



Set Menu – P1 of 2
2 Course \$60 - 3 Course \$75
 A group choice of two dishes from each course for bookings of over 10 ppl.
 Vegetarian and Vegan options available. Also see our Vegan Menu

Entrees	Qty.
Salt & Pepper Satay Tofu	
<i>crispy chilli salt & pepper tofu, Asian herbs salad, satay sauce (VG)</i>	
Tempura Zucchini Flowers	
<i>stuffed w/ zested Ricotta mousse (V)</i>	
Crispy Fried Calamari	
<i>calamari, Sichuan chilli salt, aioli, lemon (GF)</i>	
Spanish Meatballs	
<i>aromatic meatballs, sugo sauce topped w/ pinenut pesto, parmesan, crostino</i>	
Lamb Cutlets	
<i>tomato basil, 2 lamb cutlets, red wine jus, jalapeño-infused hummus, olive tapenade (GF)(NF)</i>	
OG's Seafood Plate	
<i>Sydney rock oyster, crispy skin salmon, crab & avocado crostini topped w/ salmon roe, battered prawn, tartar sauce</i>	
Mains	
Vegan Duck Soba Noodles	
<i>soba noodles, chilli, garlic, vegan duck hoisin, oyster mushrooms, broccolini, zucchini, (VG)(DF)(EF)</i>	
Honey-Almond Salmon	
<i>crispy skin salmon, honey-almond granola, cauli puree, broccolini, zucchini, red wine caramel, salmon roe (GF)</i>	
Butchers Cut	
<i>served w/ red wine jus and shoestring fries</i>	
Pork Belly Bravas	
<i>twice cooked pork belly, potato Bravas, greens, red wine jus (GF)(DF)(NF)</i>	
Braised Lamb	
<i>roasted heirloom carrots, pumpkin seed granola, spiced yoghurt, jus (GF)</i>	
Beer Batted Fish	
<i>Beer battered market fish, tartare sauce, lemon, char grill tomato, bruschetta balsamic, crispy Kipfler potatoes (NF)(DF)</i>	
OG's Surf & Turf	
<i>tender 250g eye fillet steak, tempura prawns, parmesan potato gratin, broccolini, red wine jus & hollandaise sauce (GF)</i>	
Desserts	
Frangelico Crème Brulee	
<i>w/ biscotti</i>	
Banana Pudding	
<i>w/ butterscotch sauce, ice cream</i>	
Bailey's Cheesecake	
<i>w/ ice cream</i>	



Set Menu – Booking Sheet - P2 of 2

2 Course \$60 - 3 Course \$75

A group choice of two dishes from each course for bookings of over 10 ppl.

Vegetarian and Vegan options available. Also see our Vegan Menu

BOOKING CONFIRMATION

Name		Phone		Date	
Email				Time	
No. People		2 or 3 Course?			
Is this a special event?					
Any special requirements?					
No. of People x Course Cost			Total Cost		

I confirm acceptance of this booking

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Name: **Signature** **Date**

NOTE: A 10% deposit is required a minimum of 7 days prior to reservation date.

*DF: dairy free, EF: egg-free, NF: nut-free, GF: gluten-Free, V: vegetarian, VG: vegan, VGO: vegan option.
 A surcharge of 15% applies for Sundays and Public Holidays*