

BREADS & SHARING

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

RAW & CURED

- Salmon poké bowl with sushi rice, smashed avocado, cucumber,
 cherry tomatoes, charred corn salsa & pickled ginger... 25 (gf)
 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
 Fried buttermilk chicken pieces, Frank's hot sauce & house ranch sauce... 19
 Fries with tomato sauce... 8 (v)

STARTERS & SALADS

- Grilled Haloumi salad with grilled zucchini, radish, rocket, spinach,
 roasted capsicum, pomegranate, 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

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... 32
 Herb crumbed chicken breast dusted with parmesan
 with roasted potatoes, Oaks slaw and gravy... 25
 Cumberland pork sausages with creamy mash,
 caramelised onion & gravy... 25 (gf)

GRILLED/ROASTED

- Dukkah spiced Cauliflower steak with pistachio,
 walnuts, chilli, dried currant & cauliflower purée... 22 (ve, gf)
 Roasted barramundi fillet served with piperade,
 blistered vine tomatoes & olive tapanade... 32 (gf)
 Grilled whole lemon sole with rocket, cherry tomato &
 olive salad, lemon, sage butter & fries... 32

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

MEATORIUM

BAR & GRILL BUTCHER



FROM THE GRILL - THE DAVID THOMAS SELECTION

Rump Cap on 250g... 32

New York cut sirloin 300g grain fed... 42

Scotch fillet 300g grass fed... 44

Eye fillet 200g grain fed... 44

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

BISTECCA T-BONE, NOLANS PRIVATE SELECTION

with grilled carrots, chimichurri 1.2KG... 98

"Produced from grain finished yearling beef in Gympie QLD, Nolan's is renowned for superior eating quality and is characterised by a clean juicy taste, delivers a light crisp flavour".

VIP CHATEAUBRIAND

Center cut fillet steak with Café de Paris butter, fries & watercress
250g... 45 OR 500g... 75

"The Chateaubriand is a classic French steak from the most prized piece of tenderloin, first served in the 19th century to VIP'S and royalty".

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

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

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)

Double dipped burger, pulled beef floating in gravy
with lettuce, tomato, gherkins, cheese, caramelised onion
& chilli aioli... 18 Add fries... 7

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.

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