

# THE OVEN

## OPENING HOURS

**MONDAY - SUNDAY**  
11:30am to 2:30pm

**SUNDAY - THURSDAY**  
5:30pm to 9:00pm

**FRIDAY and SATURDAY**  
5:30pm to 10:00pm

- CLUB -  
**PARRAMATTA**

*Open since 10am*

# SHARE & GRAZE

## SHARE

Roast garlic schiacciata bread	4	6
Garlic and mozzarella schiacciata bread	5	7
Sweet potato waffle fries with sriracha aioli	12	14
Grilled zaatar chicken breast skewers with garlic sauce and smoked paprika <b>GF</b>	17	19
Barbequed meze piatto marinated lamb skewers (2), chicken skewers (2), barbequed baby octopus, hummus, garlic sauce, pickled cabbage, tabouli and pita	25	27
Housemade salt and pepper squid with ginger shallot aioli	18	20
Pulled BBQ jackfruit enchiladas with cos, coleslaw, pineapple and chilli salsa, roast garlic aioli <b>V</b>	17	19

## BURGER BAR

**M V**

Pulled Jamaican BBQ jackfruit burger with cos, pineapple, coleslaw and liquid cheese <b>V</b>	18	20
Smoked paprika and lemon chicken burger, bacon, avocado, tomato, cos lettuce and roast garlic aioli	18	20
Coconut bao burger, tempura prawns, smoked sesame slaw and sriracha aioli	20	22
Crispy Szechuan pork belly burger, Asian slaw, cos and sriracha aioli	19	21
New Yorker burger with Angus beef pattie, jacks' cheese, cos lettuce, smokey bacon, pickled mustard, ketchup, aioli and crunchy fries		
Single Pattie	18	20
Double Pattie	27	29

All burgers are served with fries

# GARDEN

## FROM THE GARDEN

**M V**

Power bowl with black rice, red quinoa, honey roasted butternut pumpkin, broccoli, pickled cabbage, beetroot hummus, baby beets, roast pepitas and manuka honey <b>GF V</b>	18	20
Grilled prawn, octopus, squid and Israeli cous cous salad with roast pepper coulis, asparagus, heirloom tomato, red onion, baby spinach and lemon dressing	24	26
Strawberry and candied walnut salad, red grapes, dried cranberries, Danish fetta, spring salad, honey and lemon dressing <b>GF V</b>	18	20
Flamed black fig, spiced pecans and jamon with wild rocket, pecorino, nashi pear and raspberry vinegar dressing	18	20

**Pimp your salad** and add one of the following:

Grilled haloumi skewer <b>GF V</b>	6	8
Hot smoked salmon <b>GF</b>	7	9
Grilled marinated chicken <b>GF</b>	7	9
Rosemary marinated lamb skewer <b>GF</b>	7	9

# STAPLES

## THE STAPLES

**M V**

Panko crumbed chicken schnitzel (300grams) served with house salad and crunchy chips	20	22
<i>Make your schnitzel a parmigiana</i> topped with Napoli sauce and mozzarella cheese	+3	+5
Battered lime and dill market fish served with Greek salad and crunchy fries	22	24
Housemade salt and pepper squid, dressed house salad, crunchy chips and ginger shallot aioli	28	30

**V** VEGETARIAN **GF** GLUTEN FREE

**M** — Member **V** — Visitor If you have any serious allergies, please let us know and we will try our best to serve you up something delicious.

# SIGNATURES

## SIGNATURE DISHES M V

Whole market fish of the day with chilli, lemon and fresh organic tomato, kipfler potato, black lentils, okra, capsicum, Spanish onion and herb melody <b>GF</b>	35	37
Crispy skin barramundi fillet with summer vegetables, white bean puree and a zingy pistou sauce <b>GF</b>	28	30
Garlic and shallot butterflied barbequed king prawns (5) served with spiced Israeli cous cous, red quinoa, confit cherry tomatoes, kale, charred asparagus and lemon dressing	32	34
Slow roasted Iranian lamb shoulder with dried cranberry and pistachios, spiced basmati rice, tomato, pickled onion and mint salad, housemade labneh <b>GF</b>	39	41
Grilled seafood plate with Cone Bay barramundi fillet, king prawns, baby octopus, squid, crunchy chips and traditional Greek salad	38	40
American barbequed pork ribs (half rack) cooked low and slow, basted with our own special sticky barbeque sauce, grilled corn and sweet potato waffle fries	35	37

## PAN TO PLATE M V

Himalayan chicken curry with spicy charred tomato chutney, cashew, turmeric basmati rice and a crispy pappadam	27	29
Creamy truffle and wild mushroom risotto with leek, pine nuts, shallots and shaved grana padano cheese <b>GF</b>	27	29
Seafood paella with saffron rice, prawns, octopus, mussels, squid, capsicum, Spanish onion, fresh herbs and spices <b>GF</b>	28	30
Blue swimmer crab and prawn ravioli, charred asparagus, confit yellow tear drop tomatoes, preserved lemon, burnt butter and shaved pecorino	30	32

# PLATE

## CHAR CHAR CHAR M V

Marinated lamb souvlaki served with Greek salad, tzatziki, crunchy fries and flatbread	27	29
Grilled chicken, bacon and prawns served on creamy potato puree, bacon beans and roast garlic cream sauce <b>GF</b>	29	31
Beef mignon medallion (300grams) wrapped in bacon, served with sauté potato, broccolini and red wine gravy <b>GF</b>	29	31

## STEAKS & SIDES

Your choice of two sides from the following:  
chips, house salad, vegetables or potato puree

Riverine premium New York steak (500grams) <b>GF</b>	45	47
Riverine premium rump steak (300grams) <b>GF</b>	25	27
Riverine premium scotch fillet (300grams) <b>GF</b>	29	31
Jacobs Creek Wagyu rump mb4+ (250grams) <b>GF</b>	32	34

**Pimp your steak:** 9 11  
with two Australian king prawns

**Choice of housemade sauces:** 2 4

- Creamy mushroom **GF**
- Pink peppercorn sauce **GF**
- Merlot and port wine jus **GF**
- Creamy dianne **GF**
- Béarnaise **GF**
- Sticky barbeque rib **GF**
- Creamy roast garlic sauce **GF**

## 12 YRS & UNDER \$10/\$12

- Battered fish fillets with chips
- Mini cheeseburger served with fries
- Dinosaur chicken nuggets, chips and sauce
- Grilled chicken with steamed vegetables **GF**
- Spaghetti bolognese topped with parmesan cheese
- Kids meals include chef's choice of ice cream

# KIDS

# THE PIZZA

<b>Cheesy Garlic</b> Fresh herbs and mozzarella	16	18
<b>Margarita</b> Mozzarella, fresh basil and oregano on a tomato base	16	18
<b>Hawaiian</b> Leg ham, pineapple and mozzarella	18	20
<b>Chicken and Avocado</b> Grilled chicken, bacon, avocado, Napoli, capsicum, red onion and sriracha aioli	21	23
<b>Antipasto</b> Sundried tomato, olives, artichokes, roast capsicum, wild rocket, Napoli and mozzarella	18	20
<b>Wild Mushroom</b> Napoli, mozzarella, marinated mushrooms, bocconcini and shallots	18	20
<b>The Italian Stallion</b> Pepperoni, Napoli and shredded mozzarella	19	21
<b>Hot and Spicy</b> Pepperoni, spanish salami, jalapeno, peppers, onion and chilli	19	21
<b>Supreme</b> Ham, pepperoni, salami, pineapple, mushrooms, capsicum, onion and olives	19	21
<b>Buffalo Chicken</b> Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli	19	21
<b>Meat Lovers</b> Ground beef, ham, pepperoni, bacon, cabanossi and barbeque sauce	18	20
<b>The Mexican</b> Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli	19	21
<b>Firey Prawn</b> King prawns, bacon, shallots, chilli flakes, red onion, cherry tomato and sriracha aioli	21	23
<b>BBQ Pulled Pork</b> Barbeque sauce base, mozzarella, cherry tomatoes, red onions, shallots and aioli	19	21
<b>Marinara</b> Selection of fresh seafood, prawn, mussels, squid, barramundi, wild rocket, onion, mozzarella and cherry tomatoes	21	23
<b>Nutella</b> Nutella base, strawberries, vanilla bean ice cream and icing sugar	14	16
<b>Gluten Free Base</b>	3	



VEGETARIAN



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