

# THE OVEN

## MENU

MONDAY - SUNDAY  
LUNCH  
12pm to 3pm

MONDAY - SUNDAY  
DINNER  
5.30pm to 9pm

- CLUB -  
**PARRAMATTA**

# GRAZE

## GRAZE

M V

Continental loaf toasted with garlic butter <b>V</b>	7	8
Continental loaf toasted with garlic butter and mozzarella cheese <b>V</b>	9	10
Tuscan seasoned chips with your choice of sauce <b>V</b>	7	8
Housemade salt & pepper squid with sweet chilli aioli	17	19
Duck prosciutto with heirloom tomatoes, wild rocket, pecorino, chargrilled sourdough and balsamic glaze	17	19
Spicy polenta chips with sweet tomato chutney <b>V</b>	15	17
Crispy chicken rib dippers, smoky BBQ sauce, liquid cheese and buffalo sauce	16	18
Soft fish tacos (3) with tempura flat head fillet, wild rocket, coleslaw, roast garlic and lemon aioli and wasabi fly fish roe	18	20

## AKOYA

*Eating an Akoya is like taking a dip in the pristine waters of the Southern Ocean. Akoya are a beautiful, natural treasure that grow native to Western Australia and are traditionally known for producing spectacular saltwater pearls.*

*Leeuwin Coast's bespoke aquaculture techniques in combination with Western Australia's unique environment have turned the Akoya into a delicacy in its own right.*

Akoya, kaffir lime leaf and shallot oil (6)	18	20
Akoya, blood orange and fresh mint (6)	18	20

## PAN TO PLATE

M V

Linguine boscaiola with pan fried chicken breast, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce	26	28
Spaghetti bolognese with pure beef, Napoli sauce and shaved parmesan	25	27
Creamy basil pesto and haloumi spaghetti, melody of tomatoes, baby spinach, fresh basil, pine nuts and Parmigiano Reggiano <b>V</b>	25	27
Chilli prawn spaghetti, king prawns, fresh chilli, garlic, shallots, basil, cherry tomatoes, wild rocket, extra virgin olive oil	28	30
Beef ramen with wagyu beef, crispy nori, egg noodles, snow peas, enoki mushroom, black fungi, soft boiled egg, shallots and spinach in a ginger and chilli beef broth	27	29

# PLATE

# GARDEN

## FROM THE GARDEN

M V

Caesar salad with baby cos lettuce, crispy bacon, garlic croutons, soft boiled egg and shaved parmesan	16	18
Traditional Greek salad, cos lettuce, cucumber, tomato, red onion, kalamata olives, feta cheese and balsamic vinaigrette <b>V GF</b>	16	18
Roasted chickpea salad with cherry tomato, cucumber, wild rocket, baby spinach, Spanish onion, baby beans, avocado, smoked paprika, honey and yoghurt dressing <b>V GF</b>	17	19
Roast vegetable and pearl cous cous salad, Spanish onion, pumpkin, cauliflower, rocket, cherry tomatoes, Danish feta and balsamic glaze <b>V</b>	17	19
Power bowl with avocado, dragon fruit, wakame seaweed, pickled ginger, pickled onion, crispy capers and red radish <b>V</b>	17	19

## PIMP YOUR SALAD

and add one of the following:

King Prawns (4) <b>V</b>	9	10
Poached chicken <b>V</b>	7	8
Smoked Salmon <b>V</b>	7	8
Duck Prosciutto	7	8

# CLASSICS

## CLASSICS

M V

Chicken schnitzel 300g served with chips and house salad	20	22
<i>Make your schnitzel a parmigiana</i>	3	4
Housemade beer battered market fish served with chips, house salad & tartare sauce	22	24
Housemade salt and pepper squid, Greek salad, chips and sweet chilli aioli	28	30
Chicken Kiev with mash potato, broccolini and garlic cream sauce	26	28
Crumbed lamb cutlets (2) served with creamy mash potato, broccolini and merlot gravy	25	27
Smoky cheese kranisky sausages, potato puree, sauerkraut, shallots and stout gravy	24	26

**V** VEGETARIAN **GF** GLUTEN FREE

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# SIGNATURE

## SIGNATURES

**M V**

Slow cooked crispy pork knuckle 1kg, creamy mash potato, sauerkraut and stout gravy	<b>39</b>	<b>41</b>
Kangaroo rump crusted in pink peppercorns with sweet potato jacket with cinnamon butter, broccolini, baby beans, caramelised onion and merlot jus	<b>28</b>	<b>30</b>
6 hour slow cooked plum and hoisin pork belly, served with tossed Singapore noodles and Asian stir-fried vegetables	<b>27</b>	<b>29</b>
Grilled Tasmanian salmon fillet with creamy potato puree, broccolini, Australian king prawn and béarnaise sauce <b>GF</b>	<b>29</b>	<b>31</b>
Crispy skin seared barramundi fillet with parsnip and leek puree, crispy zucchini flower, toasted hazelnuts and zesty gremolata	<b>28</b>	<b>30</b>

# BURGERS

ALL BURGERS SERVED ON A BRIOCHE BUN WITH CRUNCHY STEAKHOUSE FRIES

## BURGER BAR

**M V**

<b>New Yorker</b> Angus beef pattie with jacks' cheese, cos lettuce, smoky bacon, pickled mustard, ketchup and aioli	<b>18</b>	<b>20</b>
<b>Beef &amp; Rib</b> Wagyu beef pattie with slow cooked maple bacon, hi-melt cheese and ranch sauce	<b>25</b>	<b>27</b>
<b>Surf &amp; Turf</b> Wagyu beef pattie topped with salt & pepper squid, jacks' cheese, cos lettuce, tomato and béarnaise sauce	<b>22</b>	<b>24</b>
<b>Buffalo Chicken</b> Crispy chicken thigh fillet, cos lettuce, tomato, hi-melt cheese and hot spicy buffalo sauce	<b>18</b>	<b>20</b>

## PLANT BASED & VEGAN

**M V**

<b>Plant-Based Cheeseburger</b> Plant-based beef pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo <b>V</b>	<b>18</b>	<b>20</b>
<b>Vegan Shroom Burger</b> Rocket, lettuce, vegan cheese, garlic marinated portobello mushroom, roasted pepper, basil pesto and herbed vegan mayonnaise <b>V</b>	<b>17</b>	<b>19</b>
<b>Silver Pin Noodles</b> Stir fried silver pin noodles, king brown mushrooms, pearl mushrooms, oyster mushrooms, xo sauce and Australian truffle oil <b>V</b>	<b>27</b>	<b>29</b>

# CHAR CHAR CHAR

## CHAR CHAR CHAR

**M V**

Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread	<b>27</b>	<b>29</b>
Slow cooked pork scotch with smashed chat potatoes, bacon beans and creamy mustard sauce	<b>28</b>	<b>30</b>
Texan sticky baby back beef ribs, charred corn, ranch sauce and crunchy steakhouse chips	<b>31</b>	<b>33</b>

## ANGUS MSA, 100 DAYS GRAIN FED BEEF

Your choice of two sides from the following: chips, house salad, vegetables or potato puree

Rump steak (300grams) <b>GF</b>	<b>27</b>	<b>29</b>
Prime scotch fillet (300grams) <b>GF</b>	<b>31</b>	<b>33</b>
New York (500grams) <b>GF</b>	<b>39</b>	<b>41</b>

**Pimp your steak:** with two Australian King Prawns **12 14**

**Choice of Gluten Free Sauces;** **2 4**

- Creamy mushroom
- Pink peppercorn sauce
- Merlot and port wine jus
- Creamy Dianne
- Béarnaise
- Sticky barbeque rib
- Creamy roast garlic

# KIDS 12 YRS & UNDER \$12 M / \$13 V

- Battered fish fillets with chips
- Mini cheeseburger served with fries
- Dinosaur chicken nuggets, chips and sauce
- Grilled chicken with steamed vegetables **GF**
- Spaghetti bolognese topped with parmesan cheese

**Kids meals include a free chef's choice ice cream**

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# THE PIZZA

ALL 12 INCH

**M V**

<b>Cheesy Garlic</b> Fresh herbs and mozzarella <b>V</b>	<b>16</b>	<b>18</b>
<b>Margarita</b> Mozzarella, fresh basil and oregano <b>V</b>	<b>16</b>	<b>18</b>
<b>Funghi</b> <b>V</b> Napoli base, swiss browns, oyster, black fungi, bocconcini and mozzarella	<b>17</b>	<b>19</b>
<b>Hawaiian</b> Leg ham, pineapple and mozzarella	<b>18</b>	<b>20</b>
<b>Capricciosa</b> Tomato, mozzarella, artichokes, Italian ham and oregano	<b>18</b>	<b>20</b>
<b>Radicchio</b> Napoli base, mozzarella, smoked mozzarella, hot Italian sausage, radicchio and balsamic reduction, marinated mushrooms, bocconcini and shallots	<b>18</b>	<b>20</b>
<b>Meat Lovers</b> Ground beef, ham, pepperoni, bacon, cabanossi and barbeque sauce	<b>18</b>	<b>20</b>
<b>The Italian Stallion</b> Pepperoni, Napoli base and shredded mozzarella	<b>19</b>	<b>21</b>
<b>Parmigiana</b> Tomatoes, eggplant, chicken schnitzel, hot soppressata, Parmigiano Reggiano and fresh basil	<b>19</b>	<b>21</b>
<b>Supreme</b> Ham, pepperoni, salami, pineapple, mushroom, capsicum, onion and olives	<b>19</b>	<b>21</b>
<b>Buffalo Chicken</b> Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli	<b>19</b>	<b>21</b>
<b>The Mexican</b> Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli	<b>19</b>	<b>21</b>
<b>Chicken and Avocado</b> Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli	<b>21</b>	<b>23</b>
<b>Firey Prawn</b> Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	<b>21</b>	<b>23</b>
<b>Nutella</b> Nutella base, strawberries, vanilla bean ice cream and icing sugar <b>V</b>	<b>14</b>	<b>16</b>
<b>Gluten Free Base (add)</b>	<b>3</b>	

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