



OCEAN GROVE - CRONULLA

Lunch & Dinner

Share Plates

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

Spanish Meatballs (Four)	23
<i>aromatic meatballs, sugo sauce topped w/ pinenut pesto, parmesan, crostini</i>	
Brisket Loaded Fries	24
<i>shoestring fries, beef brisket, chipotle aioli, grated parmesan cheese, pickles (GF)(NF)</i>	
Crispy Fried Calamari	25
<i>calamari, Sichuan chilli salt, aioli, lemon (GF)(DF)(NF)</i>	
Beef Tata	25
<i>diced steak, baby caper berries, cornichons, Dijon French mustard, Spanish onion parsley, egg yolk, Worcestershire sauce, potato chips</i>	
Lamb Cutlets (Two)	26
<i>tomato basil, lamb cutlets red wine jus, jalapeño-infused hummus, olive tapenade (GF)(GF)(NF)</i>	
300g Chimichurri Wagyu Sirloin Steak	56
<i>300g mbs 5+ wagyu sirloin chimichurri salsa, pepita butter, red wine jus (for 2 ppl) (GF)</i>	
OG's Seafood Tower	150
<i>chef selected market sea food</i>	
Freshly Shucked Sydney Rock Oysters	
<i>Oysters Natural (VG)</i>	5
<i>Oyster Kilpatrick</i>	7
<i>Oyster Mornay</i>	7
<i>One dozen natural</i>	50
<i>One dozen mixed</i>	60

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Mains

Roast Sweet Potato and pumpkin Salad	24
<i>Rosemary marinated feta cheese, toasted pine nuts pesto, roasted sweet potato rocket, lemon vinaigrette (GF)(V)</i>	
Wagyu Beef Burger	25
<i>wagyu beef smashed beef pattie, American burger cheese, sliced beetroot, tomato, caramelised onions, BBQ sauce, in a brioche bun w/ shoestring fries bacon + 3.0, egg +3.0</i>	
Chicken Schnitzel Burger	25
<i>tomato, cheese, bacon, aioli, crumbed chicken, seeded brioche bun w/ shoestring fries (NF)</i>	
Thai Chicken Salad	25
<i>grilled chicken tenders, Asian herbs, bean shoots, cucumber, cherry tomatoes, chilli, fried shallots, nam jim aioli</i>	
Boda Bowl	26
<i>roasted sweet potato & spiced cauliflower, grilled mushroom, wilted baby spinach, roast tomato & heirloom carrots, pumpkin seeds, white sourdough, avocado (VG)(NF)(EF)</i>	
Vegan Duck Soba Noodles	28
<i>soba noodles, chilli, garlic, vegan duck hoisin, oyster mushrooms, broccolini, zucchini, (VG)(DF)(EF)</i>	
Honey-Almond Salmon	29
<i>crispy skin salmon, honey-almond granola, cauli puree, broccolini, zucchini, red wine caramel, salmon roe (GF)</i>	
Butchers Cut	30
<i>served w/ red wine jus and shoestring fries</i>	
Braised Lamb	30
<i>rosemary garlic, tomato ragu, roasted heirloom carrots, pumpkin puree, toasted almonds, jus (GF)</i>	
Beer Batted Fish	30
<i>Beer battered market fish, tartare sauce, lemon, char grill tomato bruschetta balsamic, crispy Kipfler potatoes (NF)(DF)</i>	
Fettuccini Prawns	30
<i>prawns, n, fresh chilli fettuccini, chilli, garlic, cherry tomato, fettuccini, baby spinach, shallots, chopped parsley, parmigiano, pangrattato</i>	
Pork Belly Bravas	30
<i>twice cooked pork belly, potato Bravas, greens, red wine jus (GF)(DF)(NF)</i>	
Tagliatelle Ragù	30
<i>Rich tomato wagyu ragù, crispy spec basil, fresh tagliatelle, parmigiano cheese, pangrattato</i>	
Lobster Mornay	40
<i>half lobster w/ traditional mornay sauce, parmesan cheese</i>	
OG's Surf & Turf	50
<i>tender 250g eye fillet steak, grilled prawns, parmesan potato gratin, broccolini, red wine jus & hollandaise sauce (GF)(DF)</i>	

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EXTRAS

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

For the Little Ones

Kids Schnitzel & Chips	13
Kids Fish & Chips	13
Kids Potato Gnocchi w/ Tomato Sauce & Cheese (V)	13
Kids Ice Cream	6
<i>vanilla ice cream w/ chocolate, caramel or strawberry flavouring or sprinkles</i>	

OG's Desserts

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