OSCARS HANGOUT

BREAKFAST

2 Slices of Homemade Banana Bread with maple butter	10
2 Slices of Bakery Lievito Fruit Toast, homemade jam and butter	10
2 Free Range Eggs on Toast (GF bread available \$2)	12
The Big Boy – 2 rashers bacon, 2 fried eggs, tomato relish, herb aioli on a long Turkish roll	16
Canadian Pancakes – Banana, peanut sesame brittle, bacon, vanilla ice cream and maple syrup	18
Sweet Corn Fritters – Beetroot relish, rocket, goat cheese, avocado and 2 poached eggs (VE)	19
Hallmark Hash Browns – 2 Poached eggs, cherry tomatoes, avocado, haloumi, potato roesti and hazelnut dukkah (VE, GF)	19
Oscars Big Breakfast – Eggs your way, chorizo, bacon, potato roesti, cherry tomatoes, crumbed mushrooms, spinach and toast	25
Chilli Scrambled Eggs on Ciabatta with goat cheese and rocket (VE)	17
Summer Time Bircher Muesli – Coconut yoghurt, topped with blueberries, banana, and coconut flakes (V)	15
Smoked Salmon Benedict – 2 poached eggs on ciabatta, with smoked salmon, topped with hollandaise and pickled red onion	21
Baghdad Eggs – Smoky Baba Ganoush, fried eggs, flatbread, marinated goat cheese, rocket, finished with lemon olive oil and sumac zaatar (VE, VO)	21
Willow's Garden Harvest – Roasted pumpkin, avocado, beetro hummus, broccolini, quinoa, 2 poached eggs, finished with pumpkin seeds, dukkha, goat cheese and crispy kale (VE, VO)	
BREAKY EXTRAS GF Bread 2	
Avocado, Crumbed field mushrooms, Haloumi, Roasted cherry tomatoes, Potato roesti	4
Grilled chorizo, Bacon (crispy or not), Smoked salmon	6
SNACKS	
Southern Fried Chicken Strips with spicy aioli	15
Beer Battered Fries served with herb aioli & tomato sauce	10
Chickpea Falafels with smoked yoghurt	9

We do catering and functions!

Enquire within to find out more.

LUNCH

LUNCH	
BLAT – Bacon, Lettuce, Avocado, Tomato, relish and herb aioli on a Turkish roll	16
Vietnamese Pork Roll – Sticky pork belly, slaw, sriracha aioli and hoisin sauce	17
Beer Battered Fish n' Chips – Served with herb aioli and fries	23
Pistachio, Lemon and Herb Crumbed Chicken Schnitzel – Slaw, herb aioli, fresh lemon and fries	23
Falafel Wrap – Beetroot hummus, mixed leaves, cucumber and tomato salsa, and smoked yoghurt (VE, VO)	16
Caesar Salad – Housemade Caesar dressing, cos lettuce, crispy bacon, Turkish bread croutons and a poached egg, topped with anchovies (add chicken or smoked salmon \$6)	19
Grilled Lamb Plate – Slow Cooked lamb, Greek salad, beetroot hummus, smoked yoghurt, pita, and fries	25
Steak Sandwich – Caramelised onions, sliced tomato, cheese, housemade herb aioli and tomato relish, with a side of fries	25
Nourish Bowl – Mixed leaves, cherry tomatoes, roasted pumpkin, broccolini, quinoa, beetroot hummus and smoked yoghurt (add chicken or falafels \$6) (VE, VO)	19
BEVERAGES	
Coffee – Just as you like it / Arkadia Chai / Hot Chocolate Regular / Large	5/6
Alt. Milks +\$0.80 (Lactose Free, Almond, Soy, Oat)	
Tea – English Breakfast, Green, Earl Grey, Peppermint,	
Chamomile, Lemongrass & Ginger	4
Iced – Coffee, Mocha, Chocolate, Chai	7
Coke, Diet Coke, Coke Zero Lemonade, Lemon Squash, Fanta	a 4
Milkshakes – Chocolate, Strawberry, Vanilla, Caramel, Banana, Blue Heaven, Spearmint, Lime	7
Kid's Milkshake	4.5
Juice – Orange, Apple, Pineapple, Cranberry	4.5
Freshly Squeezed Juice – Ask for varieties	8
Smoothies – Berry or Banana	9
Don't forget to check out our range of fresh housemade muffing	s 6

Open 6 days a week:

Sparkling		G
Gancia, Prosecco DOC Brut	Veneto, Italy	10
Redbank Emily, Brut Curvee	King Valley, VIC	9
White		
The Conversationalist, Pinot Grigio	Murray Darling, NSW	10
Bird in Hand, Pinot Gris	Adelaide Hills, SA	11
321 South Marlborough, Sauvignon Blanc	Marlborough, NZ	10
Gippsland Wine Co, Chardonnay	Gippsland, VIC	12
Rosé		
Vaison Francaise, Rosé	Languedoc, France	10
Moscato		
Dunes and Greene, Moscato	South Australia	9
Red		
Long Story Short 26 Maples, Pinot Noir	Mornington Peninsula	12
Tierra Del Puerco, Malbec	Barossa Valley, SA	10
Boucher, Shiraz	Heathcote, VIC	11
Sky Ridge, Cabernet Sauvignon	Coonawarra, SA	10
By the Bottle		
Sparkling		
Bird in Hand, Sparkling	Adelaide Hills, SA	
White		
Mesh, Riesling	Eden Valley, SA	
Soumah, Savarro	Yarra Valley, VIC	
Louis Jadot, Chablis	Chablis, France	
Hahndorf Hill, Rosé	Adelaide Hills, SA	
Red		
Dalrymple, Pinot Noir	Tasmania	
Chaffey Bros Pax Aetema Old Vine, Grenache		
Vasse Felix, Cabernet Sauvignon	Margaret River, WA	
Hares Chase Marananga, Shiraz	Barrossa Valley, SA	
BEER		S
Estrella (on tap)		9

All menu items are made in house with the freshest ingredients and made to order from many local suppliers. We have gluten free bread available too if needed. We appreciate your patience during peak times. Most meals can be modified for dietary requirements.

Tuesday – Sunday, 8am-3pm (kitchen closes at 2:30pm)

WINE (By the Glass)

GF = Gluten Free **V** = Vegan **VE** = Vegatarian **VO** = Vegan Optional