

# 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

<b>Chilli Garlic Prawns</b> w/ Prawn Crackers, Summer Salsa, Chimichurri and Lemon	\$25
<b>Spicy Beef Salad (GF)</b> w/ Radish, Cherry Tomatoes, Cucumber, Coriander, Peanuts and Chilli Lime Dressing	\$23
<b>Blue Swimmer Crab Pappardelle</b> w/ Olives, Capers, Cherry Tomatoes, a touch of Chilli, Garlic, White Wine Butter Sauce, Pangrattato and Shaved Parmesan	\$25
<b>Smoked Salmon Carpaccio (GF)</b> w/ Roquette, Pear, Walnuts, Capers, Goat's Cheese and Balsamic Glaze	\$22
<b>Crispy Halloumi Fries</b> w/ Sriracha Mayo & Roquette Salad	\$22

## SALAD BOWLS

Greek Salad (GF)	\$14
Avocado Salad (GF)	\$12
Crispy Fattoush Salad w/ Cos Lettuce, Tomato, Cucumber, Radish, Bell Peppers, Herbs and Crispy Pita	\$16

Add: Grilled Prawns \$10, Grilled Chicken \$6, Smoked Salmon \$8, Halloumi \$6

## SCHNITZELS & BURGERS

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

## CHAR-GRILLED STEAKS

250G Eye Fillet	\$48
350G Scotch Fillet	\$50
300G New York	\$36
<b>Choice of Sides:</b> Chips and Salad, Mash and Veg or Chips and Veg	
<b>Sauces:</b> Pepper, Mushroom, Diane, Red Wine Jus or Gravy	\$1.50
<b>Add:</b> Garlic Prawns \$10 or Fried Egg \$4	

## SIDES

Potato Wedges w/ Sour Cream & Sweet Chilli	\$15
Bowl of Chips	Sm \$7 Lge \$12
Bowl of Steamed Vegetables	\$6
Bowl of Mash	\$6

## MAINS

<b>Seared Kangaroo Fillet</b> w/ Sweet Potato Fries and a Roquette, Beetroot, Feta Salad and Red Wine Jus	\$35
<b>Crispy Skinned Barramundi (GF)</b> w/ Blistered Cherry Tomatoes, Roasted Cauliflower, Pumpkin Wedge and Chimichurri	\$36
<b>Tuscan Chicken Breast (GF)</b> w/ Creamy Basil, Olive & Sun Dried Tomato Sauce, Mash and Buttered Asparagus	\$34
<b>Crispy Skin Pork Belly (GF)</b> w/ Grilled Five Spiced Pineapple, Asian Salad and Cider Jus	\$35
<b>Marinated Lamb Rump (GF)</b> w/ Garlic and Rosemary Baked Potatoes, Pumpkin Wedge, Broccolini, Red Wine Jus and Mint Yoghurt	\$35
<b>Tempura Battered Basa Fillets</b> w/ Garden Salad, Chips and Lime Aioli	\$32
<b>Linguine Marinara</b> w/ Prawns, Bug, Squid, Salmon, Barra, Scallops & Mussels in a Garlic Basil Tomato Sauce, a touch of Chilli and Shaved Parmesan	\$38
<b>Vegetarian Protein Bowl (GF)</b> w/ Mixed Beans, Chickpeas, Sweet Potato, Sweet Corn, Edamame, Boiled Egg, Avocado, Grilled Halloumi, Spinach, Romesco and Creamy Vinaigrette	\$30

## DESSERTS

<b>Strawberry and Lemon Curd Cream Meringue Roll</b> w/ Berry Coulis, Ice Cream and Double Cream	\$16
<b>A Glass Of Italian Tiramisu</b> w/ Vanilla Ice Cream and Fresh Strawberries	\$16
<b>Warm Sticky Date Pudding</b> w/ Butterscotch Sauce, Double Cream and Ice Cream	\$16
<b>Affogato</b> w/ Espresso Shot, Vanilla Ice Cream, Frangelico and Biscoff	\$18