

OZ RESTAURANT & BAR

Modern Australian Cuisine

NOVA Restaurant Week 2018

\$35 per person | Beverages, tax & gratuity not included

FIRST COURSE

Select One

Tomato Basil Soup (GF)

***Aussie Caesar**

Romaine lettuce / Parmesan cheese / Bacon / Poached egg

Brussels

Crispy brussels sprouts / Chive bread crumbs / Pomegranate seeds / Blue cheese / Balsamic pomegranate dressing

***Beetroot Sliders**

Pan-fried beet fritters / Sweet and spicy yogurt sauce / Rocket / Pickled red onions / Tomato

***Rissole Egg**

Pork and ground beef / 6-minute egg / Spiced tomato chutney

SECOND COURSE

Select One

***Seafood Pasta**

Spaghetti / Creamy caper garlic sauce / Crab / Mussels / Shrimp

***Ocean Trout**

Pan-seared ocean trout / Mushroom dashi / Root vegetables / Enoki mushrooms

***Chicken Parma**

Bacon / Marinara sauce / Mozzarella

Braised Pork Shank (GF)

Parmesan grits / Rosemary roasted potatoes

***Rack of Lamb (GF)**

Australian lamb / Marinated in turmeric / Roasted fingerling potatoes / Pea hummus

***Kangaroo Burger**

Australian kangaroo patty / Potato bun / Avocado mousse / Tomato relish / Lettuce / Tomato / Sweet onion jam

THIRD COURSE

Select One

French Silk

Chocolate tart / Whipped Chantilly / Shaved chocolate / Berries

ANZAC Ice Cream Sandwich

House-made ANZAC cookies / Vanilla ice cream / Mixed berry caramel

Grapesicle (GF)

Coconut yogurt / Salted caramel grapes / Mixed fruit granita

Classic Australian dish.

20% gratuity included for parties of 6 or more.

*The following items may be cooked to order | **(GF) Gluten Free**

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

