

THE OAT MILL

B R A S S E R I E

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	\$22/\$25	\$38/\$41
Kilpatrick with Bacon and Worcestershire	\$25/28	\$43/\$46
Three Cheese Mornay Oyster	\$25/28	\$43/\$46

ENTREE

	M	NM
Steamed Mussels A w/ Chilli Garlic White Wine Broth and Toasted Garlic Bread	\$22	\$25
Curry Prawn I w/ Steamed Rice and Ribbon Salad	\$25	\$28
Warm Buffalo Mozzarella GF w/ Roasted Sweet Potato, Beetroot, Basil Pesto, Orange Segments, Walnut Crumbs and Balsamic Glaze	\$25	\$28
Warm Lamb Salad w/ Roast Pumpkin, Pine nuts, Spinach, Crumbed Fetta, Tomato, Onion, Cucumber and Yoghurt Dressing	\$24	\$27
Salt and Pepper Squid I w/ Green Salad, Lemon Wedge and Lime Aioli	\$20	\$23

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	\$19

Add: Grilled Prawns (I) \$10 | Grilled Chicken \$8
Smoked Salmon (A) \$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
Southern Fried Chicken Burger w/ Ranch Sauce, 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	\$2	
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	\$50	\$55
300g Scotch Fillet	\$50	\$55
300g New York Choice Of Sides: Chips and Salad, Mash and Veg or Chips and Veg	\$38	\$43
Sauce: Pepper, Mushroom, Diane, Red Wine Jus or Gravy		\$2
Add: Grilled Prawns (I) \$10 or Fried Egg \$4		

SIDES

	M	NM
Potato Wedges	\$15	\$17
Bowl of Chips Small Large	\$8 \$14	\$10 \$16
Bowl of Steam Vegetables	\$6	\$8
Bowl of Mash	\$6	\$8

MAINS

	M	NM
Seared Kangaroo Fillet GF w/ Roasted Baby Carrots, Beetroot, Maple Pumpkin, Potato Puree, Charred Asparagus and Red Wine Jus	\$36	\$41
Crispy Skinned Barramundi A w/ Lemon Parsley White Sauce, Broccolini, Blistered Cherry Tomatoes and Paris Mash	\$36	\$41
Marry Me Chicken GF w/ Creamy Sun-dried Tomatoes, Parmesan, Herbs and Garlic Sauce, Mash and Greens	\$35	\$40
Pot Pie of the Day w/ Mash and Vegetables	\$28	\$33
Herb Garlic Marinated Pork Loin GF w/ Charred Corn, Mash, Dutch Carrots, Asparagus and Red Wine Jus	\$35	\$40
Pale-Ale Battered Basa Fillets I w/ Garden Salad, Chips and Lime Aioli	\$32	\$37
Linguine Marinara M w/ Prawns, Squid, Salmon, Barra, Scallops & Mussels in a Garlic Basil, Tomato Sauce, A Touch Of Chilli and Shaved Parmesan	\$38	\$43
Hummus Bowl w/ Grilled Halloumi, Soft Boiled Egg, Roasted Sweet Potato, Beetroot, Feta Cheese, Mixed Beans Salad, Avocado, Marinated Green Olivies and Pita Bread	\$34	\$39

DESSERT

	M	NM
Strawberry & Lemon Curd Cream Meringue Roll w/ Berry Coulis, Ice Cream and Double Cream	\$16	\$19
Warm Chocolate Oozing Lava Fondant w/ Anglaise, Double Cream and Ice Cream	\$16	\$19
Warm Sticky Date Pudding w/ Butterscotch Sauce, Double Cream and Ice Cream	\$16	\$19
Affogato w/ Espresso Shot, Vanilla Ice Cream, Frangelico and Biscoff	\$18	\$21

