

## BREADS

- Warm bread roll... 2 (v)  
House made garlic bread... 8 (v)  
Smoked trout bruschetta, heirloom beetroot  
& horseradish crème (2 pieces)... 13

## OYSTERS

- ½ doz... 20 1 doz... 38  
Fresh Natural Sydney Rock Oysters served with shallot & red wine vinaigrette  
½ doz... 25 1 doz... 40  
Fresh Natural Sydney Rock Oysters served Kilpatrick or Mornay

## BAR SNACKS

- Crispy fried prawns served with chilli,  
coriander, chilli aioli & fresh lime... 25  
Japanese disco fries, smoked salmon, teriyaki, aioli, chilli,  
coriander & green shallots... 15  
Salt & pepper Szechuan squid served with sweet soy & chilli... 18  
Crispy chicken wings, green shallots & pickled ginger, dashi aioli... 15  
Fried buttermilk chicken pieces served with in-house chilli aioli... 17  
Fries with tomato sauce... 8 (v)

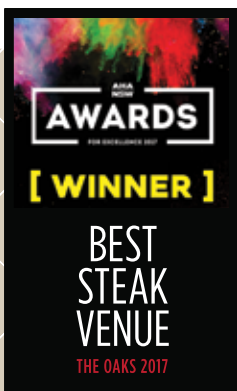
## STARTERS & SALADS

- Sashimi grade salmon poke bowl with rice, avocado, red cabbage,  
edamame, cucumber, sprouts, nori, ginger pickle & Japanese mayo... 24  
Grilled Haloumi cheese salad with kale, rocket, roast peppers,  
asparagus, pine nuts, zucchini & lemon... 22 (v, gf)  
Chicken Waldorf salad with baby cos, shredded chicken, avocado, grapes,  
cranberries, apple, roasted walnuts & honey mustard dressing... 24  
Warm Thai beef salad served rare, mixed leaf salad, bean shoots,  
roasted peanuts with a drizzle of lime juice, palm sugar & chilli... 25 (gf)  
In-house smoked salmon with potato, fennel, capers,  
baby spinach & mustard seed dressing... 24 (gf)

## TO SHARE

- Antipasto plate - freshly sliced Italian & Spanish cured meats,  
a selection of Italian cheeses, marinated vegetables served with  
char-grilled bread & grissini... 40  
Mezze plate - beetroot & walnut, pumpkin & fetta, smoked tzatziki,  
mushroom paté, Cajun pepita & flat bread... 20 (v)

(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  
or green peppercorn & roasted pepper sauce*

*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)

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## **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... 32
- Au Congo mussels, cooked with coconut cream, lemongrass & chilli... 34
- White Wine mussels, cooked with celery, onion, garlic & white wine... 30

## **SMOKED/CHARRED/GRILLED/ROASTED**

- Grilled salmon fillet with cauliflower, pine nuts,  
capers & sultana salsa... 29 (gf)
- Roasted barramundi fillet served with asparagus,  
peas, zucchini, lemon yoghurt & Persian fetta... 29
- Grilled whole lemon sole with rocket, cherry tomato &  
olive salad, lemon, sage butter & fries... 29
- Roasted chicken breast with sweet potatoes,  
roasted corn salsa, grilled lemon & chilli aioli... 29 (gf)
- Baked eggplant Parmigiana, tomato, basil  
& mozzarella with green salad... 22 (v)
- Slow roasted pork belly with fennel slaw,  
spiced cinnamon apple sauce & crumbed crackling... 29
- Pork schnitzel with Asian slaw,  
grilled lemon & bulldog sauce... 25

## **PASTA**

- Angel hair pasta with king prawns, chilli, garlic,  
cherry tomatoes & rocket... 25

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## PIZZA

- Buffalo mozzarella & basil... 18 (v)
- King prawns, cherry tomatoes, chilli, basil & garlic oil... 25
- Tandoori chicken, mango chutney, herbed yoghurt, cashews & coriander... 22
  - Smoked salmon (cold), capers, Spanish onions & rocket... 23
  - 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
- Spicy sausage, 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)
- 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... 8 (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.

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