# OSC^RS 

## in the heart of mclaren vale

## Mother's Day Set Menu

3 course set menu on Sunday $12^{\text {th }}$ may for Lunch at $\$ 79$ PP

## 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 wa 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 wa 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 a 10.5
crispy bush spiced chips w aioli ga OPT Wilted Seasonal Greens, w slivered almonds gF

Side Mediterranean Salad gf vg opt
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 $\$ 79 p p$ 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 $2 h r s$ to enjoy the menu.
v- Vegetarian / vegan vg /gF-gluten free / gfo-gluten free optional / vg opt-vegan option available upon request

