

**oscar w's** is located overlooking the mighty murray river  
& the historic port of echuca's fleet of paddle-steamers...

**oscar w's** head chef, david finlayson, has created mouthwatering  
dishes that reflect the very best in seasonal & regional produce...

**oscar w's** cellar has, over the years, grown, and we now  
offer one of the most highly regarded wine cellars in the country...

**oscar w's** has a definite country generosity & has maintained  
standards that our big city counterparts boast about...

**oscar w's....**

please accept our events package for your perusal...

'welcome to our place'... **O.**

*"impressions count, and oscar w's is a heavy hitter...  
uninterrupted views of paddle-steamers  
plying the waters below...  
quality of the food....drawing on local produce....  
bursting with flavor...there's something for everyone..."*  
**the age good food guide – 2007**

*"it's simply a perfect spot for a meal...what makes  
oscar w's a standout is a remarkable wine list and terrific food."*  
**jane faulkner – the age – 18.08.07**

'our dining areas at a glance' oscar

the courtyard...

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

the deckbar...

relax in the bar beside one of (if not the) biggest fireplaces  
in echuca. a comfy lounge area for cocktails & nibbles,  
tapas & beer, wine & cheese or coffee & dessert

the balcony...

secluded dining for up to 30 guests, overlooking the murray,  
rustic exposed beams, timber flooring and river gums  
perfect for corporate presentations,  
chef's table (degustation menu) or an intimate cocktail party

the redgum grill...

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 ghost gums, a funky blend of warm lighting,  
galvanized iron & redgum  
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, gourmet summer bbq's  
international guests or good friends,  
enjoy unrivalled views of the river & wharf

*"oscar w's is a large tin shed of a restaurant.  
the corrugated iron roof and rustic wooden walls,  
much of which is lined with wine, give the impression of a bygone era.  
don't be fooled, this place is thoroughly modern starting with it's contemporary menu..."  
jane faulkner – the age – 18.08.07*

*"quality, presentation and taste were exceptional. wine list broad and comprehensive. waiters are both  
knowledgeable and helpful throughout entire evening. an asset to the region..."  
judges comments - celebrate excellence – restaurant and catering victoria awards for excellence*

'our menu styles at a glance....'oscar

**cocktail food...**

canapés & finger food for your closest friends & family  
scattered seating with room for dancing if required

casual or formal, the choice is yours

canapés 1hr- 10.00 pp

canapés 4hr- 32.50 pp

finger food - 6.00 per item

**feasting...**

the traditional, rustic italian style of dining.

share platters are served to the centre of the tables

4 courses – 60.00pp

**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

2 course 45.00pp

3 course 55.00pp

**chef's selection...**

a choice of 2 or 3 courses,

your guests choose from the chef's selection,

chosen from our redgum grill a la carte menu,

complimentary petit four platters & tea & coffee

set menu, set price

2 course 55.00pp

3 course 65.00pp

**regional taste menu...**

a great way to sample some of the best produce the murray region has to offer.

6 course degustation style menu, we can provide a matching wine flight

or select your own from our extensive local & international wine list.

regional taste menu 65.00pp

matching wine flight 35.00pp

*Please note, all menu items are suggestions only, all items are subject to seasonal change & availability.*

our menu

### canapés

0.5 – 1hr	3 canapes - 5 pieces per person	10.00pp
2 -4 hrs	8 canapes – 20 pieces per person	32.50pp

fish/seafood

1. seared spring bay scallops on blini w sour cream & caviar
2. freshly shucked tasmanian oysters w chilli & lime sorbet (g/f,l/f)<sup>1</sup>
3. blue swimmer crab w avocado, frisee & roe foam (g/f)
4. salmon gravalax w capers, lemon crème fraiche (g/f)
5. murray cod & pork dumplings w cucumber & chilli salsa (g/f)
6. house smoked salmon w oscar's seafood sauce (g/f)
7. spring bay mussels w parmesan & brioche crust
8. tempura fried tiger prawns w horseradish & beetroot chip (g/f)
9. herb crusted tuna w crab & celeriac (g/f)

meat/game

1. venison carpaccio w chocolate jus & reggiano
2. char grilled marinated chicken kebabs
3. beef tartare w sour cream & spring onions (g/f)
4. oscar w's aged beef pithivier w tomato & chipotle chilli chutney
5. milawa free range chicken vol-au-vents w mushroom tapenade
6. womboota saltbush lamb koftas w chilli sauce (g/f)
7. char grilled five spice chicken drumette (g/f)
8. rilette of rabbit w potato roesti & creamed horseradish (g/f)
9. gruyere & jarmon croque monsieur
10. duck rilette stuffed duck neck w turmeric carrot (g/f)
11. chicken liver pate w sauterne jelly & toasts (g/f)

vegetarian

1. crisp chats potato w gruyere cheese (g/f)
2. pesto & goat cheese stuffed cherry tomatoes
3. spiced roast pumpkin w meredith feta & salsa verde

### finger food

fish/seafood

1. smoked trout & cauliflower mornay tart w crisp leeks & capers
2. roasted yabbies w preserved lemon, garlic & chilli butter (g/f)
3. fried tempura flathead 'bites' w tartare
4. crisp fried calamari w garlic aioli
5. salmon gravalax w quail egg & parmesan pannacotta
6. ceviche of tiger prawns w citrus dressing
7. house smoked salmon roulade w sourdough croutons

meat/game

1. king valley black angus beef sausage rolls w tomato chutney
2. house rolled mini duck spring rolls w sweet chilli sauce
3. spicy chicken wings w sweet soy dressing
4. womboota saltbush lamb balls w pea mint salsa & tzatziki (g/f)
5. tomato, cucumber & chilli gazpacho w jamon yabbie salad (g/f)
6. chicken consomme w parmesan croutons & fresh herbs
7. roasted goat & cumquat risotto w snow peas & reggiano (g/f)
8. char grilled chicken drumsticks w spicy malt dressing
9. saltbush lamb cutlet w mint sauce (g/f)
10. five spiced duck risotto w blood orange & witlof salad (g/f)
11. chicken galantine stuffed w bacon, fresh peas & garlic (g/f)
12. chorizo & haricot bean cassoulet
13. mini pie of chicken & mushroom w beetroot relish

vegetarian

1. sauté mushrooms w thyme, brioche & soft egg dressing
2. thyme, garlic & lemon marinated kalamata olives (g/f)
3. pumpkin soup shot w poached pear, blue cheese foam (g/f)

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<sup>1</sup> g/f denotes 'gluten free' l/f denotes 'lactose free'

## **entrée's**

### fish/seafood

1. house made linguine w scallops, mussels, clams, white wine, cream & garlic, toasted brioche & reggiano
2. yabby & salmon ravioli, w yabby bisque cappuccino & shaved truffle
3. house cured salmon gravalax, parmesan pannacotta, soft poached quail egg, crispy capers & frisee (g/f)
4. poached tasmanian salmon w cucumber, dill & fennel salad, cumin yoghurt dressing (g/f)
5. pan seared spring bay scallops w pea puree, spiced malt dressing, capers, calamari & preserved lemon (g/f)
6. tempura zucchini flowers stuffed w yabby & murray cod w fennel, preserved lemon & dill salad w fennel cream
7. ballotine of salmon, fresh herbs, mustard, cucumber dill salad & crème fraiche (g/f)

### meat/game

1. tortellini of chicken & porcini mushroom w wilted rocket orange zest & meredith feta salad
2. tempura fried spiced quail w kipfler, mustard aioli, red onion witlof salad
3. pan fried corn & rice crusted kangaroo w sweetcorn salsa & spiced pear (g/f)
4. venison carpaccio w rocket, reggiano & croutons w chocolate game jus
5. char grilled boned five spice quail w mizuna, broad bean & pear salad, quail jus (g/f)
6. char grilled asparagus w jarmon, soft poached egg, frisee, shaved truffle & béarnaise (g/f)
7. twice cooked duck risotto w trumpette mushrooms, cumquat & reggiano salad (g/f)
8. golden syrup glazed western plains pork belly, pickled vegetables, roasted rice & coriander (g/f)
9. king valley black angus beef tartare w poached egg yolk, ginger foam, brioche crouton & balsamic vinegar

### vegetarian

1. oscar w's vegetarian antipasto plate.. eggplant miso roll, pickled artichokes, braised mushrooms, marinated olives & char-grilled red capsicum

*further selections available on application*

## **mains**

### fish/seafood

1. seared tasmanian salmon w kohlrabi boulangere, artichoke, pickled ginger salad & campari cumquat syrup (g/f)
2. crispy skinned blue-eye fillet w horseradish mash, yabby & mussel chowder & broccolini
3. pan fried murray cod w truffled baby leeks, pickled shitake mushrooms, pork dumplings & white wine buerre blanc

### meat/game

1. bultarra saltbush lamb leg, boned, w soft polenta, bacon ciabatta farce, snow peas & minted jus
2. milawa free range chicken w chorizo gnocchi, pea bacon farce, celery & parsnip crisps
3. twice cooked spiced duck w kipflers, sugar snaps, blood orange & spring onion salsa w cointreau duck sauce (g/f)
4. bultarra saltbush lamb w sweet potato puree, zucchini sauté, pea mint salsa & mushroom nutmeg reduction (g/f)
5. milawa free range boned spatchcock w rocket, preserved lemon & salsa verde (g/f)
6. oven roasted veal cutlet w sautéed chats, kalamata olives, red onion & snake beans w porcini jus
7. eye fillet of beef w truffle mash, braised chestnut mushrooms, spinach & red wine jus (g/f)
8. aged king valley black angus beef rump w gratin potato, sauteed vegetables, remoulade & red wine jus (g/f)
9. beef wellington w roast potato, salsa verde, rocket, fresh lemon & red wine jus
10. char grilled milk fed veal w parmesan polenta, braised silverbeet & sage veloute
11. noisette of lamb w sauté cabbage, fondant potato & snake beans w trumpette mushroom jus (g/f)
12. western plains pork cutlet w horseradish mash, caramelized apple & black pudding, cavolo nero & beetroot jus (g/f)

### vegetarian

*selections available on application*

## dessert

1. traditional crème brulee w poached nectarines & frosted mint
2. sticky date pudding w double cream ice cream, butterscotch sauce & walnut praline
3. oscar w's 'deconstructed' trifle.. vanilla pannacotta, marsala sultanas, brioche, pear puree & vanilla custard
4. dark chocolate 'nemesis' w white chocolate sorbet, candied citrus zest & limoncello anglaise
5. ('bosh')... pear tarte tatin w cinnamon custard, pear crisps, pear sorbet & chocolate wafer
6. chocolate fondant w vanilla bean ice cream, cracked pepper tuille & spiced brandy sauce
7. cinnamon rice pudding w burnt caramel, rhubarb compote & brandy snaps
8. tea poached quince & almond shortcake w vanilla cream & chambord syrup
9. five spice pannacotta w poached pear & dark palm sugar syrup
10. caramelized apple filo w ginger & honey, apple sorbet & apple crisps w vanilla anglaise,
11. passionfruit jelly w passionfruit ice cream & polenta biscuit
12. baked apple stuffed w fruit mince, w crisp puff pastry & thick vanilla custard
13. iced chocolate soufflé w white chocolate sauce, homemade shortbread & toasted almonds
14. lemon tart w vanilla bean ice cream, sable biscuit & brandy snap
15. summer berry pudding w double cream, chocolate shard & berry coulis
16. butter toasted brioche w poached stonefruit, anglaise & amaretto

## petit fours

let chef create a platter of assorted petit fours, or if you prefer, select up to 5 items to be served to your guests

6.00pp

- |   |   |
|---|---|
| 1. champagne & strawberry jelly                           | 13. chocolate & remi martin truffles      |
| 2. peach giconde  | 14. ginger tuille                         |
| 3. apple floating islands w chocolate coated apple sorbet | 15. blueberry fritter w vanilla ice cream |
| 4. vanilla bean custard roulade                           | 16. white chocolate & almond truffles     |
| 5. quince & raspberry jelly                               | 17. brandy snaps                          |
| 6. housemade honeycomb                                    | 18. coffee macaroons                      |
| 7. house churned ice creams                               | 19. mini chocolate tart                   |
| 8. cherry pannacotta                                      | 20. rhubarb mille feuille                 |
| 9. frangipane pin wheel                                   | 21. citrus puff                           |
| 10. apple crisps  | 22. chocolate hazelnut cookies            |
| 11. apple soup w apple foam                               | 23. sorbets                               |
| 12. chocolate mousse w cumquat, gin & mango granita       | 24. gingerbread                           |

## cheeses

6.00pp

selection of cheeses w quince paste, house made walnut bread, lavosh, fresh pear, walnuts & dried fruits.

**chef's selection****entrée:**

seared scallops with fried potato, pea puree, calamari, preserved lemon & spicy malt vinegar dressing

tempura fried spicy boned quail w potato tarragon and mustard, witlof salad & sticky plum syrup

ravioli of goat & cumquat w warm salad of snow pea & broad bean w parmesan cream cappuccino

\*\*tomato, cucumber & chilli gazpacho w jarmon & yabbie salad w citron oil

**main:**

seared tasmanian salmon with saffron potato, pickled trumpetes, zucchini, carrot and ginger buerre blanc

milawa free range chicken with chorizo gnocchi, pea bacon farce, celery & parsnip crisps

hereford eye fillet of aged beef, served medium, w spinach, asparagus, truffle mash, onion soubise & red wine jus

\*\*breast of turkey w pancetta, chestnut stuffing, roast chats, vegetables & red wine jus

**dessert:**

chocolate fondant w orange sauce, orange tuille biscuit & marscapone ice cream

strawberry mille feuille w macerated strawberries, cinnamon fillo, vanilla cream & chambord syrup

sticky date pudding with double cream ice cream, butterscotch sauce and walnut praline.

\*\*Christmas pudding fondant w vanilla bean ice cream & brandy butter.

complimentary petit four platters with tea and coffee.

*please note: indicative suggestions: subject to availability...*

*\*\*special xmas items for november and december, substitute the xmas item for one of the other options to transform your event into a xmas party..*

oscar w's beverage packages

**basic**

2 hours	25pp
3 hours	30pp
4 hours	35pp
additional ½ hour	10pp

N.V. taltarni 't' series pinot chardonnay	pyrenees	victoria
06 terra felix chardonnay	central victoria	victoria
06 terra felix shiraz viognier	central victoria	victoria

tap beer  
xxxx gold  
toohey's extra dry

soft drink and assorted juices

**intermediate**

2 hours	30pp
3 hours	35pp
4 hours	40pp
additional ½ hour	12.5pp

N.V. taltarni 't' series pinot chardonnay	pyrenees	victoria
06 lawson's dry hill sauvignon blanc	marlborough	new zealand
05 penley estate 'phoenix' cabernet sauvignon	coonawarra	south australia

tap beer  
xxxx gold  
toohey's extra dry  
james squire golden ale

soft drink and assorted juices

**premium**

2 hours	35pp
3 hours	40pp
4 hours	45pp
additional ½ hour	15pp

N.V. chandon brut	yarra valley	victoria
06 austin's chardonnay	geelong	victoria
05 flynn's M.C. shiraz	heathcote	victoria

tap beer  
xxxx gold  
toohey's extra dry  
james squire golden ale  
heineken

soft drink and assorted juices

please note that all wines and beer are subject to availability and also that these wines represent only a tiny selection from oscar w's wharfside complete wine list.  
given time, we can source and supply all your wine needs, simply ask, we are happy to help