

wednesday 2 march 2011

## dishes

japanese inspired oyster shooters 4

½ dozen oysters natural, ruby grapefruit + pink peppercorn sorbet 22.5

½ dozen pacific oysters, kilpatrick 22.5

½ dozen pacific oysters baked □ tomato + balsamic compote, crispy prosciutto 22.5

roasted butternut pumpkin soup, honey + nutmeg foam 15

shaw river buffalo mozzarella, vine ripened tomato + bread salad, balsamic reduction e.v.o 23.5

baby beetroot carpaccio, tempura zucchini flower, goats curd, watercress salad 19.5

king prawn + white nectarine salad, palm sugar + citrus dressing 24.5

smoked ocean trout, vine ripened tomato + avocado tian, horseradish aioli 23.5

zucchini flowers tempura, herbed goats curd, truffled honey, apple balsamic 22.5

steamed moreton bay bug dumpling, soy + mirin broth, seaweed salad 21.5

crispy soy duck, hervey bay scallops, szechuan pickled cucumber, asian dressing 23.5

baked figs ω prosciutto, herbed goats fetta + roquette salad 23.5

veal kidneys sautéed □ bacon + onions, swiss brown mushrooms, potato pancake 19.5

hervey bay scallops, asparagus + leek risotto, blue cheese sauce 23.5

oskar prawns, deep fried □ coconut, macadamia nuts + curry mayonnaise 24.5

wild caught barramundi fillet, macadamia nut crust, wilted greens, tomato coulis 39.5

slow roasted duckling, steamed broccolini, glazed mango, champagne vinegar jus 39.5

yellowfin tuna steak, wasabi creamed potato, pickled ginger + wakame salad 39.5

stirfried green prawns, soft polenta, roquette + dry vermouth cream sauce 36.5

crispy skinned atlantic salmon fillet, cucumber + dill salad, lemon butter 39.5

rack of lamb, charred vegetables, tomato + onion jam, mint jus 41.5

rangers valley porterhouse steak, button mushrooms, crispy onion, green peppercorn sauce 44.5

moreton bay bug tails tempura, watercress, olives + orange salad, lime aioli 49.5

panini bread □ butter 7

roquette, pear + shaved parmesan salad

vine ripened tomato salad, pinenuts, pesto

steamed green beans, caramelised onions

potato mash □ garlic oil 8

bowl of fries 8

**\*\* prices inclusive of GST**

**\*\*\*\*one account per table please**



2 courses\*  
**\$39.90**

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entrees and three mains) +  
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