

OSCAR COOPER

BREAKFAST/ LUNCH TILL 3:30PM

TOAST

choice of sourdough, multi-grain,
gluten-free
(GF + 3)

EGGS YOUR WAY ON TOAST

poached, fried, scrambled
(VG, GFO)

HOUSE MADE GRANOLA

Cruncy ganola with greek yogurt, fresh fruits, berry
compote and milk

BELGIAN WAFFLES

served with Belgian chocolate sauce, mascapone,
berry compote and seasonal fruits

Mushroom on Toast (VG)

sauteed garlic mushrooms, herbs, roast tomato, herb
yogurt and fried enoki on toast
~add egg +3

BREAKFAST BURRITO

Istra bacon, fried egg, cheese, avocado, tomato +
jalapeno salsa, hot sauce
~add Furphy Original Pint +12

BACON AND EGG SANGA

milk bun, istra bacon, bacon jam, fried egg
~Cheese + 2
~Potato Roesti + 5
~Haloumi + 5

OC BIG BREAKY

two eggs on toast with bacon, chorzio, roesti, relish,
roast tomatoes and mushrooms

ZUCCHINI AND CORN FRITTERS (v)

served with mint labne, roast tomatoes, fennel and
snow pea salad

OC BLT (BACON, LETTCE, TOMATO)

turkish roll, lettuce, tomato, bacon & relish

BANANNA BREAD

whipped macarphone, honey banana chips,
strawberries

SIGNATURE OC BENEDICT

potato roesti, avocado, poached eggs, hollandaise
with your choice of
~sauteed mushrooms (v)
~istra bacon
~smoked salmon

Spicy Nduja scrambled eggs(gfo)

chives, parmesan cheese on sourdough toast
~ add Bloody Mary +12

SMASHED AVOCADO (VO, GFO)

on muligrain bread with heirloom tomatoes, radish,
goats cheese, pomegranate, balsamic vinegar and
mixed nuts
~add egg +3 ~add mushroom +5

GNOCHI POMODORO

housemade Gnocchi cooked in rich san marzano sauce,
topped with goats cheese, basil, olives and Evo.

SHAKSHUKA (vo, vgo)

chorizo, capsicum, goats cheese feta, poached eggs in
tomato ragu sauce with Turkish bread

CHILI CRAB SCRAMBLED

spanner crab on turkish bread , herb yogurt with chili oil

CHICKEN PARMIGIANA

Ham, napoli sauce, mozzarella cheese, tasty cheese with
chips & salad

HALOUMI AND AVOCADO -TURKISH ROLL (gfo)

tomato relish, rocket salad, fried egg

REUBEN ON RYE

pastrami, saurkraut, hi melt cheese, OC dressing, chips

FALAFEL TORTILLA WRAP (vg)

avocado hummus, tabouli cous cous, pickled cucumber,
tomato and jalapeno salad and tahini sauce,

SALMON BAGEL

goat cheese, sliced avocado, capers, cream cheese and
salad mix

SOUP OF THE DAY

WAGYU BEEF BURGER

milk bun, wagyu beef, cheese, pickles, shredded lettuce,
relish, and signature burger sauce
~add chips +6
~add bacon +5
~add Asahi beer +9

GRILLED FRIED CHICKEN BURGER

milk bun, lettuce, tomato, pickles, OC sauce
~add chips +6
~add bacon +5
~add Stone & Wood Pint +12

LEMON PEPPER CALAMARI

served with Japanese style slaw, lime aioli, and lemon
~ add Pinot Grigio +12

CHICKEN CESAR SALAD

cos lettuce, bacon, Cesar dressing, herbed croutons,
egg, anchovies & parmesan cheese
+ Guinness Pint +12

QUINOA SALAD (vg, v)

kale, black wild rice, radish, heirloom tomatoes,
promegmate, broccolini, goats cheese and spiced almond
~add salmon \$6
~add chicken \$7
~add spiced tofu/ halloumi \$6

OPEN LAMB SOUVLAKI

grilled lamb shoulder, herb yogurt, tomato, cucumber, red
onion, olives, lettuce and side of chips

Chips | Sweet potato chips

HOUSE MADE SAUCES

garlic aioli, tomato sauce, chili jam, bacon jam, hot sauce

Damn fine Jaffles of the day

ham, provolone + tomato
roast tomato, basil pesto + bocconcini (v)
chicken, chive + Gruyere

SIDES

Extra egg | tomato relish | hollandaise | gluten
free toast, fresh chili
salsa | greens | roast tomato
potato roesti | thyme mushrooms | avocado |
Haloumi smoked salmon | chorizo | falafel | bacon
Grilled chicken

19.5

19.5

25

26

22

28

11

1.5

12

3

5

6

7

8

23

24

26

22

22

23

25

28

28

19.5

24

19.5

19.5

18

9

13

19

22

22

24

16

28

23

18

16

OSCAR COOPER DRINKS MENU



COFFEE + TEA

Espresso / Long black / Piccolo / Latte /
Cappuccino / Flat White

Reg \$4.20
Extra shot \$0.50
Large \$4.90

Iced Latte / Iced Long Black / Iced Chai / Iced Chocolate
Iced Matcha / Iced Mocha \$6

Almond | Oat | Lactose Free | Soy | +\$1

Syrups: Vanilla, Caramel, Hazelnut +\$0.50

Cold Drip | Biscotti | Turmeric | Dirty Chai | Chai \$6

Hot Choc | Mocha | Magic | Matcha latte | Decaf \$5

English Breakfast | Earl grey | Green Mint |
Lemon + Ginger | Chamomile | Peppermint \$5

Babycino with marshmallows \$2

Short Mac / Long Mac \$4

OC FRESH JUICES \$10

GOLDEN PASH: apple, orange, pineapple, passionfruit

PURPLE SUNRISE: carrot, celery, beetroot, orange, ginger

BUFFALO SOLDIER: apple, watermelon, mint

BRUNSWICK ST: celery, apple, mint, cucumber

ORANGE JUICE or APPLE JUICE

MIXED JUICE \$10

add vodka, gin, tequila or a spirit of your choice +\$6

OC FRESH SMOOTHIES \$12

BIG KAHUNA: banana, mango, passionfruit, vanilla ice-cream, full cream milk

CACAO JACKSON: cacao nibs, banana, full cream milk, vanilla ice-cream,
peanut butter

GREEN DETOX: banana, apple, coconut water

BERRY WHITE: blueberry, strawberry, raspberry sorbet, almond milk

MANGO BANGO: Mango, full cream milk, vanilla ice-cream, passionfruit

BAILEYS ESPRESSO MARTINI WITH ice-cream dessert: \$22

Baileys original Irish cream, espresso, Kahlua, vodka,
vanilla ice-cream, chocolate syrup, chocolate powder topping

BUBBLES

Prosecco Brut Cuvee V2, VIC \$14 | \$65
Madame Dumont Sparkling, Alsace, France \$14 | \$70

WHITE WINE

Pinot Grigio V2, AUS \$14 | \$60
GM Pimpala chardonnay \$14 | \$65
Leeuwin Art Series Riesling, Margaret river, WA \$14 | \$65
Teusner Salsa Rosé, Barossa valley, SA \$14 | \$65
Stoneleigh Sauvignon Blanc, Marlborough, NZ \$14 | \$65
Yellow Tail Moscato \$14 | \$65

RED WINE

Rob Dolan True Colours Pinot Noir, Vic \$15 | \$65
Wild's Gully Tempranillo, King Valley, Vic \$15 | \$65
Shiraz, Barossa, SA \$15 | \$65
Moments of Clarity Cabernet Sauvignon \$15 | \$65
Reschke BT Merlot \$15 | \$65

HOUSE SHOTS \$10

Tequila, Rum, Gin, Jameson, Vodka, Bourbon, Ouzo

MIXED SPIRITS \$14

Vodka Lime Soda, Vodka Lemon Lime Bitters,
Bourbon & Coke, Gin & Tonic, Rum & Coke, Jack & Coke,
Campari + Tonic, Tequila Sunrise, Vodka Sunrise,
Vodka Cranberry, Vodka Raspberry, Campari + Soda

BEER ON TAP: POT \$7, SCHOONER \$11, PINT \$14

Balter XPA 5.0%, Carlton Draught 4.6%, Furphy Ale 4.4%,
Guinness Pint 4.2%, Stone and Wood 4.4%

BOTTLED BEER \$11

Asahi | Peroni | Apple Cider | Corona | VB | Heineken Lager

MOCKTAILS \$14

VIRGIN SHIRLEY TEMPLE: Raspberry cordial, lime juice, ginger ale
VIRGIN PINA COLADA: Coconut Puree, Pineapple juice, lemon juice
VIRGIN BLOODY MARY: Tomato Juice, Tabasco, Lemon wedge, Celery
VIRGIN MOJITO: Lemon Juice, Syrup, Mint, Soda Water

SOFT DRINKS \$5

coke | coke zero | sprite | Fanta | ginger ale | lemon lime bitters |
Cranberry Juice | soda water | tonic water | Coconut Water
Lipton peach iced tea | non-alcoholic Bundaberg Ginger Beer
Red Bull \$6 | Red Bull No-Sugar \$6 |
San Pellegrino Sparkling Mineral Water 500ml \$6

ALL DAY COCKTAILS

MIMOSA \$14
Brut Cuvee Prosecco V2, Orange Juice
LIMONCELLO MIMOSA \$15
Limoncello, Brut Cuvee Prosecco V2, lemon wedge
OC HOUSE BLOODY MARY \$15
(let us know how spicy you like it?)
Vodka, Tomato Juice, Tabasco, Lemon, Celery
FRENCH MARTINI \$18
Vodka, Chambord, Pineapple juice, syrup
SOUTHSIDE SPRITZ \$15
Gin, Lemon juice, Mint, Soda water
PASH MARGARITA \$18
Tequila, Cointreau, Passionfruit, Lemon juice, lime wedge
OC HOUSE MARGARITA \$15
Tequila, Cointreau, Lemon juice, syrup, lime wedge
LIMONCELLO SPRITZ \$16
Limoncello, Brut Cuvee Prosecco V2, Soda Water, Lemon wedge
CAMPARI SPRITZ \$16
Campari, Prosecco V2, Soda Water, orange wedge
FUZZY PEACH SOUR \$18
Jim Beam Bourbon, Peach Puree, Peach Bitters, Lemon juice
APEROL SPRITZ \$16
Aperol, Prosecco V2, Soda water, Citrus
BREKKIE BRAMBLE \$18
Bombay Bramble Gin, Chambord, Lemon juice, syrup
OC ESPRESSO MARTINI \$18
Kahlua, Vodka, Espresso, Syrup
OC PIÑA COLADA \$18
Malibu Rum, coconut puree, pineapple juice, lemon juice
MIDORI ILLUSION \$18
Midori, Vodka, Cointreau, Pineapple Juice, Lemon juice
MOJITO \$18
Bacardi Carta White Rum, Lime juice, mint, soda water
BAILEYS ESPRESSO MARTINI \$18
Baileys original Irish cream, Espresso, Kahlua, Vodka, syrup
THE BLUE LAGOON \$18
Blue Curacao, Vodka, lemon juice, lemonade
BLUE OCEAN MARGARITA \$18
Tequila, Blue Curacao, Cointreau, Lime, Lemon juice, syrup
OC COSMOPOLITAN \$18
Cointreau, Vodka, Lemon Juice, Cranberry Juice
LONG ISLAND ICED TEA \$22
Vodka, Rum, Tequila, Gin, Cointreau, lemon juice, lime, coke
DIRTY SHIRLEY TEMPLE \$18
Vodka, Raspberry Cordial, Sprite, Lemon
OC MANGO MARGARITA \$18
Tequila, Mango Puree, Mango Syrup, Lemon Juice, Cointreau
OC CLASSIC MARTINI \$25
Grey Goose, Noily Prat Vermouth, Lemon slice twist
DRY GIN MARTINI \$25
Tanqueray Gin, Vermouth, Olive Brine, Lemon Slice twist