

## RAW & CURED

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

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

Chopped chicken salad with iceberg lettuce,  
jalapeno, corn kernels, cherry tomatoes, onion,  
shallots, quinoa, coriander,  
lime & sriracha dressing... 25 (gf, voa)

Beetroot salad with black barley, orange,  
pine nuts, dill, mint &  
maple mustard dressing... 23 (ve)

## BURGERS

*Burgers served on brioche buns.  
Gluten free bun available \$2.*

Crispy fried buttermilk chicken burger  
with Oaks slaw, aioli & fries... 24

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

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

## 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

Eye fillet 200g grain fed... 38

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

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), classic gravy (gf),  
Café de Paris butter (gf), anchovy & parsley butter  
or green peppercorn & roasted pepper sauce (gf)*

## THE OAKS CLASSICS

Steak sandwich with rocket, tomato,  
caramelised onion, aioli & fries... 25

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

Herb crumbed chicken breast, parmesan,  
double fried potatoes, oaks slaw & gravy... 24

Roasted barramundi fillet served with  
chorizo, cannellini beans, mussels &  
kale broth & olive tapenade... 29 (gf)

Grilled whole lemon sole with  
rocket salad, sage butter & fries... 29 (gf)

## 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)  
Creamy mash... 8 (v, gf)  
Double fried potatoes with  
roasted garlic oil & aioli... 9 (v)  
Fries with tomato sauce... 8 (v)

## DESSERT

- Warm sticky date pudding  
with butterscotch sauce  
& vanilla bean ice cream... 15  
Warm apple pie with ginger crumble  
& vanilla bean gelato... 15  
Mixed gelato cup... 12

### **KIDS MENU** up to 12 years

- Cheese burger with fries... 13  
Buttermilk chicken with fries & salad... 13  
Crispy fish & chips... 13  
Or swap for mash & veg!

*Meals come with an activity bag!*

### **PLEASE ORDER FOOD AT THE BUTCHER COUNTER OR THE GARDEN CART.**

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.

(v) vegetarian (ve) vegan

(voa) vegan option available (gf) gluten free

## CLASSIC

# COCKTAILS

### PEACH TO THEIR OWN

Vodka, Elderflower, Vanilla, Lime,  
Passionfruit & Peach Bitters... 18

### SMOKE ON THE ROCKS

Tequila, Mezcal, Cointreau, Orgeat,  
Lime & Orange... 18

### NATIVE ELDER-TINI

Vodka, Lychee, Regal Rogue Bianco  
& Elderflower... 18

### SPICED FINE-APPLE DAIQUIRI

Pineapple Rum, Sherry, Crème de Banana  
& Fresh Lime... 19,50

### TOFFEE-NUT ESPRESSO MARTINI

Spiced Rum, Baileys, Coffee liqueur,  
Toffee-Nut Syrup & Coconut... 18

### MARGARITA

Tequila, lime, Cointreau &  
a salty rim... 17

### HOT BUTTERED RUM

Butter mixed with Spices,  
Honey, Kracken Rum... 18  
Think of a warm cinnamon donut

## JUGS

### OAKS PUNCH

Vodka, Lychees, Mint, Lime &  
Passionfruit topped  
with Cranberry Juice... 30

### STRAWBERRY & BASIL SMASH

Gin, Basil, Strawberries & Grapefruit  
Juice topped with Lemonade... 30

## WINE

	btg	btb
<b>Sparkling</b>		
Twelve Signs Brut, <i>Regional NSW</i>	9	30
La Gioiosa Prosecco Superiore DOCG, <i>Veneto Italy</i>	12	42
Piper Heidsieck NV, <i>Champagne France</i>	17	90
La Gioiosa Rosé Brut, <i>Treviso Italy</i>		48
Ross Hill Blanc de Blanc, <i>Orange NSW</i>		55
Bollinger Special Cuvée, <i>Champagne France</i>		95
<b>Moscato</b>		
Cantina Vietti Moscato d Asti La Cascinetta DOCG - 375mL, <i>Piedmont Italy</i>		30
Audrey Wilkinson Moscato, <i>Hunter Valley/Swan Hill</i>		35
<b>Riesling</b>		
Tim Gramp, <i>Clare Valley SA</i>	10	40
Jim Barry "JB Range", <i>Clare Valley SA</i>		35
Wilson Polish Hill, <i>Clare Valley SA</i>		40
Pikes Traditionale, <i>Clare Valley SA</i>		50
Henschke Peggy's Hill, <i>Eden Valley SA</i>		50
Grosset Polish Hill, <i>Clare Valley SA</i>		90
<b>Grüner Veltliner</b>		
Loimer Lois, <i>Kamptal Austria</i>		50
Nigl Gartling, <i>Kremstal Austria</i>		55
<b>Sauvignon Blanc</b>		
Vidal, <i>Marlborough NZ</i>	10	32
Ross Hill Lily, <i>Orange NSW</i>	11	35
Chateau de Sancerre, <i>Sancerre France</i>	14	60
Babich Black Label, <i>Marlborough NZ</i>		38
Villa Maria Two Valleys, <i>Marlborough NZ</i>		47
<b>Semillon/Semillon Sauvignon Blanc</b>		
Tuckerbox Semillon Sauvignon Blanc, <i>Regional NSW</i>	9	30
Margan Estate Semillon, <i>Hunter Valley NSW</i>		39
Pierro LTC Semillon Sauvignon Blanc, <i>Margaret River WA</i>		55
<b>Pinot Grigio</b>		
Copia Pinot Grigio, <i>Pemberton WA</i>	10	32
Fattori Pinot Grigio, <i>Veneto Italy</i>	12	42
Babich Black Label Pinot Gris, <i>Marlborough NZ</i>		38
Bella Modella 'La Farfalla' Pinot Grigio, <i>Umbria Italy</i>		39
Villa Maria Private Bin Pinot Gris, <i>Marlborough NZ</i>		45
Chard Farm Pinot Gris, <i>Central Otago NZ</i>		55

	btg	btb
<b>Chardonnay</b>		
Tuckerbox, <i>Regional NSW</i>	9	30
Ross Hill Maya & Max, <i>Orange NSW</i>	11	35
Robert Mondavi Bourbon Barrel-Aged, <i>California USA</i>	15	50
Shaw and Smith M3, <i>Adelaide Hills SA</i>	15	75
Point de Convergence, <i>Languedoc France</i>		38
Taylor's Jaraman, <i>Clare Valley Adelaide Hills SA</i>		42
Philip Shaw 'The Architect', <i>Orange NSW</i>		48
Ross Hill Pinnacle Series, <i>Orange NSW</i>		50
Leeuwin Estate Prelude, <i>Margaret River WA</i>		58
Neudorf Rosie's Block, <i>Nelson NZ</i>		59
Voyager Estate, <i>Margaret River WA</i>		70
Domaine Dauvissat Père et Fils Chablis, <i>Burgundy France</i>		72
<b>Rosé</b>		
Marquis de Pennautier, <i>Languedoc France</i>	10	40
Rockford Alicante Bouchet, <i>Barossa Valley SA</i>	12	48
Domaines OTT, <i>Bandol France</i>	15	75
El Desperado, <i>Adelaide Hills SA</i>		40
Domaine de Cala Classic, <i>Provence France</i>		50
Villa Aix En Provence, <i>Provence France</i>		55
<b>Merlot/Cabernet Merlot</b>		
Villa Maria Private Bin Organic Merlot, <i>Marlborough NZ</i>	10	42
Maxwell Little Demon Cabernet Merlot, <i>McLaren Vale SA</i>	13	45
<b>Pinot Noir</b>		
Zilzie, <i>Adelaide Hills SA</i>	10	40
Astrolabe, <i>Wairau Valley NZ</i>	15	63
St. Maur Estate The Saint Series, <i>Southern Highlands</i>		50
Scotchmans Hill, <i>Geelong VIC</i>		63
The Bone Line, <i>Waipara NZ</i>		65
Villa Maria Cellar Selection, <i>Marlborough NZ</i>		65
Amisfield, <i>Central Otago NZ</i>		85
<b>Cabernet Sauvignon</b>		
Ross Hill Tom & Harry, <i>Orange NSW</i>	11	35
Katnook Founders Block, <i>Coonawarra SA</i>	11	42
Majella, <i>Coonawarra SA</i>	16	67
Taylor's Heritage Estate, <i>Clare Valley SA</i>		38
Bowen Estate, <i>Coonawarra SA</i>		62
Hentley Farm, <i>Barossa Valley SA</i>		65
Robert Oatley Finisterre, <i>Margaret River WA</i>		67
Howard Park Leston, <i>Margaret River WA</i>		70
Rockford Rifle Range, <i>Barossa Valley SA</i>		90

	btg	btb
<b>Shiraz</b>		
Até, <i>South Eastern Australia</i>	9	29
Geoff Merrill Pimpala Road, <i>South Australia</i>	10	30
Philip Shaw 'The Idiot', <i>Orange NSW</i>	10	40
Gemtree Bloodstone, <i>McLaren Vale SA</i>	13	42
St Hallett Garden of Eden, <i>Eden Valley SA</i>	12	45
Taylor's Heritage Label, <i>Clare Valley SA</i>		40
Pikes Eastside, <i>Clare Valley SA</i>		47
Nienschke 'Julius', <i>Barossa Valley SA</i>		48
St Hallett Butcher's Cart, <i>Barossa Valley SA</i>		50
Coriole Sparta, <i>McLaren Vale SA</i>		50
Tait Family Estate, <i>McLaren Vale SA</i>		50
Best's Great Western Bin 1, <i>Grampians VIC</i>		55
Taylor's Jaraman, <i>Clare Valley McLaren Vale SA</i>		55
Torbreck Woodcutters, <i>Barossa Valley SA</i>		55
Voyager Estate, <i>Margaret River WA</i>		60
Skillogalee Basket Pressed, <i>Clare Valley SA</i>		65
Hentley Farm, <i>Barossa Valley SA</i>		65
Kalleske Greenock, <i>Barossa Valley SA</i>		75
St Hallett Blackwell, <i>Barossa Valley SA</i>		79
Henschke Five Shillings Shiraz Mataro, <i>Eden Valley SA</i>		60
<b>Shiraz Cabernet/Shiraz Cabernet Sauvignon</b>		
Pikes 'Los Componeros' Shiraz Tempranillo, <i>Clare Valley SA</i>		35
Rockford Rod and Spur Shiraz Cabernet Sauvignon, <i>Barossa Valley SA</i>		75
Tait "The Ball Buster" Shiraz, Cabernet Sauvignon, Merlot, <i>Barossa Valley SA</i>		50
<b>Malbec</b>		
Finca Las Moras, <i>San Juan Argentina</i>	12	45
Argento Classic, <i>Mendoza Argentina</i>		40
<b>Barbera</b>		
Trediberri Barbera D'Alba DOC Barolo, <i>Piedmont Italy</i>		60
<b>Grenache Shiraz Mataro</b>		
Robert Oatley Signature Series, <i>McLaren Vale SA</i>	11	50
Rockford Moppa Springs, <i>Barossa Valley SA</i>		60
<b>Other Varieties</b>		
Radio Boka Tempranillo, <i>Valencia Spain</i>	12	35
Pikes Luccio Sangiovese, <i>Clare Valley SA</i>	14	40
Cantine Europa 'Sensale' Nero D'Avola DOC, <i>Sicily Italy</i>		50
Contesa Montepulciano d'Abruzzo, <i>Abruzzo Italy</i>		60
Bruno Giacosa Dolcetto D'alba, <i>Piedmont Italy</i>		85
Bodegas Valduero 'Valduero' Tempranillo Tinto, <i>Ribera del Duero Spain</i>		90
Ciabot Berton Barolo, <i>Veneto Italy</i>		98
Domaine de la Vieille Julienne Chateauneuf-du-Pape, <i>Rhone France</i>		160

**APERITIF**

<b>SHE-SO THYME</b>	17
Pama Pomegranate Liqueur, Sparkling Wine & Thyme	
<b>PAM-PELLING ARGUMENT</b>	16
Pampelle Grapefruit Liqueur, Elderflower, Lime & Soda	
<b>GIN &amp; ELDERFLOWER SPRITZ</b>	16
Garden Grown Gin, Prosecco, Cucumber & St Germain Liqueur	
<b>SAINT-CITRUS</b>	16
Elderflower, Lillet Blanc, Prosecco & Citrus	

**SIGNATURE COCKTAILS**

<b>PEACH TO THEIR OWN</b>	18
Vodka, Elderflower, Vanilla, Lime, Passionfruit & Peach Bitters	
<b>MINT-TEA EUROPEAN'S</b>	18
Gin, Italicus, Green Tea Syrup, Cucumber, Fresh Lime, Mint & Bubbles	
<b>SMOKE ON THE ROCKS</b>	18
Tequila, Mezcal, Cointreau, Orgeat, Lime & Orange	
<b>NATIVE ELDER-TINI</b>	18
Vodka, Lychee, Regal Rogue Bianco & Elderflower	
<b>BERRY THYME-LY DELIGHT</b>	19
Strawberry Infused Gin, Lemon, Thyme & Sparkling Dry Rosé	
<b>ONCE IN-A-MELON</b>	18
Solerno Blood Orange Liqueur, Lime, Watermelon, Agave & Orange Bitters	
<b>NO GUNS, BUT MANY ROSE'S</b>	18
Vodka, Lillet Blanc, Lemon, Rose Syrup, Basil & Rose Water Mist	
<b>SPICED FINE-APPLE DAIQUIRI</b>	18
Pineapple Rum, Sherry, Crème de Banana & Fresh Lime	
<b>TOFFEE-NUT ESPRESSO MARTINI</b>	18
Spiced Rum, Baileys, Coffee liqueur, Toffee-Nut Syrup & Coconut	

**THE OAKS JUGS**

<b>APEROL SPRITZ</b>	30
Aperol, Prosecco & Soda	
<b>PIMM'S</b>	30
A generous amount of Pimm's served with Lemonade, Dry Ginger & loads of Fresh Fruit	
<b>OAKS PUNCH</b>	30
Vodka, Lychees, Mint, Lime & Passionfruit topped with Cranberry Juice	
<b>FIJIAN PUNCH</b>	30
Spiced Rum with Lychees, Mint, Orange, Lemon & Lime topped with Dry Ginger	
<b>STRAWBERRY &amp; BASIL SMASH</b>	30
Gin, Basil, Strawberries & Grapefruit Juice topped with Lemonade	
<b>PASSION &amp; ROSÉ PUNCH</b>	30
Cointreau, French Rosé, Mint & Orange Bitters mixed with Lemonade	

To be shared. 4 standard drinks per carafe.

**CLASSICS - PLEASE ASK OUR LOVELY BAR STAFF FOR A LIST!**