



OAKOVER

grounds

LUNCHEON SET MENU

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SHARING PLATTERS

Turkish Bread & House Made Dips (GFO)

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ENTREE

Please choose One

Confit Tomato Bruschetta w shaved parmesan, balsamic glaze, sourdough (GFO)

Cheese and Chive Croquettes w pesto aioli, tomato relish (V)

Pumpkin and Pine Nut Arancini w herb aioli shaved parmesan (V)

Organic crispy **Chicken Wings** w smoky paprika salt, chipotle dipping sauce (GF)

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MAINS

a choice of two \$40* per person or a choice of three \$45* per person

Salt & Pepper Squid w piperade, cucumber, tomato, dressed leaves & Nam-Jim dipping sauce (GF)

Brown Rice Salad w roast pumpkin, grilled broccolini, rocket,
raspberry vinaigrette grilled halloumi (V) (GF) (Vegan Option)

Oakover Chicken Caesar w baby cos, garlic croutons, crispy bacon,
herb aioli and shaved parmesan (GFO) (VO)

Bec's BLT grilled bacon, tomato relish, lettuce, aioli, Turkish bread and chips

Angus Beef Burger bacon, American cheese, spicy pickles,
tomato relish, aioli, brioche bun and chips

*Additional \$4.00 per person added when wine tasting is included.

(GF) – Gluten Free (GFO) – Gluten Free Option (V) – Vegetarian (VO) – Vegetarian Option (*) – Contains Nuts
Please inform our friendly staff if you would like to make your meal GF. All produce & goods sourced from local,
organic, fair trade & animal friendly suppliers where possible.
It's not only the right thing to do, it just tastes better!

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