



🤍 Mother's Day Set Menu 🥯



3 course set menu on Sunday 12th May for Lunch at \$79PP

Entrée

Arancini Balls bocconcini, pumpkin, leek and wild thyme Arancini served w lime aioli and tomato chutney GF V VG OPT Middle Eastern Chicken Skewers tenderloins w Egyptian dukkah w a Tahini, honey yoghurt GF Spinach and Ricotta Cannelloni tomato and basil sugo, shaved parmesan v

Main Event

Chargrilled Grain Fed 300gm Porterhouse herbed potatoes, green beans w a Leconfield Shiraz Jus GF Chicken Breast pocketed with haloumi, semi-dried tomatoes and leek, served on a sweet potato mash gr NT Barramundi Fillet oven backed, w Moroccan warm chickpea salad, w a cinnamon and Orange dressing GF Mushroom and Lentil Ragout, on a saffron, herb risotto cake. vvg GF

Sides to order 2010.5

Side Mediterranean Salad GF VG OPT Crispy bush spiced chips w aioli gropt

Wilted Seasonal Greens, w slivered almonds GF Side Rocket, Pear, Parmesan, Balsamic Salad

Dessert (add ice cream/ double cream +3.5)

Oscars Rich Chocolate Mouuse coveture chocolate whipped light and fluffy vgf Pear and walnut Pudding, served warmed with whipped coconut cream GF, VG Citrus Tart tangy Lemon curd Tart on shortcrust base served with double cream

Butterscotch Affogato espresso, Butterscotch liqueur, ice cream & biscotti GFO, VGO

This is a ticketed at \$79pp event, tickets available on booking at www.oscars.com.au. 3 courses (children under 13 choose from pizza menu only). Please, No changes or substitutions to the set menu on the day. Please advise of any dietary or allergy changes on booking. Please advise of any changes to your Booking. Please allow minimum 2hrs to enjoy the menu.

V- VEGETARIAN / VEGAN VG /GF-GLUTEN FREE / GFO-GLUTEN FREE OPTIONAL / VG OPT-VEGAN OPTION AVAILABLE UPON REQUEST