

Original Australian Kitchen

the

**O.A.K.**



# MENU

## ENTRÉE

### ANTIPASTO PLATTER

Mixed cold meats, Kalamata olives, feta, artichokes, wild tomato chutney and crusty bread

### SCALLOPS (GF)

Charred Scallops (imported) on garlic paint, served with confit raddish, topped with a blackcurrant jus with prosciutto crisps

### CALAMARI

Lemon myrtle & pepper Calamari (imported) served with our house salad and mango aioli

### PORK BELLY

Twice cooked pork belly topped with a habanero and plum glaze served with an Asian salad

### ARANCINI (V)

Mushroom arancini, on a mesclun salad served with a rocket aioli

## STEAK All Steaks are Grass Fed

### PORTERHOUSE STEAK (GF)

Porterhouse steak (marble score 2+), served with pommes fondant, Dutch carrots and snow peas

### RIB EYE STEAK (GF)

Rib eye steak (marble score 2+), served with mashed potato, broccolini and roasted capsicum

### RUMP STEAK (GF)

Rump steak (marble score 2+), served with rustic chips

### SAUCES (GF)

- Creamy mushroom • Brandy pepper sauce
- Red wine jus • Gravy

## MAIN

### LAMB CUTLETS (GF)

Harissa marinated lamb cutlets served with feta, a smoked eggplant & scallion puree, grilled asparagus, pomegranate seeds topped with a red wine jus

### CHICKEN SUPREME (GF)

Grilled chicken supreme with glazed sweet potato, confit leek, corn salsa, served with a red wine jus

### RISOTTO (V)

Vegetarian risotto with roasted pumpkin, spinach, pinenuts and creamy pesto

### BEEF SHORT RIBS

Cape Byron Beef short ribs with homemade BBQ sauce, topped with a habanero and mango glaze, charred onion and sweet potato fries

### BRAISED PORK RIBS

Braised pork ribs in Brandy & BBQ sauce, topped with house pickled jalapeños and served with rustic chips

### NT BARRAMUNDI (GF)

Wild Caught, pan-fried Barramundi on a bed of du Puy lentils, served with a saffron sauce alongside caper berries and charred lime

### PORK BELLY

Crispy pork belly, served with pommes gratin, confit shallots, brussel sprouts topped with a red wine jus

## SIDES

### BATTERED STEAK FRIES

6

### HOUSE SALAD (V)

6

### MASHED POTATO (GF) (V)

6

### STEAMED VEGETABLES (GF) (V)

6

(GF) Gluten Free (V) Vegetarian

\*Please notify staff of any allergies or intolerances