

OYSTERS

*Australia's Oyster Coast 'South Coast 'PREMIUM Quality'
(Sydney) Rock Oysters*

Au Natural

with fresh lemon wedges 6 - \$20.00 12 - \$30.00

With Cold Toppings: 6 - \$22.00 12 - \$34.00

Minimum of 6 Oysters with each Topping

- + Lime, Tabasco & Coriander dressing **UOB Signature Dish**
- + Bloody Mary (18 +)
- + Lime Wasabi Mayo
- + House made Pesto

With Grilled Toppings 6 - \$26.00 12 - \$36.00

Minimum of 6 Oysters with each Topping

- + Grilled **Ulladullicious**; Tomato, Onion, Capsicum, Garlic, Sweet Chilli, Worcestershire Sauce, Cheese. **UOB Signature Dish**
- + Grilled Oysters with Parsley, Lemon zest & Parmesan Butter
- + Grilled Oysters Kilpatrick
- + Grilled with Garlic butter, Cheddar and Parmesan Cheese
- + Grilled with Chilli butter, Cheddar and Parmesan Cheese

Tempura Oysters 6 - \$26.00 12 - \$36.00

- + Oysters Tempura with Lime Wasabi Mayo

OYSTER SHOOTERS

- ❖ *Virgin Bloody Mary* with 2 oysters in the shot (no Vodka) \$12.00
- ❖ *Bloody Mary With Vodka* with 2 oysters in the shot \$16.00
- OR
- ❖ *UOB Shoot the Shucker* – (Tequila, 3 oysters, slice of lime) \$18.00
- OR
- ❖ *UOB Shooter* – Your choice of Spirit with 2 oysters \$16.00

PRAWNS

Australian Med/Lge Tiger Prawns served with UOB house made Seafood Sauce

- **Pint of Prawns** **\$25.00** with Souvenir UOB Glass - \$35
- **Bowl of Prawns** **\$30.00**

NOTE: NOT AVAILABLE. We apologise we are not able to provide the Tempura, Garlic, Chilli or Italian prawns due to the unavailability of Australian Green Cutlet Black Tiger Prawns.

Tempura Prawns **Not Available** **6 - \$20.00** **12 - \$30.00**

Australian Large Black Tiger Prawns cooked in a light Tempura batter and served with Salad and UOB house made Seafood Sauce

Garlic OR Chilli Prawns **Not Available** **\$25.00**

Australian Large Black Tiger Prawns cooked in a UOB house made Garlic, Parsley, Lemon and Parmesan butter OR Chilli butter served with toasted Sourdough

Prawns Italian **Not Available** **\$25.00**

Australian Large Black Tiger Prawns sautéed in a Neapolitan sauce topped with Parmesan cheese and served with Toasted Sourdough Bread.

BREADS - **Garlic or Chilli or Pesto and Parmesan Bread** **\$10.00**

GARLIC – UOB Garlic butter, Herbs, and Parmesan, grilled on Sourdough Bread

CHILLI - UOB Chilli butter and Parmesan grilled on Sourdough Bread

PESTO - UOB House made Pesto and Parmesan grilled on Sourdough Bread

TAPAS

Garlic Pizza **\$12.00** **GF AVAILABLE**

10” Tortilla with UOB house made Garlic butter base, Garlic Neapolitan Herb sauce and Parmesan cheese.

Garden Salad **\$12.00** **GF**

Mix of fresh green and red salad leaf, grated carrot, red and green capsicum, red onion and tomato with Olive oil and a Balsamic glaze dressing

Spicy Chicken Wings **\$12.00**

Crumbed Tender Spicy Chicken Wings (4)

Salt and Pepper Squid **\$18.00** ***Signature Dish***

Light Tempura battered Squid strips, served with fresh Garden Salad, Chips & UOB house made Lime & Cracked Pepper Mayo

Beer Batter Flathead Tails **\$18.00**

Beer Battered Flathead Tails served with fresh Garden Salad, straight cut chips, slice of lemon and UOB House made Garlic Rocket Aioli

Quesadilla **\$15.00 GF AVAILABLE**

10" Tortilla filled with Tasty Cheddar Cheese and UOB Caramelised Onion, served with Sour Cream

Chicken Quesadilla **\$18.00 GF AVAILABLE**

10" Tortilla filled with Chicken, UOB house made Caramelised Onion, light Honey Mustard Mayonnaise, Cheese and served with Sour Cream.

Country Crisp Chicken **\$18.00**

Chicken strips in a crispy slightly spicy coating served on a fresh Garden Salad dressed with Lime Wasabi Mayo, Olive oil and Balsamic Glaze.

Italian Meatballs **\$18.00 GF AVAILABLE**

Italian Meatballs cooked in a Neapolitan sauce topped with Parmesan cheese and served with a fresh Garden Salad

Ulla-Bruschetta (A little bit Tangy) **\$18.00**

Tomato, Onion, Capsicum, Garlic, Sweet Chilli, Worcestershire Sauce, Fresh Basil, drizzle of Balsamic glaze served on toasted Sourdough.

Vegetarian Pizza **\$18.00 GF AVAILABLE**

10" Tortilla - Pesto base, Red & Green Capsicum, Onion, Perino Tomatoes topped with Mozzarella & Tasty cheese garnished with Parsley and a slice of Lemon

'Ulla' Mini Italian Meatballs Pizzetta **\$18.0 GF AVAILABLE**

8" Tortilla - Herb Tomato base, Capsicum, Onion, and Garlic topped with Italian Meatballs, Parmesan cheese and dollops of Sour Cream

'Ulla' Mini Chicken Pizzetta **\$18.00 GF AVAILABLE**

8" Tortilla - Herb Tomato base, Capsicum, Onion, and Garlic topped with Poached Chicken Breast and Mozzarella and Tasty Cheese

Straight Cut Chips **\$8.00 GF**

Straight cut chips served with a UOB House made Garlic Rocket Aioli

Seasoned Potato Wedges **\$12.00**

Seasoned Potato Wedges served with Sweet Chilli Sauce and Sour Cream

KIDS MENU

COMBO 1 – 6 Tempura Chicken Breast Nuggets* & Chips **\$8.00**

COMBO 2 – 4 Large Tempura Fish Cocktails & Chips **\$9.50**

Tempura Chicken Breast Nuggets* **(6) - \$4.50 (12) - \$8.50**

Chicken Breast nuggets in a crispy Tempura coating. Served with your choice of sauce (Tomato, BBQ, Sweet Chilli, Garlic Aioli)

**School Canteen Registered*

Tempura Fish Cocktails **(4) - \$6.50 (8) - \$12.00**

Large Fish Cocktail pieces in a crispy Tempura coating. Served with Lemon and your choice of sauce (Tomato, BBQ, Sweet Chilli, Garlic Aioli)

Tempura Fish Cocktails with Salad & Chips **\$15.00**

4 Large Fish Cocktail pieces in a crispy Tempura coating served with fresh Garden Salad and a serve of straight cut chips.

Straight Cut Chips **\$5.00 GF**

Serve of Straight cut chips served with a choice of sauce (Tomato, BBQ, Sweet Chilli, Garlic Aioli)

Garlic Pizza **\$8.00 GF Available**

8" Tortilla base topped with UOB house made Garlic butter, Garlic Neapolitan Herb sauce and Parmesan cheese.

KIDS DESSERT **\$5.00**

2 Scoops of Vanilla Ice Cream with your choice of topping (Chocolate, Caramel, Strawberry, Cool Lime) and 100's & 1000's Sprinkles.

Soft Drinks and Juices

Soda Water, Mineral Water, Tonic Water. **\$3.00**

Coca-cola, Coke Zero, Sprite, Lemon Squash, Ginger Beer,

Ginger Ale, Schweppes Agrum Blood Orange **\$3.50**

FIRE ENGINE – Lemonade with a dash of Raspberry Cordial **\$4.00**

SPIDER – Choice of Soft Drink with a scoop of Ice Cream **\$4.50**

Pineapple, Apple, Orange, Cranberry, Tomato Juice. **\$4.00**

Beer

James Squire – The Chancer Golden Ale	\$7.50
James Squire – 150 Lashes Pale Ale	\$7.50
Cascade Premium - Light	\$6.50
Carlton Dry	\$7.50
Corona	\$7.50
HAHN Super Dry	\$7.50
Great Northern Super Crisp Lager – Mid Strength	\$7.00
Toohey's Extra Dry	\$7.50
Tooheys New	\$7.50
Sommersby Apple Cider	\$7.50
Sommersby Pear Cider	\$7.50

Spirits

House \$8.50 / nip

Premium \$9.50 / nip

Bacardi Rum

Absolut Vodka

Baileys

Absolut Pear Vodka

Bundaberg Rum

Bombay Sapphire Gin

Captain Morgan Spiced Gold Rum

Cointreau

Frangelico

Jack Daniels Bourbon

Jim Beam Bourbon

Jose Ceurvo Especial Tequila

Johnny Walker Red Label

Sierra Aged Tequila - Reposado

Karina Vodka

Kahlua

Peach Schnapps

Seagrams Gin

Wine

Featuring NSW South Coast Wines

All Wines served by the Glass or Bottle

Sparkling

Falls Sparkling Brut Reserve -	Falls Wines Canowindra NSW
	Glass - \$8.50 - Bottle \$35.00
Oyster Bar Sparkling Cuvee Brut	Marlborough NZ
	Glass - \$8.50 - Bottle \$35.00
Yellowglen Sparkling Colours Soft Rose 'PINK'	
	Glass - \$7.00 - Bottle \$28.00

Sweet Sparkling – Moscato Style

Cambewarra Estate 2014 Verscato Frizzante - Cambewarra NSW
Glass -\$8.50 – Bottle \$35.00

Two Figs 2013 Frizzante Dulce Two Figs Winery - Berry NSW
Glass -\$8.50 – Bottle \$35.00

House

	Glass	Bottle
Brown Brothers Milawa Vic Dry White	\$7.00	N/A
Brown Brothers Milawa Vic Dry Red	\$7.00	N/A

Estate Wines continued next page

White

White Wines served by the Glass or Bottle

**SHW 2015 Sauvignon Blanc - Southern Highlands Winery [Sutton Forest NSW](#)
Glass – \$8.50 - Bottle - \$35.00**

**SHW 2016 Estate Riesling – Southern Highlands Winery [Sutton Forest NSW](#)
Glass - \$8.50 - Bottle - \$35.00**

**Cambewarra Estate 2012 ‘Amanda’ Verdelho - [Cambewarra NSW](#)
Glass – \$8.50 - Bottle - \$35.00**

**Coolangatta Estate 2015 Verdelho - [Coolangatta NSW](#)
Trophy 2015 NSW Small winemakers Show – Best Verdelho
Gold 2015 NSW Small winemakers Show
Glass - \$8.50 – Bottle \$35.00**

**Coolangatta Estate 2014 Alexander Berry Chardonnay [Coolangatta NSW](#)
Gold Medal 2015 Shoalhaven South Coast Wine show
Glass - \$8.50 – Bottle \$35.00**

**Cupitt’s Winery 2014 Mia Bella Arnies (Yarra Valley) – [Ulladulla NSW](#)
Glass - \$8.50 - Bottle - \$35.00**

**Kingsdale Winery 2011 Estate Grown Semillon - [Kingsdale NSW](#)
Bronze: 2011 Australian Small Winemakers Show.
Glass - \$8.50 - Bottle - \$35.00**

White wine continued

Oyster Bay 2014 Sauvignon Blanc -

Marlborough NZ

Glass – \$8.50 - Bottle - \$35.00

Oldbury Reserve 2015 Pinot Gris - Southern Highlands Winery

Sutton Forest NSW

Glass – \$8.50 - Bottle - \$35.00

Two Figs ‘Sunday Afternoon’ 2013 Verdelho & Chardonnay – Berry NSW

Glass - \$8.50, - Bottle - \$35.0

Rose

Two Figs 2015 Rose Two Figs Winery

Berry NSW

Gold Medal 2015 NSW Small winemakers Show

Glass - \$8.50 – Bottle - \$35.00

Red Wine next page.

Red

Red wines served by the Glass or Bottle

Cupitt's Winery 2014 The Pointer Pinot Noir - **Tumbarumba NSW**

Glass - \$8.50 – Bottle - \$35.00

Coolangatta Estate 2014 Elizabeth Berry Cabernet Sauvignon

Shoalhaven Heads NSW

Silver Medal 2015 NSW Small Winemakers Show

Glass - \$8.50 – Bottle - \$35.00

Kingsdale Winery 2009 Estate Grown Merlot Malbec - **Kingsdale NSW**

Glass - \$8.50 - Bottle - \$35.00

Kingsdale Winery 2011 Emma Shiraz -

Kingsdale NSW

Glass - \$8.50 - Bottle - \$35.00

SHW 2013 Shiraz - Southern Highlands Winery **Sutton Forest NSW**

Glass - \$8.50 – Bottle - \$35.00

Cocktails

UOB Bellini **\$15.00**

Peach Schnapps and Pink Champagne

Ulladulla Fling **\$15.00**

Vodka, Barcardi Rum, Lime juice, fresh Mint, Agrum Blood Orange

Pink Blush **\$15.00**

Vodka, Peach Schnapps, Raspberry Cordial, Lemonade

UOB Mojito **\$12.00**

Barcardi Rum, Spanked mint, Muddled Lime, Soda Water

UOB Caprioska **\$12.00**

Vodka, Spanked Mint, Muddled Lime, Lemonade

Bloody Mary **\$12.00**

Vodka, Tomato Juice, Worcestershire sauce, Tabasco, Salt, Pepper

Tom Collins **\$12.00**

Gin, Lemon Juice and topped up with Soda.

UOB Ulla Du Slipper **\$15.00**

Midori Liqueur, Cointreau, Lemon juice, fresh Mint and a dash of Grenadine

Ulla-mopolitan **\$15.00**

Vodka, Cointreau, and Cranberry juice

Margarita **\$15.00**

Tequila, Cointreau and Lime juice

Fruit Tingle **\$15.00**

Vodka, Blue Curacao, Grenadine, Lime juice topped with Lemonade

Sangria - Jug **\$25.00**

Red Wine, Cointreau, Pink Champagne and Fresh
Seasonal Fruit pieces topped up with Lemonade

Mocktails on next page.....

Mocktails

Beach Ball **\$10.00**

Cranberry Juice, Pineapple Juice, Fresh Lime and Soda

Passion Fizz **\$10.00**

Mint, Passionfruit pulp, Lemon, Sugar and Lemonade

Virgin Bloody Mary **\$10.00**

Tomato Juice, Worcestershire sauce, Tabasco, Salt, Pepper

Virgin Mojito **\$10.00**

Mint, Lime, Sugar and Soda

Virgin Caprioska **\$10.00**

Mint, Lime, Sugar and Lemonade