

# OSCARS HANGOUT

## Café & Catering

# FRIDAY NIGHT FEEDS

### TAPAS

House marinated local olives .....	\$6
Garlic and cheese flatbread.....	\$10
House made dips and grilled bread.....	\$12
Shaved Serrano jamon with grilled bread and house made pickles .....	\$12
Chickpea falafel with sumac yoghurt and cucumber salsa.....	\$12
Crumbed Haloumi served with fresh lemon .....	\$9
Truffled Gruyere macaroni and cheese .....	\$10
Potata Bravas – Crispy potato, smoked paprika and chipotle aioli .....	\$7

### LOCAL CLASSICS

Crisp beer battered fish and chips with tartare and garden salad .....	\$20
Chicken Parma with garden salad and fries (or schnitzel) .....	\$24
Black Angus beef and bacon burger with swiss cheese, lettuce, tomato, relish and herb aioli. Served with Fries .....	\$24
Char grilled Grain fed Scotch fillet with crisp potato Roesti, spinach and mushroom jus.....	\$33

### GOURMET PIZZA SELECTION

Margarita – Tomato, boconcini and pesto.....	\$13
BBQ pork – Slow cooked pork, tomato, roasted capsicum, house made Jack daniels BBQ sauce, pickled onion.....	\$18
Balsamic Lamb – Cherry tomato, Spanish onion, slow cooked lamb shoulder finished with smoked yoghurt and cucumber .....	\$18
Salmon – Smoked salmon, asparagus, goats cheese, cherry tomato and dill.....	\$18
Veggie patch – Roasted pumpkin, asparagus, Brocolini, cherry tomato and goats cheese.....	\$17

### SALADS

Spiced Walnut, parmesan, pear and roquette salad with balsamic dressing .....	\$10
Marinated Boconcini, truss tomato, pesto and baby spinach.....	\$12
Warm Roasted pumpkin, Brocolini, pickled red onion, roasted capsicum, baby spinach, turmeric almonds & goats cheese salad .....	\$14

### DESSERTS

Sticky date pudding – butterscotch sauce, peanut sesame brittle, vanilla ice cream .....	\$12
Lindt Dark Chocolate brownie – Berry compote, ice cream, Kahlua mocha sauce.....	\$12
Affogato – Ice cream, espresso and liquor .....	\$12