

celebrate at  
australia's favourite restaurant  
overlooking the murray river

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we can cater for any group up to 120 people  
and pride ourselves in providing great food, wine and service  
for your special event.

we have designed some exciting options  
that draw from past flavours  
with a contemporary feel and style.

we trust that you find what we are offering tempting.  
we can tailor our packages to your specific requirements  
to make the event uniquely yours.

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*finalist - 2010  
restaurant and catering victoria  
awards of excellence - best modern australian restaurant (country)*

**oscar w's is ....** by day; uninterrupted views of the murray river with the largest fleet of paddle-steamers floating by. as the sun sets cockatoos swoop and roost in the ancient gums along its banks. by night; flood-lit ghostly gums, a funky blend of warm lighting & the river beyond.

please take time to consider the many options on offer for your event, taking the following content and suggestions only as a guide. we pride ourselves on being adaptable and versatile to tailor your event to be something special and unique, just the way you imagined it...

## oscar w's dining areas

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**the courtyard....** street-side dining under the old peppercorn tree, perfect for cocktails and nibbles or casual al fresco dining on the historic murray esplanade.

**the deckbar....** relax in the bar beside the biggest fireplace in echuca. comfortable lounge area for cocktails and nibbles, tapas & beer, wine & cheese or coffee & dessert.

**the balcony....** secluded dining for up to 32 guests, overlooking the murray. rustic exposed beams, timber flooring and river gums provide the unique setting.

**the redgum grill....** galvanized iron & red gum, polished brick floor with huge wool carpets perfect for a truly unique gathering.

**the herb garden....** the only outside dining space right on the bank of the murray, great for small corporate entertaining, unrivalled views of the river and wharf.

'...a meal at oscar w's has more to offer than touristy scenery. The food, wine and polished service here are worth travelling for. The river setting is a bonus.'

14.5/ 20 - the age good food guide 2011

## oscar w's food

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**mobile food....** canapés & finger food for the start of your event as your guests are arriving and settling or for a longer period of time with continuous food being offered throughout the whole event. perhaps opt for some more substantial items - 'party food' ....

### finger food / canapés / hors d'oeuvres

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#### fish/ seafood

tasmanian oysters, lemon, black pepper

salmon gravalax , capers, crème fraiche, toasts

tempura prawns, sweet chilli sauce, coriander

prawn 'cocktail shot', iceberg, saffron mayo

#### vegetable

roasted cherry tomatoes, feta, pesto, ciabatta toast

carrot, feta, salsa verde, raisins, cracked wheat

potato croquette, garlic mayo, roast capsicum salsa

tomato, basil, red onion, reggiano, bruschetta

#### poultry/ game

pork chicken terrine, pear chutney

duck neck sausage, campari jelly

duck spring rolls, sweet soy, coriander

duck liver pate, toast, pear truffle salad

#### meat

rare beef carpaccio, parmesan, vin cotto, rocket

lamb kofta, yoghurt garlic, mint, lemon zest

meatballs, tomato sugo, basil pesto, parmesan

roast goat, tomato salsa, zucchini, gremolata

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1 hour - 3 items / 5 pieces pp – 14.5 pp  
3 hours – 9 items / 15 pieces pp – 44.5 pp  
5 hours – 15 items / 25 pieces pp – 69.5 pp

### party food

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noodle box - shredded duck, asian greens, rice noodles, crispy shallots, sweet soy

noodle box - fish, beer batter, hand cut chips, tartare, lemon

rice bowl – prawn, risotto, rabbit, chorizo, tomato, basil, saffron

rice bowl – risotto, chicken, mushroom, spinach, parmesan

bbq – lamb cutlets, pepperonata, salsa verde

bbq – chicken, sage, prosciutto, vin cotto

pizza – tomato, basil, bocconcini, pancetta

pizza – roast pumpkin, spinach, onion jam, feta

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pizza – 4.0 pp / noodle box – 5.0 pp  
bbq – 6.0 pp / rice bowl – 7.0 pp

## oscar w's food

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**feasting food...** the traditional, rustic european style of dining. share platters are served to the centre of the tables, guests sharing food, conversation & friendship.

### antipasto

flatbreads with beetroot apple, pumpkin feta, rocket pinenut  
prosciutto, salami, pancetta, grissini,  
olives, chilli, rosemary, garlic, citrus zest

### poultry

chicken, grilled, roasted tomato, capsicum, basil, spanish onion, salsa verde  
or quail, grilled, cracked wheat, coriander, vin cotto

### game

goat, slow braised, potato gnocchi, tomato, orange gremolata  
or kangaroo, sweet corn puree, beetroot, mizuna, feta

### beef

scotch, *grilled medium*, potato gratin, wilted spinach, confit shallots, red wine jus  
or eye fillet, *grilled medium*, potato gratin, wilted spinach, confit shallots, red wine jus

### fish

redfin, floured, pan fried, cauliflower puree, fennel, ruby grapefruit, watercress  
or barramundi, pan roasted, potato, orange, daikon, white wine butter sauce

### sweet

**petit fours** bundy rum chocolate truffles, lamingtons, shortbreads, pavlova

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4 courses – antipasto / poultry / beef / sweet – 54.5 pp

5 courses – antipasto / fish / game / beef / sweet – 69.5 pp

6 courses – antipasto / fish / poultry / game / beef / sweet – 79.5 pp

## oscar w's food

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**table d'hote**....a choice of 2 dishes for either 2 or 3 courses,  
served alternately to the table. you can add extras to this menu...

### entree

poached veal salad, smoked trout mayo, shaved onion, fennel, baby capers, ruby grapefruit

pork belly, poached fried, cauliflower puree, nashi slaw, agro dolce dressing

quail, boned, grilled, roasted carrots, raisins, cracked wheat, coriander, mint yoghurt

kangaroo, grilled, feta, beetroot, crispy leek, creamed corn, mizuna

potato truffle soup, cavolo nero, potato, onion, sage soup

### main

barramundi, pan roasted, asparagus, orange, potato, daikon, dill, white wine butter sauce

chicken, poached, grilled, rice noddles, bok choy, mushrooms, pickled ginger, crispy shallots

duck, five spice rub, double cooked, spaetzle, bacon, spinach, fig, muscat jus

scotch fillet, black angus, char grilled (medium), potato gratin, spinach, confit garlic, red wine jus

### dessert

vanilla panna cotta, turkish delight, poached berries, rose water, crystallised petals

chocolate pudding, caramelised spiced banana, ginger bread ice cream

pavlova, strawberries, mint, chocolate, fairy floss, balsamic syrup

orange crepes, orange curd, candied orange, chocolate ice cream, walnut praline

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2 course – 56.5 pp

3 course – 63.5 pp

## oscar w's food

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**chef's selection....** beginning with shared antipasto, with three dishes per additional course for guests to choose from, designed using chef's favourites from our seasonal redgum grill a la carte menu..  
more choices? more courses? further options are available upon request...

### shared entree

char grilled flat bread, selection of house dips

warmed olives, rosemary, orange, garlic

cured meats, prosciutto, salami, pancetta, grissini

### choice main

barramundi, pan roasted, asparagus, orange, potato, daikon, dill, white wine butter sauce

duck, five spice rub, double cooked, spaetzle, bacon, spinach, fig, muscat jus

scotch fillet, black angus, char grilled (medium), potato gratin, spinach, confit garlic, red wine jus

### choice dessert

vanilla panna cotta, turkish delight, grapes, iranian spun sugar, toasted ground pistachios

chocolate pudding, strawberry grappa puree, vanilla ice cream, coconut

pavlova, peaches, palm sugar praline, passionfruit, grated chocolate, mint

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2 course – 52.5 pp

3 course – 60.0 pp

“friends & families unite at oscar w's wharfside... the simple setting is appropriately set in timber and wooden tones.”

AGFG chef's hat – australian good food & travel guide 2011

## oscar w's food

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**to finish with....**added smoothly to the group experience

### cheese plates

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**cheddar**, pyengana *pie-en-ga-na*, (tasmania, australia)

*milk source: cow*

*approximate age: 12 months*

*this recipe is made according to traditional handmade techniques that date back to the turn of the century by fourth generation cheesemaker, john healey*

**soft**, lincet brillat savarin *bree-yah-sah-vah-ran*, (ile de france, france)

*milk source: cow*

*approximate age: 5 to 6 weeks*

*this is an extravagant triple cream cheese originally conceived in the 1950's by pierre androuet. made from whole full cream milk and added crème fraiche, its dense creamy texture slowly ripens due to the fluffy white mould.*

**blue**, queso valdeon d.o. *ke-so val-de-on*, (europa mountains, spain)

*milk source: cow & goat*

*approximate age: 4 months*

*this tangy mixed milk blue cheese is known as 'fake' cabrales because it is traditionally wrapped in plane tree leaves*

...served w pear, muscatels, toasts & crackers

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cheese 9.5 pp

### sweet taste plates

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little lamingtons, sponge, raspberry jam, chocolate, coconut

bundy rum balls, chocolate, cream, bundaberg rum, cocoa

crunchy macaroons, almond, egg whites, sugar

tiny tartlets, short crust, curd, icing sugar

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sweet selection 8.5 pp

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## oscar w's beverages .....

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our selection of beverages available are extensive & we prefer to discuss your specific requirements. as a general rule we charge beverages on a consumption basis, which, depending on your requirements, the current average is between 10.0 per person / per hour & 15.0 per person/ per hour.

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### suggestions / ideas

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#### champagne

n.v.,louis roederer brut premier,*reims*,france

#### sparkling

n.v.,dal zotto *pucino* prosecco,*king valley*,vic.  
2006,yarrabank sparkling brut cuvée,*yarra valley*,vic.

#### sparkling red

2006,balgownie estate sparkling shiraz,*bendigo*,vic.  
n.v.,hanging rock winery rose brut,*macedon ranges*,vic.

#### white wine

2010,crowded house sauvignon blanc,*marlborough*,n.z.  
2009,seresin sauvignon blanc,*marlborough*,n.z.  
2010,lethbridge wines *menage dr. nadeson* riesling,*geelong*,vic.  
2008,plunkett fowles *stone dwellers* gewürtz,*strathbogie ranges*,vic.  
2009,fratelli pinot gris,*king valley*,vic.  
2010,turners crossing viognier,*bendigo*,vic.  
2008,yering station chardonnay,*yarra valley*,vic.  
2009,salo chardonnay,*yarra valley*,vic.  
2009,clic soave,*veneto*,italy

#### pink wine

2010,barnadown run rose,*heathcote*,vic.

#### red wine

2008,1769 wines pinot noir,*central otago*,n.z.  
2009,mr mundy merlot,*heathcote*,vic.  
2004,torbreck cuvéé juveniles gren. shz. mourv.,*barossa valley*,s.a.  
2009,fairbank *rouge* shiraz merlot cabernet,*central victoria*,vic.  
2009,best's wines dolcetto,*great western*,vic.  
2007,penley estate *phoenix* cabernet sauvignon,*coonawarra*,s.a.  
2008,cape horn *shiraz*,*goulburn valley*,vic.  
2008,flynns mc shiraz,*heathcote*,vic.

#### dessert wine

2010,mt.horrocks cordon cut riesling (375ml),*clare valley*,s.a.

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### australian and imported draught beer

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xxxx gold (queensland)... boag's draught (tasmania)  
james squire malt shovel 'amber ale'(n.s.w)... peroni nastro azzurro (italy)