

# SUMMER MENU

## ENTREES AND SHARED

**GARLIC BREAD (V)**.....\$9  
ADD CHEESE \$2 (V) | ADD BACON \$2

**FRIED WINGS**.....500G \$17/1KG \$27  
BUFFALO (GF) - BUFFALO SAUCE, RANCH DRESSING AND BLACK SESAME  
BBQ (GF) OR  
STICKY HONEY SOY AND SESAME

**OYSTER NATURAL SA (GF)**.....SINGLE \$4/½ DOZ \$20/DOZ \$38  
RED WINE MIGNONETTE - LEMON

**OYSTERS KILPATRICK SA (GF)**.....SINGLE \$4.5/½ DOZ \$24/DOZ \$41  
PANCETTA - WORCESTERSHIRE - TABASCO - LIME

**JAPANESE KARAAGE CHICKEN**.....\$17  
W/ BONITO MAYONNAISE, CRISP SPRING ONIONS, TOASTED SESAME SEEDS

**CRISPY CALAMARI (GF)**.....\$17  
CONFIT GARLIC AIOLI AND LIME

**CAULIFLOWER BITES (GF)**.....\$16  
W/ CHIPOTLE LABNEH

**CHARCUTERIE BOARD**.....\$30  
CURED MEATS, MARINATED OLIVES, HUMMUS, PUMPKIN PESTO,  
BREADSTICKS & SOURDOUGH

**BOWL OF CHIPS (GF)**.....\$9  
CONFIT GARLIC AIOLI

## MAINS

**PIE OF THE DAY**.....\$23  
WITH WHIPPED POTATOES - SPRING PEAS - HOUSE GRAVY

**OXFORD STEAK SANDWICH (GF ON REQUEST +\$2)**.....\$28  
150G DRY AGED RIB FILLET, CHARRED BACON, TOMATO, BEETROOT, COS AND AIOLI  
ADD CHEESE \$2

**PARMESAN HERB CRUMB SCHNITZEL**.....\$25  
HERB AND PARMESAN CHICKEN BREAST - FRIES - TOSSED SALAD  
LEMON - HOUSE GRAVY

**CHICKEN PARMIGIANA**.....\$28  
WITH TOMATO SUGO - LEG HAM - HERB MOZZARELLA - FRIES - TOSSED SALAD

**DOUBLE BEEF BURGER (GF ON REQUEST +\$2)**.....\$25  
DOUBLE PATTY, CRISP BACON, AMERICAN CHEDDAR, GHERKIN, COS  
AND BURGER SAUCE ON A SESAME BRIOCHE ROLL

**CHICKEN AND BACON ROULADE (GF)**.....\$32  
WITH ASPARAGUS AND HERBED ROAST POTATOES WITH CABERNET  
PADRON CHILLI JUS

**FRUTTI DI MARE**.....\$33  
CLASSIC ITALIAN SEAFOOD PASTA DISH MADE WITH FRESH LINGUINE  
AND NAPOLI SAUCE

**PALE ALE BATTERED BARRAMUNDI**.....\$27  
WITH CHIPS, SALAD AND TARTARE

**PORK RACK (GF)**.....\$32  
SLOW-COOKED PORK RIBS, BBQ BOURBON GLAZE, SERVED W/ CHIPS AND SALAD

**TRADITIONAL SAAG ALOO (VEG)**.....\$32  
WITH TOFU AND NAAN BREAD

## SALADS

**VIETNAMESE NOODLE SALAD (GF/DF/VEG/V)**.....\$23  
FRIED SHALLOTS - RICE NOODLE  
VIETNAMESE HERBS - CHILLI - PEANUT - SWEET KEWPIE DRESSING - TOASTED SESAME

**ROASTED BUTTERNUT PUMPKIN (GF/DF/VEG/V)**.....\$23  
W/ QUINOA, HEIRLOOM TOMATOES, AVOCADO, ZESTY MINT, AND LIME DRESSING

**MIDDLE EASTERN SPICED BEETROOT AND ROCKET SALAD (GF/V)**.....\$24  
W/ GOATS CHEESE, CITRUS SEGMENTS, TOASTED ALMONDS AND CHIMICHURRI

ADD TEMPURA PRAWNS \$10  
ADD LEMON CHARGRILLED CHICKEN \$7  
ADD SALT AND PEPPER CALAMARI \$7  
ADD KARAAGE CHICKEN \$7  
ADD AVO \$5  
ADD TOFU \$6

## PIZZA

GF BASE ADD \$5 | VEGAN CHEESE ADD \$3

**MARGHERITA (V)**.....\$23  
BABY HEIRLOOM TOMATO - BUFFALO MOZZARELLA  
TOMATO SUGO - BASIL

**GAMBARO**.....\$26  
MARINATED PRAWNS - ZUCCHINI - TOMATO SUGO  
FIOR DI LATTE - FERMENTED CHILLI OIL

**ALLA ZUCCA (V)**.....\$25  
MOZZARELLA - ZUCCHINI - HONEY BAKED PUMPKIN - CHEVRE  
PINE NUTS - TOMATO SUGO

**DI CARNE**.....\$26  
TOMATO SUGO - MOZZARELLA - SALAMI - PEPPERONI  
BACON - ONION - BBQ SAUCE

**ALLA DIAVOLA**.....\$26  
TOMATO SUGO, SALAMI, BLACK OLIVES, FRESH BASIL, CHILLI, GRANA PADANO

## STEAK

**GRAZIERS RUMP 250G**.....\$27

**GRAZIERS RUMP 400G**.....\$38

**GRAZIERS EYE FILET 200G**.....\$37

**GRAZIERS RIB FILLET 300G**.....\$40

**GRAZIERS RIB ON THE BONE 400G**.....\$52



# SUMMER MENU



## TOPPERS & SIDES

CREAMY GARLIC PRAWN.....	\$9
BUFFALO WINGS.....	\$8
CRISPY CALAMARI.....	\$8
FRIED EGG.....	\$5
STEAMED VEGETABLES.....	\$8
MASH POTATO.....	\$8
AVOCADO.....	\$5
BAKED KILPATRICK OYSTER (2) .....	\$8

## DESSERT

PREMIUM SELECTIONS ARTISAN ICE CREAM (GF).....	\$7/SCOOP
PISTACHIO, CHOCOLATE, AND VANILLA	
COCONUT PANNA COTTA.....	\$15
VANILLA BEAN ICE CREAM - FRANGELICO - ESPRESSO	
AFFOGATO.....	\$15
DARK CHOCOLATE CAKE.....	\$15
SERVED WITH VANILLA BEAN ICE CREAM	

## KIDS MENU

RIB STEAK + CHIPS.....	\$12
LINGUINE NAPOLITAN + PARMESAN.....	\$12
HAM + PINEAPPLE PIZZA.....	\$12
CHICKEN NUGGETS + FRIES.....	\$12

## SAUCES

MUSHROOM (GF)	BEARNAISE
PEPPER (GF)	TRUFFLE BUTTER (GF)
DIANE (GF)	CHIMICHURRI (GF/DF)
GRAVY (DF/GF)	EXTRA SAUCE \$2

V - VEGETARIAN VEG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE

### FOOD ALLERGIES

PLEASE BE AWARE THAT ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS. IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME SEEDS, WHEAT FLOUR, EGGS, FUNGI AND DAIRY PRODUCTS. CUSTOMERS REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER.

### PUBLIC HOLIDAY SURCHARGE

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

### DRINK RESPONSIBLY

ALH PROMOTE THE RESPONSIBLE SERVICE OF ALCOHOL. THINK BEFORE YOU DRINK AND DRIVE.

152 OXFORD ST, BULIMBA - PH. (07) 3899 2026 - OXFORD152@ALHGROUP.COM.AU  
WWW.OXFORD152.COM.AU - FACEBOOK.COM/OXFORD152 - INSTAGRAM.COM/OXFORD152

