

## BREADS

- Warm bread roll... 2 (v)  
House made garlic bread... 8 (v)  
Bone marrow bread with gravy... 9

## OYSTERS

- ½ doz... 20 1 doz... 32  
Fresh Natural Sydney Rock Oysters served with shallot & red wine vinaigrette  
½ doz... 23 1 doz... 35  
Fresh Natural Sydney Rock Oysters served Kilpatrick or Mornay

## BAR SNACKS

- Japanese disco fries, smoked salmon, teriyaki, aioli, chilli,  
coriander & green shallots... 15  
Salt & pepper Szechuan squid served with sweet soy & chilli... 18  
Crispy miso chicken wings, green shallots & pickled ginger, sesame, aioli... 15  
Crispy fried prawns served with chilli, coriander,  
chilli mayonnaise & fresh lime... 20  
Fries with tomato sauce... 7 (v)

## STARTERS & SALADS

- Charred Hawkesbury calamari with smoked garlic aioli,  
summer leaves & balsamic... 21  
Grilled black figs wrapped in pancetta with truffle honey... 19  
Grilled Haloumi cheese salad with kale, rocket, roast peppers,  
asparagus, pine nuts, zucchini & lemon... 21 (v, gf)  
Charred beef carpaccio salad, kale, roasted Spanish onions,  
cherry tomatoes, olives, parmesan & seeded mustard cream... 21  
Baby gem, Serrano ham, peaches, roasted hazelnuts & sherry vinegar... 19 (gf)  
Warm Thai beef salad served rare, mixed leaf salad, bean shoots,  
roasted peanuts with a drizzle of lime juice, palm sugar & chilli... 25 (gf)  
House cured ocean trout salad with radish, witlof, watercress,  
pine nuts & beetroot dressing... 21 (gf)

## TO SHARE

- Antipasto plate - freshly sliced Italian & Spanish cured meats,  
a selection of Italian cheeses, marinated vegetables served with  
char-grilled bread & grissini... 35  
Ploughman's board - cheddar, house pickles, hand carved Oaks pastrami,  
game terrine, boiled egg & toasted sourdough... 19

(v) vegetarian (gf) gluten free



### FROM THE GRILL - THE DAVID THOMAS SELECTION

- Smoked 250g Butler steak with fried egg, caramelised onion & fries... 29  
New York cut sirloin 300g grain fed... 33  
Scotch fillet 300g grass fed... 35  
T-Bone 400g grain fed... 34  
Eye fillet 200g grain fed... 35  
Fillet Mignon grain fed wrapped in bacon 200g... 36  
Dry aged rib eye on the bone 400g served with  
roasted bone marrow, roasted potatoes & steamed green beans... 48

### SAUCES

*Mushroom & seeded mustard sauce, rosemary & red wine jus (gf)  
Café de Paris butter, anchovy & parsley butter, classic gravy,  
green peppercorn & roasted pepper sauce or chimichurri*

*All steaks served with creamy mash & steamed green beans.  
Please note well done steaks take approx 40mins*

**TOMAHAWK STEAK** (around 1.6 - 1.9kg)  
served with roasted potatoes  
& steamed green beans

### BURGERS

- All burgers served on brioche buns*
- Crispy fried buttermilk chicken burger with  
Oaks slaw, aioli & fries... 22
- The original burger with tomato, lettuce, 'spiced tomato  
ketchup for grown ups', fries & condiments... 21
- The classic cheese burger with tomato, lettuce, beetroot,  
cheese, apple wood smoked streaky bacon,  
'spiced tomato ketchup for grownups', fries & condiments... 24
- The vegie burger with grilled zucchini & eggplant, roasted tomato,  
rocket, haloumi cheese, caramelised onion, aioli & fries... 22 (v)

(v) vegetarian (gf) gluten free

## PUB CLASSICS

Steak sandwich with rocket, tomato, caramelised onion, aioli & fries... 23

Beer battered Lakes Entrance flathead fillets with fries,  
mushy peas, lemon & tartare... 29

Grilled Cumberland pork sausages with creamy mash,  
caramelised onion & gravy... 25

Beef & mushroom pot pie with mushy peas & fries... 23

## MUSSELS

*All mussels served with frites, bread & Dijon mustard mayonnaise*

Provencale mussels, cooked with tomatoes, herbs & garlic... 30

Au Congo mussels, cooked with coconut cream, lemongrass & chilli... 30

White Wine mussels, cooked with celery, onion, garlic & white wine... 30

## SMOKED/CHARRED/GRILLED/ROASTED

Grilled salmon fillet with broccolini, roasted hazelnut,  
white beans, lemon & aioli... 29 (gf)

Roasted barramundi fillet served with green salad & fries... 29

Grilled whole lemon sole with rocket, cherry tomato &  
olive salad, lemon, sage butter & fries... 29

Half deboned roast chicken with charred onion aioli, spinach & lemon... 29

Baked eggplant Parmigiana, tomato, basil & mozzarella  
with green salad...22 (v)

Slow roasted Porchetta with charred carrots, honey roasted peaches,  
rosemary jus & apple cider relish... 29

## PASTA

Angel hair pasta with king prawns, chilli, garlic,  
cherry tomatoes & rocket... 23

## FROM THE SMOKER

CHECK OUT WHAT'S SMOKIN ON OUR SPECIALS BOARD.  
OUR PERFECTLY SMOKED MEATS CHANGE DAILY!

(v) vegetarian (gf) gluten free

## PIZZA

- Buffalo mozzarella & basil... 18 (v)
- Smoked salmon (cold), capers, Spanish onions & rocket... 23
  - King prawns, cherry tomatoes, chilli, basil & garlic oil... 22
- Mixed wild mushrooms, garlic, mozzarella & truffle oil... 22 (v)
- Grilled marinated lamb, roasted tomatoes, rocket & basil... 25
- Eggplant, roast peppers, zucchini, pesto & goats cheese... 22 (v)
  - Prosciutto, mozzarella, rocket & parmesan... 23
- N'duja Salami, pearl onion, caramelised onion & fresh oregano... 23
  - Double smoked ham, mushroom & pearl onion... 21
  - Anchovies, olive & parmesan cheese... 21

## SIDES

- Garden salad with tomatoes & cucumber... 7 (v, gf)
- Baby gem, radish, pomegranate, hazelnut & red wine vinaigrette... 10
  - Herb crusted roasted bone marrow (1 piece)... 5
- Steamed green vegetables with herb butter... 9 (v, gf)
  - The Oaks slaw... 7 (v, gf)
  - Creamy mash... 8 (v, gf)
- Roasted potatoes with roasted garlic oil... 8 (v, gf)
  - Fries with tomato sauce... 7 (v)

## DESSERTS

- Warm sticky date pudding with butterscotch sauce & vanilla bean ice cream... 14
- Soft centred chocolate fondant with chocolate gelato (please allow 15mins)... 14 (gf)
- Passion fruit brulee served with summer berries & lemon sorbet... 14 (gf)
  - The Oaks banoffee pie served with caramel gelato... 14
  - Mixed gelato cup... 10

**PLEASE ASK US FOR OUR KID'S MENU  
SEE OUR DAILY SPECIALS AT THE BAR & GRILL COUNTER**

We cannot guarantee the absence of traces of nuts or other allergens.  
Please advise staff if you have any particular dietary requirements.

(v) vegetarian (gf) gluten free