

THE OAT MILL

BRASSERIE

BREADS

	M	NM
Garlic Turkish Loaf	\$7	\$8
Herb Turkish Loaf	\$7	\$8
Cheesy Garlic Turkish Loaf	\$9	\$10
Sweet Chilli and Cheese On Turkish Loaf	\$9	\$10

FRESH SYDNEY ROCK

OYSTERS

	1/2 Doz	1 Doz
Natural with Lime Vinaigrette	\$21/\$24	\$38/\$41
Kilpatrick with Bacon and Worcestershire	\$24/\$27	\$43/\$46
Creamy Chilli Surf Oyster with Prawns and Squid	\$26/\$29	\$48/\$51

ENTREE

	M	NM
From The Ocean GF w/ Fresh King Prawns, Natural Sydney Rock Oysters, Smoked Salmon, Summer Salsa, Cocktail Sauce and Lemon	\$25	\$28
Crispy Honey Soy Pork Salad GF w/ Radish, Cherry Tomato, Cucumber, Coriander, Peanuts, Cabbage and Chilli Lime Dressing	\$23	\$26
Pan Seared Scallops GF w/ Chimichurri, Butter Toasted Walnut, Asparagus, and Crunchy Pangrattato	\$25	\$28
Watermelon & Fetta Salad w/ Toasted Macadamia, Cherry Tomato, Avocado, Feta Cheese, Spinach and Creamy Vinaigrette	\$18	\$21
Beetroot Carpaccio GF w/ Roquette, Pear, Walnut, Capers, Goat Cheese and Balsamic Glaze	\$22	\$25

SALAD BOWLS

	M	NM
Greek Salad GF	\$14	\$17
Avocado Salad GF	\$12	\$15
Caesar Salad w/ Baby Cos Lettuce, Parmesan Cheese, Crispy Bacon, Boiled Eggs, Croutons and Caesar Dressing	\$16	\$18

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

SCHNITZELS & BURGERS

	M	NM
Aussie Beef Burger w/ House Made Beef Pattie, Grilled Bacon, Spanish Onion, Tomato, Cheese, Beetroot, Smokey BBQ Sauce Served With Chips	\$24	\$28
Lemon Herb Marinated Grilled Chicken Burger w/ Garlic Aioli, Tomato, Cos Lettuce, Onion and Chips	\$24	\$28
Chicken Schnitzel w/ Chips and Salad	\$25	\$29
Sauce: Pepper, Mushroom, Diane, Red Wine Jus or Gravy	\$1.50	
Chicken Schnitzel, Bacon and Mushroom Sauce w/ Chips and Salad	\$28	\$32
Chicken Parmigiana w/Ham, Garlic Basil Tomato Sauce, Grilled Mozzarella and Chips & Salad	\$28	\$32

CHAR-GRILLED STEAKS

	M	NM
250g Eye Fillet	\$48	\$53
350g Scotch Fillet	\$50	\$55
300g New York Choice Of Sides: Chips and Salad, Mash and Veg or Chips and Veg	\$36	\$41
Sauce: Pepper, Mushroom, Diane, Red Wine Jus or Gravy	\$1.50	
Add: Grilled Prawns \$10 or Fried Egg \$4		

SIDES

	M	NM
Potato Wedges	\$15	\$17
Bowl of Chips Small	\$7	\$9
Large	\$12	\$14
Bowl of Steam Vegetables	\$6	\$8
Bowl of Mash	\$6	\$8

MAINS

	M	NM
Pistachio Dukkha Crusted Kangaroo Fillet GF w/ Beetroot Hummus, Tabouli, Baby Carrots and Red Wine Jus	\$35	\$40
Crispy Skinned Barramundi GF w/ Romesco Sauce, Marinated Cauliflower Wedge, Asparagus and Lemon	\$36	\$41
Chicken Corden Bleu w/ Mash, Greens and Creamy Pepper Sauce	\$35	\$40
Crispy Skin Pork Belly GF w/ Apple, Fennel, Walnut, Spinach, Vinaigrette Salad, Chats and Cider Jus	\$36	\$41
Marinated Lamb Rump w/ Mediterranean Salad, Crispy Chats, Chimichurri and Red Wine Jus	\$36	\$41
Lemon Pepper Battered Basa Fillets w/ Garden Salad, Chips and Lime Aioli	\$32	\$37
Linguine Marinara w/ Prawns, Bug, Squid, Salmon, Barra, Scallops & Mussels In A Garlic Basil, Tomato Sauce, A Touch Of Chilli and Shaved Parmesan	\$38	\$43
Exotic Mushroom Pappardelle w/ Asparagus, Leek, Sun-Dried Tomato, Chilli Garlic White Wine Butter Sauce, Panagrattato, Shaved Parmesan and Drizzle Of Truffle Oil	\$30	\$35

DESSERT

	M	NM
Pecan, Pistachio & Macadamia Caramel Fudge Nut Tart w/ Anglaise, Ice Cream and Double Cream	\$16	\$19
Warm Chocolate Oozing Lava Fondant w/ Anglaise, Double Cream and Ice Cream	\$16	\$19
Honey and Pistachio Cheesecake w/ Double Cream and Ice Cream	\$16	\$19
Affogato w/ Espresso Shot, Vanilla Ice Cream, Frangelico and Biscoff	\$18	\$21