

Softdrink

Glass of Softdrink \$3.6

Coke, Coke No Sugar, Sprite, Fanta, Soda Water

Bottle of Softdrink 330ml \$4.5

Coke, Coke No Sugar, Sprite, Fanta, Lift

Jug Softdrink \$12

Coke, Coke No Sugar, Sprite, Fanta

Lemon, Lime & Bitters

Glass \$4.5

Jug \$13.50

Cascade 330ml \$4.50

Tonic, Dry Ginger, Ginger Beer

San Pellegrino

Sparkling 500ml \$4.75

Chinotto \$4.50

Limonata \$4.50

Fuzetea \$5.50

Lemon or Peach

Iced Drinks \$6.9

Chocolate, coffee, Chai or Nutella with milk & ice cream

Shakes \$7.90

You're All Nuts

Peanut butter, ice cream & milk

Mint Condition

Mint Chocolate biscuits, ice cream & milk

Dont Be Salty

Housemade caramel sauce, salt, vanilla ice cream & milk

Death By Oreo

Crushed oreo's, milk chocolate, ice cream & milk

Smoothies \$7.90

Split Decision

Banana, chocolate, maple syrup & milk

Berried Alive

Mixed berries, banana, orange juice, milk & honey

Strawberry Blonde

Strawberries, mango, honey & milk

Liquid Gold

Mango, passionfruit, banana, milk

Juices \$7.90

One in a melon

Watermelon, green apple, & lemon

Berrie Me

Mixed berries & apple juice

Green Mile

Spinach, kiwi, celery, green apple, lime

Coffee

Latte, Capuccino, Flat White, Chai Latte, Short or Long Macchiato, Long Black, Hot Chocolate \$3.9

Soy, Almond, Coconut or Lactose Free 90c
Vanilla, Hazelnut or Caramel syrups 90c

Short Black \$3.5

Tea \$3.7

Matcha Latte \$4.2

Starters & Salads

Side of Woodfire Bread (H) (V) \$4

Calamari (H) \$14

Lightly fried calamari tossed with chilli peas and corn served with tartare

Pâté Bruschetta (H) (V) \$12

3 pieces of crusty woodfired bread topped with bruschetta pâté and drizzled with balsamic glaze sprinkled with parmesan

Garlic Bread (H) (V) \$8

Baked to order woodfire bread infused with garlic & oregano and drizzled with olive oil - Add Cheese \$2

Arancini \$13

3 Arancini balls, flavours change regularly

Rosemary Wedges (H) (V) \$9

Rosemary infused roasted potato wedges with aioli

Woodfire Dipping Bread (H) (V) \$13

with Tzatziki, Spicy Zingaro & Balsamic in Olive Oil

Grilled Broccoli (H) (V) \$10

Grilled broccoli wedges with crushed smoked almonds & parmesan

Rocket Salad (H) (V) \$13

Rocket, parmesan & pear with a balsamic glaze

Garden Salad (H) (V) \$13

Mixed leaf salad, heirloom cherry tomatoes, red onion, cucumber & olives drizzled with a balsamic vinaigrette

Caprese Salad (H) (V) \$15

Fior di latte mozzarella, sliced tomato & rocket, drizzled with basil infused EVOO and sprinkled with pangraté

Antipasto Nibbles For 2 \$18

Small nibbles of mixed cheese, cured meats and vegetables

Thick Cut Chips (H) (V) \$7

Served with aioli & Truffle aioli

Sweet Potato Chips (H) (V) \$8

Served with aioli & Truffle aioli

Kids Meals (Under 12) \$6.90

Grilled Chicken & Chips

Pizza - Ham & Cheese, Hawaiian, Margherita

Pasta - Penne Carbonara, Penne Bolognese, Penne Napoli

Please advise our staff if you have any allergies or other dietary requirements

**(V) Vegetarian (H) Halal
Vegan Cheese = \$4
Gluten Free Pizza Base/Pasta = \$4**

Risotto

Risotto Mushroom (H) (V) \$24

Truffled wild mushroom in home made stock & parmesan
- Add Chicken \$3 - Add Cream \$1

Risotto Cacio & Pepe (H) (V) \$25

Parmesan cheese and pepper risotto

Risotto Truffle & Prawn (H) \$26

Creamy prawns & truffle risotto

Risotto Veggie (H) (V) \$23

Seasonal veggie risotto tossed with Napoli sauce & parmesan

Pasta

Wood-fired Lasagne (H) \$23

3 hour beef & veal bolognese lasagne baked in our woodfire oven topped with napoli, fior di latte mozzarella & parmesan

Linguine Bolognese (H) \$23

3 hour beef and veal bolognese

Penne Calabrese \$23

Hot salami, red capsicum, cherry tomato, olives, chilli, garlic & parsley in Napoli sauce

Fettuccine Chicken & Mushroom (H) \$24

Grilled chicken, parmesan & truffled wild mushrooms in a creamy sauce

Meatball Linguine (H) \$23

Our signature OB Meatballs in Napoli & parmesan sauce

Linguine Pescatora (H) \$26

Fish bites, prawns, calamari & mussels in your choice of sauce
- Napoli - Aglio & Olio (Garlic & Oil)

Fettuccine Carbonara \$23

Thick ribbons of pasta tossed with thinly sliced pancetta, egg & parmesan
Add cream \$2

Penne All'Amatriciana \$23

Rigatoni with thinly sliced pancetta, red onion, white wine deglaze, napoli, parmesan, chilli & parsley

Penne Arrabiata (H) (V) \$21

Chilli, parsley & garlic in a Napoli Sauce

Prawn Linguine (H) \$26

Linguine pasta with prawns, cherry tomato & spring onion in a creamy garlic sauce

House Made Gnocchi

Four Cheese (H) (V) \$25

Gorgonzola, fior di latte Mozzarella, parmesan, provolone & cream

Gnocchi Sorrentina (H) (V) \$23

Napoli & fior di latte Mozzarella sauce topped with parmesan

Lamb Ragù (H) \$25

Slow cooked Lamb Ragù

Funky Funghi (H) (V) \$24

Spinach & wild mushroom in a cream sauce

Woodfired Pizza

Straya \$23

Bacon, chicken, red onion, garlic, fior di latte mozzarella & bbq sauce topped with parmesan cheese

Delicata \$26

Fior di latte mozzarella & tomato sauce, with fresh proscuitto, cherry tomato bocconcini & rocket, drizzled with balsamic glaze

Four Cheese (H) (V) \$24

Fior di latte mozzarella, gorgonzola, provolone & parmesan

Frutti Di Mare (H) \$25

Prawns, fish bites, calamari, mussels & garlic with a tomato base
Add cheese \$2

Peperoni \$21

Tomato sauce, fior di latte Mozzarella & hot salami

Silence of the lambs (H) \$25

Pulled lamb, eggplant & tomato sauce topped with tzatziki, pomegranate & spring onion

Mary Had A (H) \$25

Spinach, pulled lamb, red onion & fior di latte mozzarella with a tomato base

Capricciosa \$23

Tomato base, ham, mushrooms, olives & with fior di latte Mozzarella (anchovies optional)

Grilled (H) (V) \$23

Eggplant, red onion, spinach, red capsicum, olives & fior di latte mozzarella on a tomato base

Turkish Delight (H) \$24

Tomato base, sujuk & fior di latte mozzarella topped with cherry tomato, fresh bocconcini and spring onion

Hellboy \$25

Hot salami, prawns, chilli, & spicy zingaro sauce with fior di latte mozzarella & tomato base

Ananas/No Ananas \$21

Does pineapple go on pizza? You decide...

Tomato base, ham, mozzarella and your choice of pineapple or not

Margherita (H) (V) \$19

Tomato sauce, fior di latte mozzarella & Fresh Basil

Napoli (H) \$20

Tomato sauce, olives, anchovies, oregano & fior di latte mozzarella

Garlic Prawns (H) \$25

Prawns, garlic, fior di latte mozzarella, spring onion

Beefed Up (H) \$24

Tomato base, OB beef mince, red onion, garlic, fior di latte mozzarella, cherry tomato (Optional BBQ sauce)

Affettati \$24

Ham, hot salami, pancetta & fior di latte mozzarella with tomato base

Cheeky Chicken (H) \$23

Chicken, red onion, red capsicum, olives, tomato sauce & fior di latte mozzarella

Magic Mushroom \$23

Wild Mushroom, pancetta, parmesan, with fior di latte mozzarella

Meathead \$24

Chargrilled bacon, red onion, OB beef mince, pancetta, tomato base & fior di latte mozzarella (Optional BBQ sauce)

Tartufata \$27

Truffle base, mozzarella, San Danielle prosciutto, pear & parmesan

Chef's Choice - \$85pp

You get what you're given!
One entree and one main per person

Mains

The Eye (H) \$39

Eye Fillet served with rosemary potato, garlic & fennel cream and your choice of sauce (Peppercorn, Mushroom, Jus)

Porterhouse (H) \$34

Porterhouse steak with rosemary potato, garlic & fennel cream and your choice of sauce (Peppercorn, Mushroom, Jus)

Chicken Scallopine (H) \$25

Slices of chicken breast in your choice of sauce with crusty woodfire bread & rocket side salad (Mushroom, Lemon Cream)

Woodfired Beef Burger (H) \$25

Woodfire beef burger with tomato, mozzarella, mixed leaf & truffle aioli on a woodfired bun served with chips.

Woodfired Chicken Schnitzel Burger (H) \$25

Woodfired chicken schnitzel burger with tomato, mixed leaf, & garlic aioli on a woodfired bun served with chips

Calamari (H) \$24

Lightly fried calamari tossed with chilli, peas and corn served with thick cut chips, salad & tartare sauce

O.B Parma (H) \$26

Herb & parmesan crusted chicken topped with napoli & mozzarella, served with thick cut chips and salad

Woodfired Meatballs (H) \$21

Our signature meatballs topped with napoli & mozzarella, woodfire baked & served with woodfire bread

Barramundi Fillet (H) \$27

Boneless fillet of barramundi with braised fennel, garlic cream & dill

Beef Brisket (H) \$25

Tender Beef Brisket served with rosemary potato & jus

Eye Fillet Pizzaiola (H) \$26

Strips of Eye Fillet cooked with capers, olives, oregano & garlic napoli, served with a small tomato and garlic focaccia pizza

Dessert

Decadent Dark Choc Cake (H) (V) \$13

Rich, house made dark chocolate cake topped with our chocolate sauce, sprinkled with crushed hazelnuts & served with ice cream.

Homemade Sticky Date (H) (V) \$13

Served with caramel sauce, vanilla ice cream & strawberry

Cannoli (H) (V) \$13

3 cannoli tubes filled with chocolate cream, & pistachio crumbs

Mini Dough-nuts (H) (V) \$13

Mini Doughnuts with your choice of Nutella, White Choc or Caramel

Nutella Calzone (H) (V) \$14

Nutella stuffed calzone served with vanilla ice cream

Beer

Peroni Nastro Azzurro \$8.5

Asahi \$8.5

Corona \$8.5

Birra Morretti \$9.50

Wine

Sparkling Wine

Dogarina Prosecco Treviso (Glass) \$13.5 (Italy)

Dogarina Prosecco Treviso (Bottle) \$59 (Italy)

Red Wine 750ml

Serristori Sangiovese Di Toscana (Italy)

Glass - \$12.50, Bottle - \$49

Arrogant Frog Ribet Red Cabernet Sauv Merlot (France)

Glass - \$8.90 Bottle - \$33.50

Whitebox Pinot Noir (Australia)

Glass - \$16, Bottle - \$69

Cat Amongst The Pidgeons Shiraz (SA)

Glass - \$11, Bottle \$47

Parini Nero D'Avola (Italy)

Glass - \$10.90, Bottle - \$41

Parini Montepulciano (Italy)

Glass - \$10.50, Bottle \$38

White Wine 750ml

Parini Pinot Grigio (Italy)

Glass - \$11.40, Bottle - \$42

Toorak Estate Chardonnay (Australia)

Glass - \$8.50, Bottle - \$30

Oyster Bay Sauvignon Blanc (New Zealand)

Glass - \$11.30, Bottle - \$49.70

Toorak Estate Moscato (Australia)

Glass - \$8.50, Bottle \$30

Rose Wine 750ml

Brown Brothers Moscato Rose (Victoria, Australia)

Glass - \$8.90, Bottle - \$36.50

Cocktails

Mojito \$15.50

White rum, lime mint & soda

French Martini \$16

Vodka, Chambord, pineapple juice

Passionfruit Mojito \$16.50

Passionfruit, white rum, lime, soda

Negroni \$15.5

Gin, Vermouth Rosso, Campari mint & orange

Long Island Ice Tea \$20

Tequila, Rum, Gin, Vodka, Triple sec, lemon juice, Coke

Japanese Slipper \$17.90

Cointreau, Midori, Lime juice

Espresso Martini \$18.5

Espresso coffee, vodka, baileys

Aperol Spritz \$15

Prosecco, Aperol, soda

Margherita \$19

Tequila, Cointreau, lime & lemon

Lemon Cheesecake \$18

Licor 43, Limoncello
fresh lemon juice & cream

Tablerone \$18

Frangelico, Kahlua, Baileys, creme
de cacao & cream