

**BREADS**

- Warm bread roll... 2 (v)  
House made garlic bread... 8 (v)

**RAW & CURED**

- Salmon poké bowl with rice, smashed avocado, cucumber, cherry tomatoes, charred corn salsa & spiced pumpkin seeds... 24 (voa)  
Fresh Natural Sydney Rock Oysters served with shallot & red wine vinaigrette  
½ doz... 23 1 doz... 42  
Fresh Natural Sydney Rock Oysters served Kilpatrick or Mornay  
½ doz... 28 1 doz... 44

**BAR SNACKS**

- Salt & pepper Szechuan squid served with sweet soy & chilli... 19  
Miso glazed chicken wings, pickled ginger & toasted sesame seeds... 17  
Fried buttermilk chicken pieces, Frank's hot sauce & house ranch sauce... 19  
Fries with tomato sauce... 8 (v)

**STARTERS & SALADS**

- Grilled Haloumi salad with Israeli cous cous, radicchio, olives, grapes & preserved lemon dressing... 24 (v, voa)  
Artisan Burrata cheese with tomatoes, prosciutto, wild rocket & grissini... 24  
Chopped chicken salad with iceberg lettuce, jalapeno, corn kernels, cherry tomatoes, onion, shallots, quinoa, coriander, lime & sriracha dressing... 25 (gf, voa)  
Pumpkin wedge salad with black barley, kale, pomegranate, coconut fetta, pine nuts & salsa verde... 22 (ve)  
Roasted Peking duck salad, shredded coconut, mint, coriander, shallot, cashew, chilli & lime dressing... 25

**TO SHARE**

- Mediterranean hummus, fetta, olives, spiced chickpeas & flat bread... 21 (ve)  
Char grilled eggplant with smoked baba ghanoush, coconut lemon yoghurt, flat bread & pomegranate salad... 18 (ve)  
Antipasto plate - freshly sliced Italian & Spanish cured meats, a selection of Italian cheeses, marinated vegetables served with char-grilled bread & grissini... 40

# MEATORIUM

BAR & GRILL BUTCHER



## FROM THE GRILL - THE DAVID THOMAS SELECTION

Rump Cap on 250g... 29

New York cut sirloin 300g grain fed... 35

Scotch fillet 300g grass fed... 37

T-Bone 400g grain fed... 36

Eye fillet 200g grain fed... 38

Fillet Mignon grain fed wrapped in bacon 200g... 39

*All above steaks served with creamy mash & steamed green beans.*

Dry aged rib eye on the bone 400g served with roasted bone marrow, roasted potatoes & steamed green beans... 49

*Please note well done steaks take approx 40mins*

## SAUCES

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

**TOMAHAWK STEAK** (around 1.6 - 1.9kg)  
served with roasted potatoes  
& seasonal vegetables

## BURGERS

*Burgers served on brioche buns.*

Crispy fried buttermilk chicken burger with Oaks slaw, aioli & fries... 23

The classic cheese burger with tomato, lettuce, beetroot, cheese, apple wood smoked streaky bacon, 'spiced tomato ketchup for grownups', fries & condiments... 25

The vegie burger with green leaves, tomato, haloumi cheese, fried onion, smashed avocado, aioli, chilli jam & fries... 23 (v)

*Gluten free bun available \$2.*

(v) vegetarian (ve) vegan (voa) vegan option available (gf) gluten free

## PUB CLASSICS

- Steak sandwich with rocket, tomato, caramelised onion, aioli & fries... 24
- Beer battered Lakes Entrance flathead fillets with fries, mushy peas, lemon & tartare... 29
- Grilled Cumberland pork sausages with creamy mash, caramelised onion & gravy... 26
- Herb crumbed chicken breast, parmesan, double fried potatoes, oaks slaw & gravy... 24

## MUSSELS

- All mussels served with frites, bread & Dijon mustard mayonnaise*
- Provencale mussels, cooked with tomatoes, herbs & garlic... 32
- White Wine mussels, cooked with celery, onion, garlic & white wine... 30
- Gluten free option available.*

## SMOKED/CHARRED/GRILLED/ROASTED

- Roasted barramundi fillet served with piperade, truss tomatoes & tapenade... 29 (gf)
- Grilled whole lemon sole with rocket, cherry tomato & olive salad, lemon, sage butter & fries... 29
- Half roasted chicken served with bread sauce, rainbow chard & jus... 29

## PIZZA

- Buffalo mozzarella & basil... 21 (v)
- King prawns, cherry tomatoes, chilli, basil & garlic oil... 25
- Tandoori chicken, mango chutney, herbed yoghurt, cashews & coriander... 24
- Mixed wild mushrooms, garlic, mozzarella & truffle oil... 22 (v, voa)
- Eggplant, roast peppers, zucchini, pesto & coconut fetta... 23 (v, voa)
- Prosciutto, mozzarella, rocket & parmesan... 24
- Spicy sausage, pearl onion, caramelised onion & fresh oregano... 25
- Double smoked ham, mushroom & pearl onion... 24
- Gluten free base available \$2.*
- Vegan cheese \$2.*

**PASTA**

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

**SIDES**

Garden salad with tomatoes & cucumber... 7 (v, gf)

Herb crusted roasted bone marrow (1 piece)... 5

Steamed seasonal green vegetables with herb butter... 9 (v, gf)

The Oaks slaw... 7 (v, gf)

Creamy mash... 8 (v, gf)

Double fried potatoes with roasted garlic oil & aioli... 9 (v)

Fries with tomato sauce... 8 (v)

**DESSERTS**

Warm sticky date pudding with butterscotch sauce  
& vanilla bean ice cream... 15

Apple crumble spring roll with butterscotch & vanilla bean gelato... 15

Lemon posset with summer berries & short bread... 15

The Oaks banoffee pie served with Dulce De Leche gelato... 15

Mixed gelato cup... 12

**KIDS MENU up to 12 years**

Penne bolognaise served with parmesan cheese... 13

Cheese burger with fries... 13

Buttermilk chicken with fries & salad... 13

Crispy fish & chips... 13

Or swap for mash & veg!

**MINI PIZZA up to 12 years**

Double smoked ham & mozzarella pizza... 13

**Meals come with an activity bag!**

**SEE OUR DAILY SPECIALS AT THE BAR & GRILL COUNTER**

Whilst we endeavour to meet all dietary requirements we cannot guarantee the dishes do not contain traces of seafood, nuts or other allergens.

Please advise staff if you have any particular dietary requirements.

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