



LUNCH MENU

Available from 12pm - 2:30pm

ENTRÉE

BEER BATTERED FRIES (V) \$9

Served with tomato sauce

SWEET POTATO FRIES (V) \$10

Served with lingham chilli mayo

CHARRED CORN "RIBS" (GF, V) \$12

With maple miso butter and togarashi

SALT AND TOGARASHI SQUID \$14

With lingham mayo and lime

TEMPURA PRAWNS \$16

Served with Japanese tartare

STICKY PORK RIBS \$18

Served with mandarin orange salsa

SOMETHING FRESH

ROASTED BEETROOT SALAD (GF, V) \$14

With quinoa, bocconcini, rocket, herbs soil and beetroot dressing

POKE BOWL (GF) \$14

With quinoa, corn, pickle cucumber, wakame, pickle ginger, edamame, toasted sesame, ponzu mayo

O&V GARDEN SALAD (GF, V) \$12

With onion, tomato, edamame and beansprout

Salad topper: grilled pumpkin \$4 | togarashi Squid \$6 |

chicken karaage \$6 | teriyaki beef \$8

SUBSTANTIAL

CLASSIC BEEF BURGER \$21

With grilled bacon, melted cheese, lettuce, tomato, aioli and fresh onion.

Served with chips

KARAAGE CHICKEN BURGER \$21

With corn slaw and lingham mayo. Served with chips

MEDITERRANEAN SPICED LAMB PITA POCKET \$24

With tomato chutney, lettuce, fresh onion. Served with chips

SPANISH MACKERAL AND CHIPS \$24

Choose from crumbed, battered, or grilled

Served with fresh lime and homemade Japanese tartare

CHILLI SOFT SHELL CRAB EGGS \$26

Two eggs poach in Fragrant chilli sauce, crispy soft-shell crab, fresh coriander, spring onion. Served with a fried Chinese donut

O&V BENTO BOX \$25

With Asian snacks, jasmine rice, Japanese pickle, chef's salad.

With your choice of teriyaki beef, chicken karaage, grilled pumpkin or tempura prawn

SHARING BOARD

CHARCUTERIE BOARD \$28

Chorizo, prosciutto, salami, semi dried tomato, marinated olives, mixed dried fruit, assorted nuts, and crackers

CHEESE BOARD (V) \$28

Bocconcini, brie, cheddar, Swiss cheese, blue cheese, mixed dried fruit, assorted nuts and crackers

TASTING BOARD \$30

Mini lamb pita with tomato chutney, crispy barramundi belly with teriyaki glaze, pumpkin hummus with grilled sourdough, chicken karaage with ponzu mayo and toasted sesame, charred corn "ribs"

DESSERTS

CHAI LATTE "AFFOGATO" (V) \$8

With cashew nut crumb

ICE CREAM OR SORBET (VG) \$10

With mix berries

O&V SIGNATURE FRIED BRIOCHE BURGER (VG) \$12

Vanilla ice cream, spiced butterscotch, cinnamon sugar and cashew nut sesame crumb

JACKFRUIT & CUSTARD COCONUT CHIA \$12

With coconut ice cream

ROSE PANNA COTTA \$12

With maraschino cherry compote

DARK CHOCOLATE CAKE \$13

With chocolate ice cream and caramel popcorn



DINNER MENU

Available from 5pm

NIBBLES

HERBS MARINATED MIXED OLIVES (GF, V) \$9

SOY AND GARLIC SESAME EDAMAME (V) \$9

BEER BATTERED FRIES (V) \$9

Served with tomato sauce

SWEET POTATO FRIES (V) \$10

Served with lingham chilli mayo

ENTRÉE

PUMPKIN HUMMUS (V) \$10

Served with grilled sourdough

CHARRED CORN "RIBS" (GF, V) \$12

With maple miso butter and togarashi

SALT AND TOGARASHI SQUID \$14

With lingham mayo and lime

LEMONGRASS & GINGER CHICKEN KARAAGE \$14

With ponzu mayo and toasted sesame

TEMPURA PRAWNS \$16

Served with Japanese tartare

STICKY PORK RIBS \$18

Served with mandarin orange salsa

MAIN

ORECCHIETTE PASTA (V) \$24

With spicy lemongrass tomato sauce, rocket leaf, edamame, herbs soil and bocconcini

BAKED BARRAMUNDI (GF) \$26

With grilled pumpkin, sauté yellow pepper, pickle turmeric, pineapple and turmeric coconut cream

FIVE SPICED AND SOY MARINATED DUCK CONFIT \$28

With jasmine rice and Asian salad with onion, tomato, coriander, spring onion, beansprout and lemongrass chilli dressing

CHARRED LAMB RUMP \$34

With sauté edamame with onion, crispy kale, pea mash, herbs soil and green chilli and grapes salsa

TERIYAKI GRILLED TIGER PRAWN \$36

With Asian salad, chilli, coriander, lime and side of jasmine rice

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