

OGBC MENU



TO SHARE

GARLIC & CHEESE SOURDOUGH \$9.0 (V)

BOWL OF CHIPS \$9.0 (NG, V, LF)
tomato sauce & aioli

POTATO WEDGES \$10.0 (V)
sour cream & sweet chilli sauce

PORK BELLY BITES \$14.0 (NG, LF)
sticky spiced plum glaze, toasted sesame seeds

PRAWN COCKTAIL \$14.0 (NG, LF, NF)
iceberg lettuce, house-made thousand island dressing & lemon cheek

HALF SHELLED SCALLOPS \$16.0 (NG, NF)
bass strait grilled scallops with a confit garlic & parsley butter

HALF DOZEN OYSTERS (NG, LF, NF)
freshly shucked pacific
NATURAL \$25.0 - with lemon cheek
KILPATRICK \$29.0 - tangy tomato & bacon sauce

GRILLED HALLOUMI \$13.0 (NG, V, NF)
burnt lemon, red wine vinegar glaze

MUSHROOM PATE \$14.0 (NGA, VG, LF)
roasted portobello mushroom, macadamia, black truffle, thyme pate, toasted turkish bread

BRUSCHETTA \$16.0 (VG, LF)
blistered cherry tomato, roasted red onion, fired bell peppers, butternut pumpkin drizzled with chimichurri on toasted turkish bread

PANANG CHICKEN SKEWERS \$14.0 (NG, LF)
marinated chicken tenders, house-made rich panang sauce & toasted cashews

MAINS

ROAST \$28.0 (NG, LF, NF)
roast special, butternut pumpkin, dutch carrots, kipfler potatoes & green peas

CHICKEN SCHNITZEL \$27.0 (NF)
chicken schnitzel & gravy side
*choice of chips or mash & salad or veggies

CHICKEN PARMI \$29.0 (NF)
napoli sauce, ham, melted cheese
*choice of chips or mash & salad or veggies

OPEN LAMB NECK SOUVLAKI \$32.0 (NGA, NF)
greek inspired braised lamb neck, olives, tomato, cucumber, onion, lettuce, feta, tzatziki, pita bread & seasoned chips

GOAT RAGU \$30.0 (LFA, NF)
braised goat in a rich white wine tomato & onion sauce, tossed in pappardelle, finished with butter & shaved parmesan cheese

BLACK RICE RISOTTO \$28.0 (NG, VG, LF, NF)
black rice, medley of roasted vegetables simmered in tomato, garlic & onion compote

BURGERS

PERI PERI CHICKEN BURGER \$25.0 (NF)
grilled chicken thigh, chipotle mayo, iceberg lettuce, red onion & tomato on a buttermilk bun with seasoned chips

BEEF BURGER \$26.0 (NF)
grilled beef patty, bacon, cheese, fried egg, iceberg lettuce, tomato, red onion, beetroot relish & mayo on a buttermilk bun with seasoned chips

FROM THE OCEAN

BARRAMUNDI \$29.0 (NG, LFA, NF)
grilled barramundi fillet, tartare & lemon
*choice of chips or mash & salad or veggies

ATLANTIC SALMON \$33.0 (NG, LF)
fragrant rice, wakame & pickled vegetable salad, wasabi mayo & unagi sauce

SEAFOOD PAELLA \$42.0 (NG, LF, NF)
pan-sauteed portalington mussels, scallops, prawn cutlets, squid, chicken, chorizo, green peas, fired bell pepper, spring onion & saffron infused rice

FROM THE GRILL

LAMB CUTLET \$38.0 (NG, LF, NF)
local salt bush marinade, rainbow carrots, kipfler potatoes, tomato & cauliflower chutney

SCOTCH FILLET \$45.0 (NGA, LFA, NF)
300gm raw weight scotch fillet, choice of sauce
*choice of chips or mash & salad or veggies

SAUCES

traditional gravy **\$3.0 (NG, LF, NF)**
mushroom & garlic gravy **\$3.0 (NG, LF, NF)**
green peppercorn gravy **\$3.0 (NG, LF, NF)**
garlic butter **\$2.0 (NG, V, NF)**
sour cream **\$2.0 (NG, V, NF)**
chipotle aioli **\$2.0 (NG, V, LF, NF)**

ADD SIDE SALAD +\$3.0
ADD SIDE VEGETABLES +\$4.0
ADD MASHED POTATO +\$4.0

* Public Holidays will incur a 15% surcharge

SALADS

CAESAR SALAD \$22.0 (NGA, VA, NF)
cos lettuce, bacon lardons, shaved parmesan cheese, 6-min egg, garlic croutons, white anchovies with rich creamy parmesan dressing

QUINOA SALAD \$22.0 (NG, VG, LF)
butternut pumpkin, sundried tomato, roasted beetroot, spiced pumpkin seeds, pickled cauliflower, roasted red onion with a pomegranate vinaigrette

NIÇOISE SALAD \$22.0 (NG, VA, LF, NF)
potato, green beans, cucumber, olives, tomato, red onion, 6-min egg, lettuce, white anchovies with lemon & dill vinaigrette

RISONI PASTA SALAD \$22.0 (VA, NF)
bacon lardons, fired bell peppers, spinach, roasted red onion, charred corn, sundried tomato, parmesan cheese with ranch dressing

ADD PROTEIN
chicken skewer (1) **+\$4.0 (NG, LF, NF)**
smoked salmon **+\$6.0 (NG, LF, NF)**
thai marinated beef **+\$8.0 (NG, LF, NF)**
prawn cutlets (4) **+\$8.0 (NG, LF, NF)**
halloumi **+\$8.0 (NG, NF, V)**

SOMETHING SWEET

STICKY DATE PUDDING \$12.0 (V)
butterscotch fudge sauce, cured strawberries & double dollop cream

MIXED BERRY POSSET \$12.0 (NG, VG, NF)
caramelised toffee, mango & passionfruit compote

CHOCOLATE PARFAIT \$12.0 (NG, V)
layers of chocolate brownie, chocolate ice cream, chocolate ganache & whipped cream

BAKED CAMEMBERT \$12.0 (NGA, V)
drizzled with honey, assorted dried fruits, toasted nuts & crackers

DIETARIES

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| NG | NO GLUTEN INGREDIENTS | | |
| VG | VEGAN | V | VEGETARIAN |
| LF | LACTOSE FREE | A | AVAILABLE |
| NF | NO NUT INGREDIENTS | | |

Please note, while our team ensure all dietary requirements are treated seriously & safely, we cannot guarantee that there is 100% no contact with allergens.