

THE OAT MILL

BRASSERIE

BREADS

Garlic Turkish Loaf	\$7
Herb Turkish Loaf	\$7
Cheesy Garlic Turkish Loaf	\$9
Sweet Chilli and Cheese on Turkish Loaf	\$9

FRESH SYDNEY ROCK OYSTERS

	1/2 Doz	1 Doz
Natural w/ Lime Vinaigrette	\$20	\$37
Kilpatrick w/ Bacon and Worcestershire	\$24	\$42

ENTREES

Parmesan & Parsley Crumbed Mushrooms w/ Crispy Onion Rings, Garlic Butter Sauce and Roquette Salad	\$22
Chilli Garlic Mussel Linguine w/ Roquette, Cherry Tomatoes, Pea and Lemon Pesto and Shaved Parmesan	\$25
Salt and Pepper Squid (GF) w/ Green Leaf Salad, Lime Aioli and Lemon	\$20
Pumpkin and Potato Gnocchi w/ Basil, Olives, Sun-dried Tomato, Creamy Sauce and Shaved Parmesan	\$25
Smoked Salmon Salad (GF) w/ Goat's Cheese, Citrus, Walnut, Spinach & Creamy Vinaigrette Dressing	\$22

SALAD BOWLS

Greek Salad (GF)	\$14
Avocado Salad (GF)	\$12
Warm Sweet Potato and Beetroot Salad (GF) w/ Spinach, Pinenuts, Blistered Cherry Tomatoes and Yoghurt Dressing	\$16
Add: Grilled Prawns \$10, Grilled Chicken \$6, Smoked Salmon \$8, Halloumi \$6	

SCHNITZELS & BURGERS

Aussie Beef Burger w/ House Made Beef Pattie, Grilled Bacon, Spanish Onion, Tomato, Cheese, Beetroot, Smokey BBQ Sauce served with Chips	\$24
Grilled Chicken Burger w/ Coleslaw, Lettuce, Siracha Mayo and Chips	\$24
Chicken Schnitzel w/ Chips and Salad	\$25
Sauces: Pepper, Mushroom, Diane, Red Wine Jus or Gravy	\$1.50
Chicken Schnitzel, Bacon and Mushroom Sauce w/ Chips and Salad	\$28
Chicken Parmigiana w/ Garlic Basil Tomato Sauce, Ham, Grilled Mozzarella and Chips & Salad	\$28

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CHAR-GRILLED STEAKS

250G Eye Fillet	\$48
350G Scotch Fillet	\$48
300G New York	\$35
Choice of Sides: Chips and Salad, Mash and Veg or Chips and Veg	
Sauces: Pepper, Mushroom, Diane, Red Wine Jus or Gravy	\$1.50
Add: Garlic Prawns	\$10

MAINS

Seared Kangaroo Fillet (GF) w/ Romesco Sauce, Garlic Parmesan Chats, Roasted Beetroot & Sweet Potato and Buttered Asparagus	\$35
Seared Atlantic Salmon (GF) w/ Curried Sweet Potato Puree, Spiced Cucumber and Yoghurt Salad, Pickled Capsicum Garnish	\$36
Pan Seared Chicken Breast (GF) w/ Grilled Prawns, Wilted Spinach, Creamy Polenta & Mustard Cream Sauce	\$34
Crispy Skin Pork Belly (GF) w/ Braised Apple and Cabbage, New Potatoes and Cider Jus	\$35
Curry of the Day w/ Basmati Rice, Papadam, Tomato Chutney and Ribbon Salad	\$32
Tempura Battered Basa Fillets w/ Garden Salad, Chips and Lime Aioli	\$30
Linguine Marinara w/ Prawns, Bug, Squid, Salmon, Barra, Scallops & Mussels in a Garlic Basil Tomato Sauce, a touch of Chilli and Shaved Parmesan	\$38
Eggplant Wellington Filled with Mushroom Duxelle and Spinach w/ Mash, Roasted Capsicum Sauce and Dukkha	\$30

SIDES

Potato Wedges	\$12
Bowl of Chips	Sm \$6 Lge \$10
Bowl of Steam Vegetables	\$6
Bowl of Mash	\$6

DESSERTS

Baked Chocolate Fondant w/ Oozing Chocolate Lava, Ice Cream and Double Cream	\$16
Crème Brûlée w/ Glass Toffee Lid, Biscotti and Ice Cream	\$16
Warm Sticky Date Pudding w/ Butterscotch Sauce, Double Cream and Ice Cream	\$16
Affogato w/ Espresso Shot, Vanilla Ice Cream, Frangelico and Biscoff	\$18