flavouring or sprinkles</i>	

## OG's Desserts

<b>Frangelico Crème Brulee</b>	16
<i>w/ biscotti</i>	
<b>Spanish Churros</b>	16
<i>w/ hot chocolate sauce, ice cream</i>	
<b>Banana Pudding</b>	16
<i>w/ butterscotch sauce, ice cream</i>	
<b>Affogato</b>	17
<i>ice cream, coffee, Baileys</i>	
<b>Cheese Platter</b>	42
<i>South Cape camembert, gorgonzola creamy blue cheese, smoked cheddar cheese, quince paste, lavish crackers</i>	