

THE OVEN

MENU

SUNDAY - THURSDAY

LUNCH 12PM - 3PM
DINNER 5.30PM - 9PM

FRIDAY & SATURDAY

LUNCH 12PM - 3PM
DINNER 5.30PM - 9.30PM

- CLUB -
PARRAMATTA

GARDEN

	M	V
Caesar Salad Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing	18	20
Orzo and Roasted Vegetable Orzo, roast carrot, grilled brussels sprout, honey glaze pumpkin, bocconcini, spinach, heirloom tomato, fried chickpeas and lemon pesto dressing	19	21
Citrus, Toasted Almond and Pecan Salad Grapefruit, orange, blood orange, butter lettuce, almond flakes, cherry tomato, crushed pecan and honey citrus dressing	21	23
Grilled Cauliflower Panzanella Toasted parmesan bread, grilled cauliflower, sliced radish, zucchini, tomato, crumbled fetta, basil, honey lemon dressing and balsamic glaze	21	23
PIMP YOUR SALAD and add any of the following:		
Chilled king prawns (4) 	9	10
Poached chicken 	7	8
Smoked salmon 	7	8

CLASSICS

Chicken schnitzel 300grams served with chips, creamy apple slaw and gravy	22	24
Make your schnitzel a parmigiana with Napoli sauce, ham and mozzarella cheese	5	6
Housemade lemon and lime beer battered market fish served with chips, creamy apple slaw and tartare sauce	22	24
Housemade salt & pepper squid, Greek salad, chips and yuzu aioli	28	30
Chicken and Prawn Scallopini Grilled chicken breast fillet, tiger prawns, avocado, sautéed spinach, black truffle mash potato and garlic cream sauce	27	29
Lamb Shanks Slow braised lamb shanks (2), creamy potato puree, mint peas, red wine jus and gremolata	29	31

All burgers served with crunchy steakhouse fries

NEW YORKER 18 M 20 V

Angus beef pattie, Jacks' cheese, cos lettuce, smoky bacon, pickled mustard, ketchup and aioli

BIG BIRD 18 M 20 V

Famous chicken schnitzel burger served on house baked continental loaf, crispy bacon, cos lettuce, tomato, American Jacks' cheese, tomato relish and garlic aioli

PAN TO PLATE

Our fresh pasta is made with premium local ingredients: 100% Australian Durum Semolina milled to order in Tamworth NSW, free range eggs, 100% Australian grown vegetables and cheese from Australia and Italy.

Salmon Casarecce Pasta Pan fried salmon fillet, baby capers, spinach, fresh parsley and lemon rind in a light cream sauce topped with shaved Grana Padano	28	30
Chilli Prawn Spaghetti Grilled prawns, fresh chilli, shallots, basil, spinach, blistered cherry tomatoes, emulsified white wine butter and shaved Pecorino	28	30
Chicken Linguine Pan fried chicken breast, creamy basil pesto, sundried tomato, spinach, Danish fetta and Pecorino cheese	27	29

SIGNATURES

	M	V
Pork Belly Roast Slow roasted pork belly, Yorkshire pudding, zucchini, Dutch carrots, crispy potato, apple compote and red wine jus	27	29
Grilled barramundi fillet with roasted winter vegetable, crushed green peas, creamy lemon butter sauce and pickled fennel	32	34
Grilled marinated salmon fillet served with crispy fried and crushed potato, sautéed asparagus, roasted pumpkin and sage puree	32	34
Grilled Seafood Plate Grilled barramundi, king prawns, char-grilled marinated baby octopus and seared scallops served with garden salad and crunchy chips	45	47

BURGERS

EBONY ANGUS & TRUFFLE 20 M 22 V

Ebony Black Angus beef and truffle burger, cos lettuce, crispy maple bacon, pickled onion, spiced pickles, American Jacks' cheese and truffle aioli

BEEF & RIB 25 M 27 V

Wagyu beef pattie, slow cooked beef rib, maple bacon, hi-melt cheese and ranch sauce

GRAZE

	M	V
Continental loaf toasted with garlic butter V	7	8
Continental loaf toasted with garlic butter and mozzarella cheese V	9	11
Char-grilled chicken wings (6), gochujang sauce and fermented kimchi G	16	18
Soft tacos with salt and pepper soft shell crab (3), cos hearts, slaw, yuzu mayo, fly fish roe and fennel pollen	18	20
Seared scallops with cauliflower puree, sautéed asparagus and crushed walnut, drizzled with herb oil	22	24
Truffle and porcini arancini (5), truffle aioli and shaved Pecorino cheese V	17	19
Grilled haloumi with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread V	16	18
½ Dozen grilled organic oysters topped with wilted spinach, crispy bacon, three cheeses and sourdough crumbs	24	26

PLANT-BASED

PLANT-BASED BEETROOT BURGER	18	20
Vegan beetroot pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo V G		
VEGAN PHO	25	27
Marinated tofu, shitake mushroom, enoki mushroom, choy sum, galangal, lemongrass, coriander, kaffir lime and flat rice noodles		
VEGAN INDIAN CURRY	25	27
Slow cooked flavoursome curry with chickpeas, silverbeet leaves, fresh basil, garlic, carrots, celery and yellow curry served with steamed brown rice and pappadum		

V VEGETARIAN **G** GLUTEN FREE **M - MEMBER V - VISITOR**

PIZZA

	M	V
CHEESY GARLIC fresh herbs and mozzarella V	16	18
MARGARITA Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil V	16	18
FUNGI Napoli base, swiss browns, oyster, black funghi, bocconcini and mozzarella V	17	19
HAWAIIAN Leg ham, pineapple and mozzarella	18	20
ITALIAN MEAT LOVERS Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	18	20
THE ITALIAN STALLION Pepperoni, Napoli base and shredded mozzarella	19	21
SUPREME ITALIANO Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs	19	21
BUFFALO CHICKEN Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli	19	21
THE MEXICAN Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli	19	21
CHICKEN & AVOCADO Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli	21	23
FIERY PRAWN Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato & sriracha aioli	21	23
NUTELLA Nutella base, strawberries, vanilla bean ice cream and icing sugar V	14	16
GLUTEN FREE BASE (add)	3	

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If you have any serious allergies, please let us know and we will try our best to serve you something delicious.

CHAR CHAR CHAR

	M	V
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Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread	29	31
Spiced grilled chicken skewers served with crispy crushed potatoes, creamy slaw, pita bread and cilantro ranch	27	29
EBONY BLACK ANGUS		
<i>We only choose to use Ebony Black Angus across our menu. Ebony Black Angus is produced from carefully selected prime quality Black Angus cattle and grain finished for 100 days. This delivers a perfectly marbled product that is juicy, tender and brimming with flavour.</i>		
<i>All our meat is aged for a minimum of 28 days to ensure beautiful eating qualities across the meat used throughout our menu.</i>		
Steaks served with crunchy steakhouse chips and wedge salad with ranch sauce, crispy beef bacon, cherry tomatoes and crispy onions.		
Slow cooked Ebony Black Angus beef rib marinated in red wine, rosemary and garlic served with soft polenta, sautéed greens and cooking reduction	42	44
Rump steak 300grams G	28	30
Prime scotch fillet 300grams G	39	41
New York Premium 400grams G	42	44
PIMP YOUR STEAK		
Add two Australian king prawns G	14	16
Choice of Gluten Free Sauces;	2	4
Creamy mushroom	Béarnaise	
Pink peppercorn	Sticky barbeque rib	
Merlot and port wine jus	Creamy roast garlic	
Creamy Dianne		

KIDS

12 YEARS AND UNDER.

Battered fish fillets with chips	12	13
Mini cheeseburger served with fries	12	13
Dinosaur chicken nuggets and chips	12	13
Grilled chicken with steamed vegetables G	12	13
Twirl bolognaise topped with parmesan cheese	12	13

Kids meals include a free chef's choice ice cream