

BREADS & SHARING

House made garlic bread... 8 (v)
Mediterranean hummus, fetta, olives,
spiced chickpeas & flat bread... 21 (ve)

RAW & CURED

Salmon poké bowl with sushi rice,
smashed avocado, cucumber, cherry tomatoes,
charred corn salsa & pickled ginger... 24 (gf)

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 rocket, kale,
roasted capsicum, pickled onion, pomegranate,
candy walnuts & pomegranate dressing... 24 (v, gf)

Coconut poached chicken salad with
cucumber, carrot, bean sprouts, mint,
coriander, green leaves, chilli, soy glazed &
lime dressing... 25 (gf) Add \$5 for beef

Dukkah spiced cauliflower steak with
pistachio, walnuts, chilli, dried currant
& cauliflower purée... 22 (ve, gf)

GRILLED/ROASTED

Roasted barramundi fillet served with
asparagus, peas, green beans, Persian fetta
& lemon yoghurt... 29 (gf)

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

FROM THE GRILL - THE DAVID THOMAS SELECTION

Rump Cap on 250g... 29
New York cut sirloin 300g grain fed... 37
Scotch fillet 300g grass fed... 39
Eye fillet 200g grain fed... 39

*All above steaks served with creamy mash &
steamed seasonal vegetables.*

Dry aged rib eye on the bone 400g served
with roasted bone marrow, roasted potatoes
& steamed seasonal vegetables... 51

Please note well done steaks take approx 40mins

SAUCES

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

THE OAKS CLASSICS

Steak sandwich with rocket, tomato,
caramelised onion, aioli & fries... 24

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

Herb crumbed chicken breast, parmesan,
double fried potato, oaks slaw & gravy... 25

Cumberland pork sausages with creamy mash,
caramelised onion & gravy... 24 (gf)

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,
burger sauce, fries & condiments... 25

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

Gluten free bun available \$2.

PIZZA

Buffalo mozzarella & basil... 21 (v)

King prawns, cherry tomatoes, chilli,
basil & garlic oil... 25

Eggplant, roast peppers, mushroom & pesto... 23 (v, voa)

Spicy sausage, caramelised onion
& fresh oregano... 25

Double smoked ham, mushroom & pesto... 24

Gluten free base available \$2.

Vegan cheese \$2.

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)

DESSERTS

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

The Oaks banoffee pie served with
Dulce De Leche 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!

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.

(v) vegetarian (ve) vegan

(voa) vegan option available (gf) gluten free

SIGNATURE

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

ONE IN-A-MELON

Fresh Watermelon Juice, Solerno,
Vodka, Orange Bitters, Agave... 18

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