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Bread

La Madre sour dough studded with Mount Zero Kalamata olives, served with a generous drizzle of balsamic glaze and sprinkled with salt flakes (V) \$ 9.00

Roasted garlic and melted cheese ciabatta (V) \$ 9.00

Entrées

Frijoles refritos filled **spring roll**, accompanied by sides of bourbon BBQ sauce and sour cream and chives \$13.50

Lemon pepper coated **calamari**, served with a leafy roquette salad and Cajun mayonnaise (GF) \$14.00

Slow braised pork belly, served with Sichuan mayonnaise and pomegranate mint sauce (GF) \$16.00

Luxurious **crispy skin confit chicken**, served with a refreshing Vietnamese herb salad and mango dressing (GF) \$16.50

Oceanic tasting trio: Asian style Atlantic salmon with a smear of miso mayonnaise, sesame prawns on a wakame salad and natural oyster dressed with a soy ginger vinaigrette \$18.50

Pasta and Risotto

All served with shaved parmesan cheese and a fresh lemon wedge

Choose your base: spaghetti, risotto (GF), gnocchi

Choose your sauce:

Mushrooms, leek and sun dried tomatoes in a decadent blue cheese sauce, garnished with toasted macadamia nuts (V) \$21.00

Creamy smoked chicken, bacon, capsicum and herb sauce \$23.00

Marinara: a selection of fresh local mussels, squid, prawns, Atlantic salmon and Barramundi in a light aromatic tomato based sauce bursting with flavour from the inclusion of fresh herbs, onion and white wine \$25.00

Please advise our friendly wait staff of your dietary requirements



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Mains

Puttanesca style pan fried tofu with olives and capers in a rich Napoli and herb sauce, served with jasmine rice and brittle parmesan chips (V), (GFA)	\$24.00
Outback spiced chicken breast with baked roma tomato, zucchini, charred potato and an aromatic basil cream sauce (GF)	\$29.00
Crispy skin pork belly on a bed of creamy potato mash with al dente green beans, finished with caramelised onion jus (GF)	\$31.00
Pan fried garlic prawns in a light lemon cream sauce finished with a hit of Tabasco served with fragrant jasmine rice (GF)	\$32.00
Atlantic Salmon served with a vibrant trio of roasted beetroot, asparagus and cinnamon pumpkin, garnished with roquette leaves and a botanical dill cream dressing (GF)	\$34.00
Scotch fillet or Porterhouse steak cooked to your liking served with baked sweet potato, spinach, garlic mushrooms, drizzled with a rosemary jus (GF)	\$36.00

Traditional Favourites

Traditional Garden salad or Greek salad (V), (GF)	\$16.00
Add grilled chicken breast or panko calamari	\$ 9.00
Spaghetti bolognese topped with fresh shaved parmesan	\$21.00
Grilled or beer battered Barramundi served with chips and salad or vegetables	\$23.50
Slow braised lamb shank with mashed potato and green beans in rich red wine and herb gravy	\$24.00
Chicken Parmigiana: Chicken breast schnitzel topped with ham, Napoli and melted cheese with chips and salad or vegetables	\$25.00
Satay Parmigiana: Chicken breast schnitzel topped with homemade satay sauce, pineapple, melted cheese and fried shallots served with chips and salad	\$25.00
Mexican Chicken Parmigiana: Chicken breast schnitzel topped with salsa, melted cheese, sour cream, guacamole, jalapenos, and corn chips served with chips and salad	\$25.00
Fisherman's selection: salt and pepper prawns, panko calamari and beer battered Barramundi with salad and chips	\$29.00

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Side Orders

Side of gravy, peppercorn or mushroom sauce	\$ 2.50
Small side of beer battered chips or petite garden salad (GF, V)	\$ 3.50
Beer battered chips with cajun mayonnaise (V)	\$ 7.00
Sautéed seasonal greens (GF, V)	\$ 8.00

Childrens' Menu - Strictly under 12 years old only, includes a complimentary drink and dessert \$13.00

Spaghetti bolognese with shaved parmesan

Cheeseburger served with chips or carrot and broccoli

Hawaiian pizza

Half chicken Parmigiana served with chips or carrot and broccoli

Chicken breast nuggets served with chips or carrot and broccoli

Panko crumbed calamari rings served with chips or carrot and broccoli

Battered fish served with chips or carrot and broccoli

Children's dessert choices are 'frog in the pond' or 'snakes in the snow'

House Made Desserts

Decadent baked butterscotch cheesecake enlivened with sour cherries and a generous dollop of cream \$ 8.50

Sumptuous rosewater brulee, with rich sesame brittle and fresh strawberries (GF) \$ 9.00

Goey Walnut brownie served with a bitter chocolate sauce and a refreshing white chocolate and raspberry ice cream \$ 9.50

Seasonal local cheese platter: crackers, olive sour dough, dried port figs and quince paste \$14.50

See specials for today's cheese selection

Affogato: vanilla ice cream with a shot of espresso pour over and chocolate praline (GF) \$10.00

Add Liqueur \$14.00

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