



ODEUM

MENU

BREADS

Garlic Bread

Stone baked Sourdough with confit garlic and parsley butter.

	M	V
Garlic Bread	\$4.0	\$4.5

Herb Bread

Stone baked Sourdough with Italian herb butter.

Herb Bread	\$4.0	\$4.5
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Garlic Cheese Bread

Garlic buttered Sourdough with golden mozzarella cheese.

Garlic Cheese Bread	\$5.0	\$5.5
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Cheese & Bacon Bread

Crispy bacon and golden mozzarella cheese on garlic buttered Sourdough.

Cheese & Bacon Bread	\$7.8	\$8.5
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Bruschetta

A salsa of vine tomato, red onion and basil on toasted Sourdough with Danish feta and balsamic glaze.

Bruschetta	\$9.0	\$10.0
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STARTERS

Available as an Entrée or Main (served with a fresh garden salad)

Pork Belly Rashers

Tender pieces of confit pork belly, fried and tossed through our Chinese BBQ sauce.

e\$16.0	e\$18.0	m\$24.0	m\$26.0
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Salt + Pepper Squid

Lightly coated in sea salt and cracked pepper, fried to perfection. Served with lemon wedges & house aioli.

e\$15.5	e\$17.0	m\$23.5	m\$26.0
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Coconut Prawns

Crumbed in a secret coconut breading, fried and served with house aioli.

e\$17.0	e\$19.0	m\$25.0	m\$27.5
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FRESH SYDNEY ROCK OYSTERS (5)

Natural

\$18.0	\$20.0
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Thai

\$19.0	\$21.0
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Kilpatrick

\$20.0	\$22.0
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PASTA

M V

Choose either Fettucine, Linguine or Penne.

Carbonara

\$19.0 \$21.0

Sauté of bacon, onion, and garlic tossed through a white wine cream sauce and finished with parmesan cheese.

add chicken

\$4.0 \$4.4

Primavera

\$14.5 \$16.0

Char grilled capsicum, chilli, garlic and shallots through our Napoli sauce.

Pollo

\$19.0 \$21.0

Chicken breast and sautéed mushrooms through a creamy garlic and thyme sauce.

White Wine Marinara

\$23.0 \$25.0

Prawns, Calamari and Mussels in a butter sauce with garlic and a hint of lemon.

SIDES

Spring Greens – GF / V

\$5.0 \$5.5

Garlic Mash Potato

\$5.0 \$5.5

House Salad – GF / V

\$5.0 \$5.5

Beer Battered Steak Fries

\$5.0 \$5.5

Seasoned Wedges

\$9.0 \$10.0

MAINS

M V

All meals are served with a choice of chips and salad, chips and vegetables or garlic mash potato and vegetables.

ON THE GRILL

300g Scotch Fillet \$30.0 \$33.0

A Rib-Eye without the bone, exceptional marbling that melts during cooking leaving a tender juicy steak.

300g New York \$27.0 \$30.0

Also known as the Striploin, the best balance of tenderness & flavour.

300g Rump \$24.0 \$27.0

The Rump has a firmer texture than the Scotch but a bolder flavour, ideal for those who like it more than rare.

FROM THE OCEAN

Ocean Barramundi - GF \$27.0 \$30.0

Crispy Skinned 200g Saltwater Barramundi fillet with lemon wedges.

Ginger Beer Battered Flathead \$23.0 \$26.0

Juicy Flathead fillets coated in a ginger beer batter then fried till golden and served with house tartare and lemon.

Mussels \$21.0 \$23.0

Fresh SA Boston Bay mussels in a crisp lager and Napoli sauce served with toasted Sourdough.

FROM THE PEN

M V

Grilled Chicken Breast \$24.0 \$27.0

Chicken Schnitzel \$20.0 \$22.0

Tender chicken breast, coated in our secret crumbing mix, then fried to perfection. Choose one of our sauces or add a delicious topper.

Parmigiana \$28.0 \$31.0

Smoked ham, Napoli sauce and golden mozzarella.

Traditional Parmigiana \$30.0 \$33.0

Grilled eggplant, Napoli sauce, mozzarella cheese and basil pesto.

ABC \$30.0 \$33.0

Avocado pulp, crispy bacon and golden mozzarella cheese.

Oceania \$32.0 \$35.0

Sautee Prawns in a creamy garlic sauce.

Boscaiola \$28.0 \$31.0

Sauté of bacon, mushrooms, onion and garlic in a creamy sauce topped with parmesan cheese.

Hawaiian \$28.0 \$31.0

Smoked ham, grilled pineapple, Napoli sauce and golden mozzarella.

CHEF SELECTIONS

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Confit Pork Belly

\$28.0 \$31.0

13hr Slow braised pork belly pressed and served with Asian spring greens, a sticky Chinese BBQ sauce and crackling.

Atlantic Salmon

\$33.0 \$36.0

Crispy Skin Salmon fillet served with a warmed salad of chat potatoes, legumes and green beans accompanied by a beurre blanc sauce.

Scotch Fillet

\$38.0 \$42.0

Riverina Region 500g Grass fed Scotch fillet, served with garlic mash, buttered green beans and topped with a green peppercorn and Shiraz Jus.

Chicken Maryland

\$23.0 \$26.0

Whole chicken Maryland baked in our Portuguese seasoning with baked potatoes, asparagus and chipotle cream.

Smoky Maple BBQ Pork Cutlet

\$27.0 \$30.0

300g Cutlet with sweet potato mash, seared asparagus and our own smoky maple glaze.

SAUCES

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Gravy

Our house standard rich beef gravy complimentary.

Mushroom

\$4.0 \$4.5

Gravy, mushrooms, onions, garlic and cream.

Dianne

\$4.0 \$4.5

Gravy, garlic, Worcestershire and cream.

Pepper

\$4.0 \$4.5

Gravy, pepper trio and cream.

Jus

\$4.0 \$4.5

A Shiraz reduction sauce.

Boscaiola

\$8.0 \$9.0

Sautée mushrooms, bacon, onion and garlic in white wine cream sauce.

KIDS MEALS

For those 12 and under only.

All kids meal come with a complimentary single scoop gelato cone

Chicken Nuggets

\$11.0 \$12.0

Battered Fish Pieces

\$11.0 \$12.0

Kids Karbonara

\$11.0 \$12.0

Kids Cheeseburger

\$11.0 \$12.0