

BREADS & SHARING

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

OYSTERS

Fresh Natural Sydney Rock Oysters served
with shallot & red wine vinaigrette
½ doz... 26 1 doz... 44

Fresh Natural Sydney Rock Oysters
served Kilpatrick or Mornay
½ doz... 30 1 doz... 46

BAR SNACKS

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

STARTERS & SALADS

Seafood chowder served in a
sour dough cob with a garlic bread lid... 18
Grilled Haloumi salad with grilled asparagus,
roasted capsicum, grilled zucchini, radish,
pomegranates, walnuts, spinach, rocket &
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

GRILLED/ROASTED

Dukkah spiced cauliflower steak with
pistachio, walnuts, chilli, dried currants
& cauliflower purée... 22 (ve, gf)
Roasted barramundi fillet served with piperade,
blistered vine tomatoes & olive tapenade... 29 (gf)
Grilled whole lemon sole with rocket,
cherry tomato & olive salad, lemon,
sage butter & fries... 29
Slow cooked lamb shank, sautéed spinach,
smoked carrot purée & jus... 28 (gf)
Slow roasted Porchetta with cauliflower purée,
Brussels sprouts, almond, maple & red wine jus... 29 (gf)

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 green beans.*
Rib eye on the bone 400g served
with roasted bone marrow, roasted potatoes
& steamed green beans... 54
TOMAHAWK STEAK (around 1.6 - 1.9kg)
served with roasted potatoes &
steamed green beans

Please note well done steaks take approx 40mins

SAUCES

*Mushroom & seeded mustard sauce (gf)
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 potatoes, Oaks slaw & gravy... 25
Cumberland pork sausages with creamy mash,
caramelised onion & gravy... 25 (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, smashed avocado,
aioli, chilli jam & fries... 23 (v)
Gluten free bun available \$2.

MUSSELS

*All mussels served with frites, grilled bread
& Dijon mustard mayonnaise*

Provencale mussels, cooked with
tomatoes, herbs & garlic... 35

White wine mussels, cooked with celery,
onion, garlic & white wine... 32

PIZZA

Buffalo mozzarella & basil... 21 (v)

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

Eggplant, roast peppers, mushroom,
pesto & coconut fetta... 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)

Roasted Brussels sprouts, almond, bacon,
parsley & maple... 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 house
butterscotch sauce
& vanilla bean ice cream... 15

Warm apple pie with custard &
Dulce De Leche gelato... 15

Mixed gelato cup... 12

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

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!

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

LYCHEE MARTINI

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

TOFFEE-NUT ESPRESSO MARTINI

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

MARGARITA

Tequila, Lime, Cointreau &
a Salty Rim... 17

LITTLE RED DRESS

Vodka, Cointreau, Raspberry Syrup,
Lemon, Cranberry Bitters & Aquafaba... 18

NEGRONI

Botanist Gin, Campari, Rosso Vermouth... 18

TIJUANA COLADA

1800 Tequila, Coconut Syrup, Lime,
Pineapple & Passionfruit... 18

Gluten free options available.

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