

Dinner Menu

5: 00 pm to 11:00 pm daily

To Start

Oomphatico's bessara, white bean puree with sumac, Merula Extra virgin olive oil & grilled ciabatta

Entrees & Salads

(V) Mezze platter of marinated Spanish queen olives, smoked egg plant mousse, sheep feta, Japanese cucumber & vine ripened tomatoes; served with hot pita pockets

(V) Roasted beetroot, shaved fennel, ricotta & homemade orange marmalade

(V) Our version of Caprese salad - 'Kumato' tomatoes, chilli, Italian buffalo mozzarella, lemon & garlic dressing

(V) Mediterranean roasted vegetable, artichoke & semi-dry tomato salad

(V) Feta & spinach pie in crispy phyllo, served on almond gazpacho & crème fraiche

Prawn cocktail on green mango & avocado guacamole; dressed with chilli mayo, spicy tomato relish & topped with tempura prawns

Dill cured gravalax, smoked salmon, dill crème fraiche, & caper berries with multigrain toast

Classic Caesar salad - Cos lettuce, croutons, crisp Canadian bacon, soft egg, anchovies

Chicken Caesar salad - Cos lettuce, croutons, grilled Sakura chicken, soft egg, anchovies

Salade Niçoise with "blackened" yellow-fin tuna, baby green beans, vine-ripened tomatoes, soft egg & confit potatoes in a beurre noisette dressing

(V) Oriental Salad - Julienne of Japanese cucumber, pomelo, beetroot, apples, daikon, seeds & nuts; tart soy mirin dressing

(V) Organic Quinoa Tabouleh Salad, yoghurt & lemon dressing - With grilled Moroccan Tabil Chicken

Pan fried chilli garlic calamari with lemon mayo & rocket salad

Oyster bar

Fresh oysters from across the world shucked to order, please check with your server for daily changing selection - Market price

Soup

(V) Soup of the Day

(V) Roasted carrot & cumin soup with shizo cress

(V) Italian tomato and basil essence, mini Ricotta cheese burger

Seafood and saffron chowder with sea bass, mussels & prawn with eggplant bruschetta

Pizza & Sandwich

(V) Margherita - tomato, basil & mozzarella

Pepperoni with spicy Italian salami

Parma ham with prosciutto & rocket

Puttanesca with garlic, anchovies, olives and capers

(V) Mediterranean vegetables, Buffalo Mozzarella grilled panino on herb focaccia

The farmers club - light rye bread, Sakura chicken, crisp bacon, cheddar, avocado, tomato & egg

Pasta, Risotto & Sandwich

6 (V) Risotto Verde - green herbed Italian rice with a coriander & pistachio vinaigrette 16

11 (V) Hand-made potato gnocchi in a Gorgonzola cream sauce, toasted macadamia nuts 16

Linguine with fresh clams, chili, mussels, parsley, white wine, anchovies 18

10 Baked Macaroni ham & cheese, truffle, paprika oil 18

(V) Whole-wheat penne pasta, plum tomato sauce, basil & parmesan 16

15 Seafood risotto, saffron, almond flakes, confit tomato 19

14 Duck leg confit risotto, pinenuts and porcini with 5-spiced duck breast 18

Main Courses

14 Grilled crisp skin red snapper, carrot, papaya & lime, cannellini bean salad 24

16 Chermoula crusted Chilean Seabass, tomato fondue, sweet corn, lemon oil 27

16 Harrisa spiced salmon with sweet broccolini, preserved lemon 27

16 Alaskan black cod, 'sweet & sour', soy braised long bean with lotus root vinaigrette 27

16 Seafood stew 'Livornese', with cod, snapper, prawns, octopus, mussels and tomato 24

20 Half a Japanese Sakura free-range chicken; spice grilled Supreme potted leg on baby onions, chorizo and minted peas 24

13 21-day aged New Zealand grass-fed rib eye steak, enoki mushroom, gourmet French mustards & meat glaze 30

12 Grilled Aussie lamb cutlets, braised herbed shoulder, glazed shallots, garlic confit, mint & pomegranate dressing 30

16 Seared five-spiced duck breast paired with duck leg confit hash cake, date & lemon chutney, & tempura spinach 26

Australian Angus 120-day grain-fed 300g Sirloin steak, parsnip mash, watercress and horseradish foam 34

Slow roasted crisped Kurobuta pork belly, Vindaloo emulsion, sautéed prawns, apple alumettes & balsamico 26

9 Wine-fed 'Margaret River' Wagyu scotch fillet, truffled barley risotto, served medium rare 38

8 Vegetarian
9 (V) Zucchini osso buco filled with herbed ricotta, on carrot risotto, with lemon butter sauce 16

(V) Stack of grilled tofu, sweet & sour shiitake, portobello and oyster mushrooms, Fontina cheese baked 17

Side dishes

19 Baby potatoes with Moroccan spices & lemon oil 5

19 Mashed potatoes with feta 5

18 French fries or Potato Wedges - served with aioli & ketchup 6

16 Stir fried spinach with burnt garlic & sesame oil 6

Sautéed mushrooms garlic & parsley 6

16 Rocket salad with parmesan 7

Mixed leaf salad, avocado & lime 6

- Gluten & dairy free options available at a surcharge
- Please bring any dietary requirements to our attention.
- Exclusive gourmet condiments for retail are available at the bar
- Price excludes service charge & GST

Children's Menu

Fish & Chips - fresh red Snapper grilled or tempura fried
Ham & cheese baked macaroni
Crumb fried chicken & chips
Grilled turkey ham & cheese sandwich with mayo & ketchup
Whole-wheat penne pasta in a creamy tomato sauce
Single scoop ice cream

Desserts

That expensive chocolate dish
Espresso date crème brulee with chestnut ice cream
Apple pie, cinnamon gel with home-made parmesan ice cream
Bread and butter pudding, brown bread ice cream & pecan soil
Exotic tropical fruit platter with rhubarb compote & pickled watermelon
Selection of gourmet European cheese with crisp bread, raisins & pear
Flourless almond orange cake with orange blossom caramel and mascarpone
Weird & wacky 5 flavours of fresh churned home-made ice-creams and sorbets
Sinfully rich tiramisu with chocolate chipps

Soft-Drinks & Premium Bottled Water

Coke, Coke light, Sprite, Fanta

Bundaberg Root Beer
Bundaberg Ginger Beer
San Benedetto Still 500 ml
San Benedetto Sparkling 500 ml
San Pellegrino 500 ml

Unsweetened Non-Dairy Smoothies

Tropical fruit shake with mango, pineapple & strawberry
Banana, berry & fruit smoothie
Mango, papaya, Japanese cucumber & lime

Smoothies, Lassi and Milkshakes

Mango lassi Rosewater & yoghurt lassi
Three berry smoothie Avocado & strawberry milkshake
Mango & peach milkshake Strawberry & mango milkshake
Macadamia & banana

Fresh Ground Coffee

Espresso 4
Double long black 5
Macchiato 5
Flat white 5
Latte 5
Cappuccino 5
Mocha 6
Hot chocolate 6
Spiced cinnamon mocha 6
Flavoured latte with hazelnut/vanilla/strawberry 6

Quality Tea

Chamomile, lavender & rose tea 5
Honeydew green tea with apricot
Hibiscus, rose-hip, lemon peel & cherry tea
English breakfast Green tea Lady grey
Peppermint leaf tea Lavender grey Earl grey

Iced-Tea and Coffee

Fresh brewed lemon iced-tea Peach iced-tea 7
Tarragon infused lady grey iced-tea Lemongrass & lime iced-tea
Lemon cello & lime iced-tea Ice blended cafe mocha
Fizz
Elderflower & lime Lemon & lime Raspberry & chilli cooler 6

Fresh Squeezed Citrus

Grapefruit 8
Valencia orange

Oomphatico's Special Juices

Apple, cucumber, celery, basil Apple, pomegranate, grape 7
Pineapple, mint, ginger, lime Guava and grape
Carrot, cucumber, green apple Beetroot, apple, lemon
Watermelon, ginger, peach Carrot, beetroot & ginger
Iced tomato horseradish & celery juice
Strawberry, apple & lemon blend
Japanese cucumber, grape, lime & mint aqua

Fresh Fruits and Vegetable Juices

Choose-your-own-combination 7
Fruits: papaya, apple, guava, pineapple, watermelon, pear, red grape-fruit
Vegetables: avocado, carrots, celery, beetroot, zucchini, Japanese cucumber
Herbs: parsley, basil, chives, thyme, coriander

Oomphatico's

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