

a la carte menu golden ox



GARLIC BREAD (V)	8
BREAD AND DIPS (v) (gf on request)	15
Toasted Turkish bread, guacamole, tzatziki, basil pesto, evoo	
STARTERS	
HALOUMI CHEESE (GF)	15
Tomato and caper salad	
ARANCINI	15
Mushroom and parmesan & aioli	
GRILLED KING PRAWNS (GF)	26
Feta & tomato salad, saffron aioli	
GREEK SALAD (GF) (V)	17
Vine ripened tomatoes, continental capsicum, red onions, kalamata olives, fetta, and house dressing	
SALT & PEPPER CALAMARI (GF on request)	18
Tender calamari rings coated in lemon pepper crumb, served w Asian salad and aioli	



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SHUCKED OYSTERS	25
cocktail sauce, lemon	
KILPATRICK (GF) (6)	27

PASTA AND RISOTTO	SMALL	LARGE
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WAGYU BOLOGNESE	22	28
Entwined with pasta, shaved grana Padano cheese, served w. garlic bread		

MUSHROOM RISOTTO (GF)	19	25
Swiss brown, king & button		

PRAWN RISOTTO MOOLOOLABA	28
With tomato & fresh basil Parmesan fish Cheese, lemon garlic oil	

SEAFOOD	SMALL	LARGE
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GARLIC PRAWNS (GF)	25	40
Prawn cutlets, creamy garlic, and Chardonnay sauce		

BUGS GALLIANO (GF)	30	53
Grilled Moreton bay bugs, Galliano, white wine shallot cream sauce, Rice. Large includes sautéed vegetables		

GRILLED BARRAMUNDI (GF)	31
Corn & shallot risotto, vegetable Panache, tomato salsa, lemon beurre blanc	

BARRAMUNDI MACADAMIA	34
Barramundi fillet, mash potato, sweet corn puree, fennel and artichokes rémoulade vegetable panache, lemon	

MOOLOOLABA WHITING FILLETS	28
Crumbed whiting fillet, chips, garden salad & Tartare sauce	



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SEAFOOD MEDLEY (GF) **56**
Grilled Moretonbay bugs, prawns
half shell scallops, fish, garlic and
herb risotto, lemon beurre blanc

CHICKEN

CHICKEN SUPREME (GF) **32**
Chicken breast filled with brie and semi-
dried tomato, w. vegetable panache, mash
potato, and tomato & basil salsa, pesto
cream sauce

LAMB

VICTORIAN LAMB RUMP (GF) **33**
Oregano and lemon marinated lamb
rump, Desiree potato, pea purée,
vegetables, Rosemary jus

STEAKS

All steaks served with rosemary chat
potatoes, vegetables, and red wine jus

250G SIRLOIN 150 days grain-fed (GF) **39**

200G EYE FILLET grass fed (GF) **40**

STEAK TOPPER (GF) **10**
Add grilled Mooloolaba prawns to any
steak

A SELECTION OF SAUCES AVAILABLE (GF)

- o Cream mushroom
- o Green pepper & brandy
- o Dijon Mustard
- o Seeded mustard

SIDES

Crispy potato chips **10**

Sweet potato chips **10**

Seasonal vegetables panache tossed in almond
butter **9**



DESSERTS

CRÈME CARAMEL (GF) Garnished w. fresh fruit & Chantilly cream.	13
APPLE AND RAISIN CRUMBLE Rhubarb compote, candied pecans, vanilla ice-cream (vegan on request)	14
BOMBE ALASKA Sponge layered with vanilla and strawberry ice-cream topped w. meringue & flambéed w. brandy	18
CHOCOLATE FLOURLESS CAKE (GF) Strawberry ice-cream, chocolate sauce, black Cherries, Romanoff strawberries	15
VANILLA BEAN AND HONEY CRÈME BRULEE (GF without biscotti) Almond biscotti, honeycomb, vanilla ice-cream	15
ORANGE AND WALNUT CAKE Served w. vanilla ice-cream & chocolate sauce	15

