

Set Menu – Booking Sheet - P1 of 2 2 Course \$45 - 3 Course \$65

A group choice of two dishes from each course for bookings of over 15 ppl.

Vegetarian and Vegan options available.

Entrees:	QTY
Pork Belly	
twice cooked pork belly, Patatas Bravas, greens, red wine jus	
Thai Betel Leaves	
cooked prawns, Asian herb salad w/ orange nam jim dressing on betel leaves, crispy shallots (GF)	
Cooked plawns, Asian helb salad wi brange ham jim dressing on belef leaves, chispy shallots (or)	
Grilled Haloumi Cheese	
w/ beetroot hummus (V)	
Wild Mushroom Arancini Balls	
creamy mushroom sauce, parmesan cheese (V)	
Salt & Pepper Satay Tofu	
crispy chilli salt & pepper tofu, herbs salad, satay sauce (VG)	
OG's Seafood Tower	
Sydney rock oysters, crispy skin salmon, crab & avocado crostini topped w/ salmon roe, beer battered	
barramundi, battered prawns, Szechuan calamari, chips, tartar sauce	<u> </u>
Mains:	
Crispy Skinned Salmon	
crispy skinned salmon, cauliflower puree, red wine, caramel, almond granola, broccolini (GF)	
Smoked Thai Chicken Salad	
smoked chicken, Asian herbs, bean shoots, cucumber, cherry tomatoes, chilli, fried shallots, nam jim dressing	
OG's Surf & Turf	
tender 250g eye fillet steak, tempura prawns, Paris mashed potato, broccolini, red wine jus & hollandaise	
sauce	
Braised Lamb	
roasted heirloom carrots, pumpkin seed granola, spiced yoghurt, jus (GF)	
Vogen Duck	
Vegan Duck	
Asian veg, soba noodles, chilli, garlic, crispy basil, vegan duck hoisin, mushrooms (VG)	
Potato Gnocchi	
Italian potato gnocchi, sage & pine nut brown butter, mustard fruit, grated parmesan, roast pumpkin (V)	
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GF: Gluten-Free, V: Vegetarian, VG: Vegan, VGO: Vegan Option A surcharge of 15% applies for Sundays and Public Holidays



Set Menu – Booking Sheet - P2 of 2 2 Course \$45 - 3 Course \$65

A group choice of two dishes from each course for bookings of over 15 ppl.

Vegetarian and Vegan options available.

D	essert	s:				QTY		
	Sticky Date Pudding w/ butterscotch sauce, ice cream							
	Almond Milk Panna Cotta w/ peanut brittle, lime sorbet (VG)							
Spanish Churros w/ hot chocolate sauce, ice cream								
Coconut Chocolate Brownie w/ice cream								
Kahlua Crème Brulee w/ biscotti								
BOOKING CONFIRMATION:								
	Name		Phone		Date			
	Email				Time			
	No. Peop			2 or 3 Course?				
	Any spec requirem							
	No. of People x Course Cost		Total Cost					
I confirm acceptance of this booking								
	Name: Signatu		ure:	Date:				

NOTE: A 10% deposit is required 1 week prior to reservation date

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