

## 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... 31

New York cut sirloin 300g grain fed... 41

Scotch fillet 300g grass fed... 43

Eye fillet 200g grain fed... 43

*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... 54

*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