



OCEAN GROVE - CRONULLA

Lunch & Dinner

Share Plates

Steamed Edamame <i>seasoned w/ spicy sea salt (VG, GF)</i>	14
Cheesy Pesto Fingers <i>garlic Turkish bread, pine nut pesto, parmesan cheese (V)</i>	16
Pulled Jackfruit Taco <i>pulled jackfruit, avocado, tomato & chilli lime salsa w/ pickle (VG)</i>	16
Oven-Warmed Bread <i>jalapeño-infused hummus, extra-virgin olive oil, on oven-warmed bread (VG)</i>	16
Truffle Fries <i>shoestring fries, truffle aioli, grated parmesan cheese (V)</i>	17
Vegan Peking Duck Crepes <i>hoisin glazed duck strips, crepes, shallots, bean shoots, cucumber (VG)</i>	17
Satay Chicken Skewers <i>tender chicken skewers w/ Malaysian satay sauce (GF)</i>	17
Thai Betel Leaves <i>cooked prawns, Asian herb salad w/ orange nam jim dressing on betel leaves, crispy shallots (GF)</i>	18
Pork Belly Taco <i>twice cooked crispy pork belly, sweet soy glaze, Daikon, baby herbs, fried shallots, tortilla</i>	18
Spanish Meatballs <i>aromatic meatballs, sugo sauce topped w/ pinenut pesto, parmesan, crostino</i>	18
Grilled Barramundi Taco <i>grilled barramundi, char-grilled corn salsa, chilli popcorn, chilli aioli</i>	20
Smoked Beef Brisket Taco <i>chipotle aioli, slaw, smoked beef brisket</i>	20
Salt & Pepper Tempura Mushrooms <i>chilli samba (VG)</i>	20

We're still sharing ... next page

*GF: Gluten-Free, V: Vegetarian, VG: Vegan, VGO: Vegan Option
A surcharge of 15% applies for Sundays and Public Holidays*



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Share Plates ... continued

Spanish Chorizo	21
<i>grilled chorizo w/ cherry tomatoes, hummus, Turkish bread</i>	
Tempura Zucchini Flowers	21
<i>stuffed w/ zested Ricotta mousse (V)</i>	
Grilled Haloumi Cheese	21
<i>w/ beetroot hummus (V)</i>	
Crispy Fried Calamari	21
<i>calamari, Sichuan chilli salt, aioli, lemon (GF)</i>	
Wild Mushroom Arancini Balls	22
<i>w/ creamy mushroom sauce (V)</i>	
OG's Lobster Roll	36
<i>half lobster, citrus aioli celery slaw, in a garlic milk bun roll w/ potato chips</i>	
300g Sirloin Chimichurri Steak	45
<i>300-gram MB3+ sirloin steak, chimichurri salsa, pepita butter, roasted chillis & grilled lime (for 2 ppl) (GF)</i>	
OG's Seafood Tower	120
<i>Sydney rock oysters, crispy skin salmon, crab & avocado crostini topped w/ salmon roe, beer battered barramundi, battered prawns, half lobster mornay, Szechuan calamari, tartar sauce</i>	
Sydney Rock Oysters	
<i>Oysters Natural (VG)</i>	5.0 each
<i>Oyster Kilpatrick</i>	6.0 each
<i>Oyster Mornay</i>	6.0 each

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Mains

Smoked Beef Brisket Burger	22
<i>tender smoked beef brisket, American burger cheese, slaw, smoky BBQ chipotle aioli, in a milk bun w/ chips</i>	
Smoked Thai Chicken Salad	25
<i>smoked chicken, Asian herbs, bean shoots, cucumber, cherry tomatoes, chilli, fried shallots, nam jim dressing</i>	
Beer Battered Barramundi	26
<i>Beer battered barramundi, tartare sauce, lemon, chips & salad</i>	
Vegan Duck Soba Noodles	26
<i>soba noodles, chilli, garlic, vegan duck hoisin, mushrooms, broccolini, zucchini, onion & eggplant (VG)</i>	
Poke Bowl	26 / 22
<i>sashimi salmon (or VGO fried silken tofu), ponzu, quinoa, edamame beans, wakame seaweed, fresh herbs, sesame seeds avocado, wasabi, Kewpie mayonnaise (VGO)</i>	
Fettuccini Prawns	26
<i>prawns, parmesan, chilli, garlic, cherry tomato, Pangritata, fettuccini</i>	
Honey-Almond Salmon	30
<i>crispy skin salmon, honey-almond granola, cauli puree, broccolini, zucchini, red wine caramel, salmon roe (GF)</i>	
Pork Belly Bravas	28
<i>twice cooked pork belly, Patatas Bravas, greens, red wine jus</i>	
Braised Lamb	30
<i>rosemary, garlic, tomato ragu, roasted heirloom carrots, pumpkin puree, toasted almonds, jus (GF)</i>	
Chicken Boscaiola Fettuccine	30
<i>chicken & fettuccine w/ creamy bacon, mushroom & garlic white wine sauce, topped w/ parmesan cheese</i>	
Lobster Mornay	38
<i>half lobster w/ traditional mornay sauce, parmesan cheese</i>	
OG's Surf & Turf	45
<i>tender 250g eye fillet steak, tempura prawns, Paris mashed potato, broccolini, red wine jus & hollandaise sauce</i>	
EXTRAS	
Bowl of Fries w/ Aioli (VGO)	15
Bowl of Kipfler Potatoes (VG, GF)	15
Bowl of Greens w/ Almonds (VG, GF)	17

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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

vanilla ice cream w/ chocolate, caramel or strawberry flavouring or sprinkles

OG's Desserts

Chocolate Crème Brulee	15
<i>w/ biscotti</i>	
Spanish Churros	16
<i>w/ hot chocolate sauce, ice cream</i>	
Sticky Date Pudding	16
<i>w/ butterscotch sauce, ice cream</i>	
Affogato	17
<i>ice cream, coffee, Baileys</i>	
OG's Deconstructed Banoffee Pie	18
<i>caramelised banana, dehydrated banana crumble, banoffee caramel, Italian meringue w/ banana sorbet</i>	
Cheese Platter	37
<i>Roquefort, Fromage, cave-aged cheddar cheese, quince paste, Lavosh crackers</i>	

Cheese Descriptors:

Roquefort - Has moist, crumbly texture with a sharp tangy, salty flavour

Fromage D'Affinois Excellence - A mild and creamy French cheese.

Ford Farm Cave-Aged Cheddar - A modern cheddar profile that is fruity with a hint of sweetness