



OCEAN GROVE - CRONULLA

Lunch & Dinner

Share Plates

Marinated Mixed Olives <i>(VG) (DF) (EF) (NF)</i>	10
Cheesy Pesto Fingers (Four) <i>garlic Turkish bread, pine nut pesto, parmesan cheese (V)</i>	16
Truffle Fries <i>shoestring fries, truffle aioli, grated parmesan cheese (V)(NF)</i>	18
Satay Chicken Skewers <i>tender chicken skewers w/ Malaysian satay sauce (DF)(EF)</i>	19
Thai Betel Leaves (Four) <i>cooked prawns, Sambol, Asian herb salad w/ orange nam jim dressing on betel leaves, crispy shallots (DF)(EF)</i>	21
Pork Belly Taco (Two) <i>twice cooked crispy pork belly, sweet soy glaze, Daikon, baby herbs, fried shallots, tortilla (NF)</i>	21
Vegan Peking Duck Crepes (Two) <i>hoisin glazed duck strips, crepes, shallots, bean shoots, cucumber (VG)(NF)</i>	22
Grilled Barramundi Taco (Two) <i>grilled barramundi, char-grilled corn salsa, chilli popcorn, smoky chilli aioli (DF)(NF)</i>	22
Crispy Chilli & Garlic Oyster Mushrooms <i>w/ chilli sambal (VG) (GF) (DF) (EF)</i>	22
Spanish Chorizo <i>grilled chorizo w/ cherry tomatoes, jalapeño-infused hummus, Turkish bread</i>	22
Crumbed Camembert Cheese <i>red wine caramel, crispy prosciutto, crumbed camembert cheese</i>	23
Tempura Zucchini Flowers <i>stuffed w/ zested Ricotta mousse tomato relish, balsamic reduction (V)(GF)</i>	23
Mushroom Arancini Balls <i>w/ creamy mushroom sauce (V)</i>	23

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We're still sharing ... next page



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Share Plates ... continued

Spanish Meatballs (Four)	23
<i>aromatic meatballs, sugo sauce topped w/ pinenut pesto, parmesan, crostini</i>	
Brisket Loaded Fries	24
<i>shoestring fries, beef brisket, chipotle aioli, grated parmesan cheese, pickles (GF)(NF)</i>	
Crispy Fried Calamari	25
<i>calamari, Sichuan chilli salt, aioli, lemon (GF)(DF)(NF)</i>	
Lamb Cutlets (Two)	25
<i>tomato basil, lamb cutlets red wine jus, jalapeño-infused hummus, olive tapenade (GF)(GF)(NF)</i>	
300g Chimichurri Wagyu Sirloin Steak	50
<i>300g mbs 5+ wagyu sirloin chimichurri salsa, pepita butter, red wine jus (for 2 ppl) (GF)</i>	
OG's Seafood Tower	150
<i>lobster mornay, 4 Sydney rock oysters, crispy skin salmon, crispy skin barra beer battered market fish, battered prawns, Szechuan calamari, tartar sauce, smoked salmon, crab & avocado crostini salmon raw</i>	
Fresh Sydney Rock Oysters	
Oysters Natural (VG)	5
Oyster Kilpatrick	7
Oyster Mornay	7
One dozen natural	50
One dozen mixed	60

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Mains

Roast Sweet Potato and pumpkin Salad	24
<i>Rosemary marinated feta cheese, toasted pine nuts pesto, roasted sweet potato rocket, sun-dried tomato lemon vinaigrette (GF)(V)</i>	
Wagyu Beef Burger	25
<i>wagyu beef smashed beef pattie, American burger cheese, sliced beetroot, tomato, caramelised onions, BBQ sauce, in a brioche bun w/ shoestring fries</i>	
<i>bacon + 3.0, egg +3.0</i>	
Chicken Schnitzel Burger	25
<i>tomato, cheese, bacon, aioli, crumbed chicken, baby spinach, seeded brioche bun w/ shoestring fries (NF)</i>	
Thai Chicken Salad	25
<i>grilled chicken tenders, Asian herbs, bean shoots, cucumber, cherry tomatoes, chilli, fried shallots, nam jim aioli</i>	
Buddha Bowl	26
<i>roasted sweet potato & spiced cauliflower, grilled mushroom, wilted baby spinach, roast tomato & heirloom carrots, pumpkin seeds, white sourdough, avocado (VG)(NF)(EF)</i>	
Vegan Duck Soba Noodles	28
<i>soba noodles, chilli, garlic, vegan duck hoisin, oyster mushrooms, broccolini, zucchini, (VG)(DF)(EF)</i>	
Honey-Almond Salmon	30
<i>crispy skin salmon, honey-almond granola, cauli puree, broccolini, zucchini, red wine caramel, salmon roe (GF)</i>	
Butchers Cut	30
<i>served w/ red wine jus and shoestring fries</i>	
Braised Lamb	30
<i>rosemary garlic, tomato ragu, roasted heirloom carrots, pumpkin puree, toasted almonds, jus (GF)</i>	
Beer Battered Fish	30
<i>Beer battered market fish, tartare sauce, lemon, char grill tomato, bruschetta balsamic, crispy Kipfler potatoes (NF)(DF)</i>	
Fettuccini Prawns	30
<i>prawns, parmesan, fresh chilli fettuccini, chilli, garlic, cherry tomato, fettuccini, baby spinach, shallots, chopped parsley, parmigiano, pangrattato</i>	
Pork Belly Bravas	30
<i>twice cooked pork belly, potato Bravas, greens, red wine jus (GF)(DF)(NF)</i>	
Tagliatelle Ragù	30
<i>Rich tomato wagyu ragù, crispy spec basil, fresh tagliatelle, parmigiano cheese, pangrattato</i>	
Lobster Mornay	40
<i>half lobster w/ traditional mornay sauce, parmesan cheese</i>	
OG's Surf & Turf	50
<i>tender 250g eye fillet steak, tempura prawns, parmesan potato gratin, broccolini, red wine jus & hollandaise sauce (GF)</i>	

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EXTRAS

Bowl of Fries w/ Aioli (VGO)	15
Bowl of Kipfler Potatoes (VG, GF)	16
Garden Salad	16

For the Little Ones

Kids Schnitzel & Chips	13
Kids Fish & Chips	13
Kids Pasta w/ Napolitana Sauce & Cheese (V)	13
Kids Ice Cream	6
<i>vanilla ice cream w/ chocolate, caramel or strawberry flavouring or sprinkles</i>	

OG's Desserts

Frangelico Crème Brulee	16
<i>w/ biscotti</i>	
Spanish Churros	16
<i>w/ hot chocolate sauce, ice cream</i>	
Banana Pudding	16
<i>w/ butterscotch sauce, ice cream</i>	
Affogato	17
<i>ice cream, coffee, Baileys</i>	
Cheese Platter	42
<i>South Cape camembert, gorgonzola creamy blue cheese, smoked cheddar cheese, quince paste, lavish crackers</i>	



Tea & Coffee

Coffee

<i>Espresso / Ristretto / Macchiato / Piccolo / Long Black / Cappuccino / Flat White / Cafe Latte / Chai Latte</i>	5
<i>Add hazelnut, caramel or vanilla</i>	0.5
<i>Extra shot / large</i>	0.5
<i>Soy, Oat or Almond milk</i>	0.5

Tea

<i>English Breakfast / Earl Grey / Green / Peppermint / Chamomile</i>	5
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Liqueur Coffee

<i>coffee w/ Irish whisky / Galliano / Cointreau / Baileys / Kahlua / Tia Maria / Frangelico</i>	14
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Affogato

<i>ice cream, Little Marionette coffee, Baileys</i>	17
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Soft Drinks

<i>Coke, Diet Coke, lemonade, lemon squash, dry ginger ale, soda water, tonic water</i>	5
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Freshly Squeezed

<i>apple / orange / pineapple / watermelon</i>	9
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Beers

	<i>Btl.</i>
<i>Corona</i>	9.5
<i>Peroni</i>	9.5
<i>Cascade Light</i>	9.0
<i>Young Henry's Low-Carb Low- Calories (Mid-Strength)</i>	9.5
<i>Great Northern Original</i>	9.5
<i>Great Northern Super Crisp (Mid-Strength)</i>	9.0
<i>Great Northern Zero (non-alcoholic)</i>	8.5
<i>Young Henry's Cider (can)</i>	14
<i>Cider Creek Cider (can)</i>	14

Tap Beers

<i>Ask your server what's currently on tap today</i>	10
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Cocktails

Cosmopolitan	20
<i>Cranberry juice, Vodka, Cointreau, fresh lime</i>	
Tequila Sunrise	20
<i>Tequila, grenadine, orange juice</i>	
Appletini	20
<i>Apple liquor, vodka, apple juice</i>	
OX Espresso Martini	22
<i>Vanilla vodka, Kahlua, Little Marionette Coffee, simple syrup, aquafaba</i>	
Porn Star Martini	23
<i>Vanilla vodka, passion fruit liqueur, fresh lime, sparkling wine</i>	
Raspberry-Rose Lemon Drop	25
<i>Vodka, raspberry rose syrup, fresh lemon, aquafaba</i>	
Passionfruit Mojito	24
<i>White rum, fresh lime, passion fruit pulp, soda, simple syrup, crushed ice</i>	
Margarita	22
<i>Tequila, Cointreau, fresh lime, agave</i>	
Spicy Pineapple Margarita	24
<i>Chilli Tequila, Cointreau, fresh lime, agave, pineapple, chilli salt</i>	
Whisky Sour	22
<i>Bourbon whisky, fresh lemon, bitters, simple syrup, aquafaba</i>	
Long Island Iced Tea	23
<i>Vodka, gin, white rum, tequila, Cointreau, fresh lemon, cola</i>	
Limoncello Spritz	20
<i>Limoncello, bubbles, soda water</i>	
Aperol Spritz	23
<i>Aperol, sparkling wine, soda</i>	

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Mocktails

Virgin Passionfruit Mojito

15

Passionfruit, mint, lime, simple syrup, club soda on ice

Raspberry Lychee Martini

15

Raspberry rose syrup, lychee, soda

Shirley Temple

14

Grenadine, ginger ale or orange juice

Spirits & Liqueurs

Vodka

<i>Smirnoff</i>	11
<i>Belvedere</i>	14

Tequila

<i>El Jimador</i>	12
<i>Patron Silver</i>	15

Whisky

<i>Johnnie Walker Red</i>	11
<i>Johnnie Walker Blue</i>	30
<i>Fireball Cinnamon Whisky</i>	10
<i>Jamieson Irish Whiskey</i>	12

Rum

<i>Bundaberg UP</i>	10
<i>Bacardi</i>	10

Gin

<i>Hendrick's</i>	13
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Bourbon

<i>Jim Beam</i>	9
<i>Jack Daniels</i>	12
<i>Maker's Mark</i>	10

Liqueur

<i>Galliano Black Sambuca</i>	13
<i>Tia Maria</i>	9
<i>Bailey's</i>	9
<i>Kahlua</i>	9
<i>Frangelico</i>	9

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