

THE OAT MILL

BRASSERIE

BREADS

Garlic Turkish Loaf	\$7
Herb Turkish Loaf	\$7
Sweet Chilli & Mozzarella Cheese on Turkish Loaf	\$9

FRESH SYDNEY ROCK OYSTERS

	1/2 DOZ	1 DOZ
Natural w/ Eshallots & Sherry Vinaigrette	\$18	\$34
Kilpatrick w/ Bacon, Chives & Worcestershire	\$20	\$36

ENTREE

Smoked Salmon & Goats Cheese Salad (GF) w/ Pear, Avocado, Toasted Walnuts, Spinach, Cherry Tomato, Citrus & Creamy Vinaigrette	\$22
Salt & Pepper Squid (GF) w/ Green Leaf Salad, Lime Aioli and Lemon	\$20
Tempura Fried Zucchini Flowers w/ Stuffed w/ Cream Cheese, Olives, Sun-dried Tomato and Herbs in Romasco sauce	\$20
Chilli Garlic Prawns w/ Stone Fruit Salsa and Chimichurri	\$22
Honey Soy Crispy Pork Belly w/ Asian Peanut Noodle Salad	\$22

SALAD BOWL

Greek Salad	\$12
Avocado Salad	\$12
Garden Salad	\$10
Add: Grilled Prawns \$10, Grilled Chicken \$6, Halloumi \$6	

SCHNITZELS & BURGER

Chicken Schnitzel w/ Salad, Chips and Gravy	\$22
Chicken Schnitzel, Bacon and Mushroom Sauce w/ Chips and Salad	\$25
Chicken Parmigiana w/ Chips, Salad and Gravy	\$25
Aussie Beef Burger w/ House Made Beef Patty, Grilled Bacon, Caramelized Onion, Lettuce, Tomato, Cheese, Mustard Mayo and Chips	\$22

CHAR-GRILLED STEAKS

350G Scotch Fillet w/ Beer-Battered Chips & Salad	\$45
300G New York w/ Beer-Battered Chips & Salad	\$34
250G Eye Fillet w/ Beer-Battered Chips & Salad	\$45
Add: Garlic Buttered Prawns	\$10
Sauces: Pepper, Mushroom, Diane, Jus and Gravy	\$1.5

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MAINS

Grilled Kangaroo Fillet (GF) w/ Honey Parsnip Puree, Pickled Vegetables and Red Wine Jus	\$35
Crispy Skin Pork Belly (GF) w/ Fennel Potato Puree, Red Wine Poached Pear, Asparagus and Red Wine Jus	\$35
Linguine Marinara w/ Prawns, Bug, Squid, Salmon, Barra, Scallops & Mussels in a Garlic Basil Tomato sauce, a touch of Chilli and Shaved Parmesan	\$37
Vegetarian Risotto w/ Pumpkin, Corn, Cherry Tomatoes, Peas and Shaved Parmesan Cheese Add: Chilli Garlic Prawns \$10	\$28
Crispy Skinned Atlantic Salmon (GF) w/ Citrus, Herbs, Walnut, Creamy Vinaigrette Salad and a Drizzle of Salsa Verde	\$35
Pan Fried Chicken Breast and Grilled Prawns w/ Paris Mash, Buttered Asparagus and Creamy Peppercorn Sauce	\$33

SIDES

Potato Wedges w/ Sweet Chilli & Sour Cream	\$12
Large Bowl of Chips	\$10
Small Bowl of Chips	\$6
Bowl of Steamed Vegetables	\$7
Bowl of Mash	\$6

DESSERTS

Warm Sticky Date Pudding w/ Butterscotch Sauce, Double Cream and Ice Cream	\$15
Strawberry & Lemon Curd Meringue Roll (GF) w/ Berry Coulis, Double Cream and Ice Cream	\$15
Mango Panna Cotta w/ Ice-cream and Raspberries	\$16
Baked Chocolate Fondant, Oozing Chocolate Lava w/ Double Cream and Ice Cream	\$16