

TO SHARE

Sourdough Bread 🌿	6.5
Sourdough, evoo, balsamic vinegar	
Garlic Bread 🌿	7.9
Toasted sourdough, garlic herb butter	
<i>Add Cheese</i>	+ 1.0
Bruschetta 🌿	13.9
Toasted sourdough, fresh tomatoes, feta, sundried tomatoes, onion, balsamic glaze	
Marinated Feta & Olives 🌿🌿	8.9
Rosemary, lemon zest, garlic, local evoo	
Two Dip Panini 🌿	13.9
Toasted Panini, chef's selected dips <i>(Please ask our friendly staff)</i>	
Arancini 🌿	16.9
Arborio rice, mozzarella, pangrattato, parmesan, napoli dressing, aioli	
Frito De Calamari	17.9
Panko Crumbed Calamari, tartare sauce, garnish salad	
Garlic Prawns 🌿	19.9
Sizzling Prawns, evoo, sourdough bread	
Pumpkin & Feta Ravioli 🌿	17.9
Homemade Ravioli, ricotta, maple syrup, cherry tomatoes, broccolini, basil-napoli dressing	
Oscar's Tasting Plate	34.9
Toasted Panini, chef's selected dips, arancini, seasoned beef bites, potato spun prawns, calamari feta, olives, chorizo	

LUNCH

AVAILABLE UNTIL 5 PM

Gourmet Beef Burger	20.9
Toasted brioche, thick-cut patty, bacon, cheese, tomato, baby lettuce, onion, tomato relish, house-mayo, fries	
Moroccan Chicken Open Sandwich 🌿	22.9
Toasted sourdough, spiced grilled chicken, guacomole, spinach, bacon, chilli mayo, pine nuts, fries	
Vegetarian Open Sandwich 🌿🌿	19.9
Toasted sourdough, sundried tomatoes, feta, eggplant, cucumber, mixed leaves, balsamic glaze, fries	
Steak Sandwich	23.9
Toasted ciabatta, 150g-porterhouse (served medium), cos lettuce, red onion, tomato, cheese, bbq-mayo, onion rings, fries	
<i>Add bacon</i>	+ 2.0
Seafood Basket	24.9
Beer-battered flathead, Panko prawns, salt & pepper squid, tartare sauce, fries	

Please inform your waiter if you are allergic to any food items before you order - we cannot fully guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens.

If you require any adjustments to any of our dishes, please feel free to inform our friendly staff or management and we will do our best to accommodate your needs.

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS.

PASTA

GLUTEN FREE OPTION AVAILABLE UPON REQUEST

Tagliatelle Carbonara	19.9
Free-range egg, diced bacon, meadow mushrooms, onion, cream sauce	
Lasagne	21.9
Bolognese, béchamel, napolitana sauce, garnish salad	
Oven Roasted Potato Gnocchi 🌿	25.9
Cherry tomatoes, courgettes, pine nuts, parmesan, lemon zest, basil-napoli sauce	
Tagliatelle Palermo	24.9
Marinated chicken, meadow mushroom, bacon, onion, spinach, cream sauce	
Penne Organica 🌿	24.9
Broccoli, onions, sundried tomatoes, feta, field mushrooms, light chilli, evoo	
Penne Florentina	26.9
Marinated chicken, sundried tomatoes, bacon, eggplant, pink sauce	
Tagliatelle Gamberi	29.9
Prawns, garlic, peas, mixed herbs, cream sauce	
Spaghetti Marinara	30.9
Barramundi, squid, scallops, prawns, basil-napoli sauce	

SEAFOOD

Calamari & Chips	26.9
Panko Crumbed Calamari, fries, tartare sauce, garnish salad	
Grilled Barramundi 🌿	30.9
Barramundi fillet, garlic mash, broccolini, lemon cream sauce	
Oven Baked Salmon 🌿	32.9
Salmon fillet, sweet-potato mash, asparagus, dill hollandaise	
Garlic Scallops (Roe on) 🌿	29.9
Seared scallops, golden rice, creamy garlic sauce, garnish salad	
Gambas Garlic 🌿	32.9
Marinated tiger prawns, garlic, cream, golden rice, garnish salad	
Seafood Risotto 🌿	31.9
Barramundi, squid, prawns, scallops, golden rice, napolitana sauce	
Seafood Plate 🌿	43.9
Grilled Barramundi fillet, scallops, prawns, herbed squid, fries, lemon cream sauce, garnish salad	

SALADS

Caesar Salad 🌿	18.9
Cos lettuce, bacon, parmesan, anchovies, croutons, boiled egg, house-caesar dressing	
<i>Add flame-grilled chicken</i>	+ 5.9
<i>Add panko-crumbed calamari</i>	+ 6.9
Chicken & Avo Salad 🌿	23.9
Flame-grilled chicken, mixed leaves, cherry tomatoes, onion, cucumber, avocado, parmesan, pine nuts, sesame seeds, honey-mustard dressing	
Prawn Salad 🌿	25.9
Peeled prawns, garlic, avocado, mixed leaves, cherry tomatoes, carrot, cucumber, red onion, chili-lime dressing	

STEAKS

ALL STEAKS ARE SERVED WITH A CHOICE OF:

CHIPS, WEDGES, GARLIC MASH OR SALAD & YOUR CHOICE OF SAUCE:

PEPPER (GF), MUSHROOM, GARLIC (GF), BLUE CHEESE (GF)

*GF = GLUTEN FREE

Porterhouse - 300g 🌿	31.9
Aged for a minimum of six weeks to ensure tenderness. Recommended medium well to medium rare.	
Eye Fillet - 250g 🌿	39.9
Leanest & most tender part of the Beef. Recommended medium to blue.	
<i>Add creamy garlic seafood (surf & turf)</i>	+ 6.9
Scotch Fillet - 300g 🌿	37.9
A very flavoursome steak cut due to the middle seam of fat marbling. Recommended medium to medium rare.	



PORTERHOUSE



EYE FILLET



SCOTCH FILLET

POULTRY

Chicken Spumante 🌿	28.9
Chicken breast fillet, creamy champagne sauce, fries, garnish salad	
Chicken Picante 🌿	28.9
Chicken tenderloin, turmeric rice, yoghurt, broccoli, chili-napolitana sauce	
Chicken de Campo 🌿	29.9
Chargrilled Chicken, pumpkin, baby carrot, baby potatoes, chilli-coconut napolitana sauce	
Chicken Parmigiana	25.9
Crumbed Chicken, melted mozzarella, napolitana sauce, fries, garnish salad	
Chicken Risotto 🌿	27.9
Chicken plumps, golden rice, field mushrooms, bacon, creamy-tomato sauce	
Mediterranean Curry 🌿	29.9
Chicken plumps, prawns, mild curry, turmeric rice, garnish salad	

PORK & LAMB

Scaloppini Al Funghi 🌿	31.9
Pork medallions, field mushrooms, creamy white wine sauce, fries, garnish salad	
Ribs	33.9
500g pork ribs, bbq & hickory sauce, wedges, garnish salad	
Pork Belly 🌿	30.9
Twice baked pork belly, garlic mash, broccolini, sweet potato crisp, apple-cider sauce	
Pork Mignonette 🌿	30.9
Pork fillet, bacon, garlic mash, chefs special mustard sauce	
Lamb Shank 🌿	29.9
Root vegetables, garlic mash, sweet potato crisp, rich-tomato sauce	



*Cooked with Love
Served with Happiness*

Planning a Function or an Event?

✉ info@oscarrestaurant.com.au | 📞 9304 1300

🌐 www.oscarrestaurant.com.au

🌿 GLUTEN FREE 🌿 GLUTEN FREE OPTION 🌿 VEGETARIAN

SIDES

Sautéed Greens 🌿🌿	10.9
Broccolini, zucchini, asparagus, garlic, chilli, almonds, evoo	
House Mixed Salad 🌿🌿	9.9
Mixed leaves, cucumber, carrot, red onion, cherry tomato, feta, olives, sesame seeds, house dressing	
Golden Chips 🌿	8.9
Steak-cut chips, tomato sauce	
Seasoned Wedges 🌿	9.9
Sour cream, sweet chili	

DESSERTS

Affogato 🌿	5.9
Vanilla bean ice-cream, coffee, pine nuts	
Gelati 🌿	6.9
Two scoops Vanilla bean ice cream	
Banana Split 🌿	10.9
Whole banana, Cadbury chocolate, salted caramel, vanilla ice cream, whipped cream, crushed nuts	
Chocolate Fudge Brownie	10.9
Brownie, Cadbury chocolate, vanilla ice cream, crushed nuts. Served warm.	
White Chocolate & Raspberry	11.9
Pudding, white chocolate sauce, vanilla bean ice cream, pine nuts	
Sticky Date	11.9
Pudding, butterscotch sauce, vanilla bean ice cream, crushed nuts	
Dark Chocolate	11.9
Pudding, dark chocolate sauce, vanilla bean ice cream, crushed nuts	