

**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 (gf)  
 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 (gf), 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.

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

## WINE

	btg	btb
<b>Sparkling</b>		
Twelve Signs Brut, <i>Regional NSW</i>	10	35
La Gioiosa Prosecco Superiore DOCG, <i>Veneto Italy</i>	12	45
Piper Heidsieck NV, <i>Champagne France</i>	19	95
La Gioiosa Rosé Brut, <i>Treviso Italy</i>		48
Ross Hill Blanc de Blanc, <i>Orange NSW</i>		60
Bollinger Special Cuvée, <i>Champagne France</i>		105
<b>Moscato</b>		
Audrey Wilkinson Moscato, <i>Hunter Valley/Swan Hill</i>	10	40
<b>Riesling</b>		
Tim Gramp, <i>Clare Valley SA</i>	12	43
Wilson Polish Hill, <i>Clare Valley SA</i>		48
Pikes Traditionale, <i>Clare Valley SA</i>		55
Henschke Peggy's Hill, <i>Eden Valley SA</i>		60
Grosset Polish Hill, <i>Clare Valley SA</i>		95
<b>Grüner Veltliner</b>		
Loimer Lois, <i>Kamptal Austria</i>		55
<b>Sauvignon Blanc</b>		
Até, <i>South Eastern Australia</i>	9	30
Vidal, <i>Marlborough NZ</i>	10	40
Ross Hill Lily, <i>Orange NSW</i>	13	42
Chateau de Sancerre, <i>Sancerre France</i>	16	70
Villa Maria Two Valleys, <i>Marlborough NZ</i>		50
<b>Semillon/Semillon Sauvignon Blanc</b>		
Tuckerbox Semillon Sauvignon Blanc, <i>Regional NSW</i>	9	30
Margan Estate Semillon, <i>Hunter Valley NSW</i>		40
Pierro LTC Semillon Sauvignon Blanc, <i>Margaret River WA</i>		65
<b>Pinot Grigio</b>		
Wildflower Pinot Grigio, <i>WA</i>	10	40
Fattori Pinot Grigio, <i>Veneto Italy</i>	13	50
Bella Modella 'La Farfalla' Pinot Grigio, <i>Umbria Italy</i>		50
Villa Maria Private Bin Pinot Gris, <i>Marlborough NZ</i>		50
Chard Farm Pinot Gris, <i>Central Otago NZ</i>		55

	btg	btb
<b>Chardonnay</b>		
Até, <i>South Eastern Australia</i>	9	30
Ross Hill Maya & Max, <i>Orange NSW</i>	13	42
Robert Mondavi Bourbon Barrel-Aged, <i>California USA</i>	15	60
Shaw + Smith M3, <i>Adelaide Hills SA</i>	17	85
Point de Convergence, <i>Languedoc France</i>		50
Philip Shaw 'The Architect', <i>Orange NSW</i>		50
Leeuwin Estate Prelude, <i>Margaret River WA</i>		65
Neudorf Rosie's Block, <i>Nelson NZ</i>		65
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	55
BY.OTT, <i>Cotes de Provence France</i>	16	80
El Desperado, <i>Adelaide Hills SA</i>		50
Domaine de Cala Classic, <i>Provence France</i>		60
Villa Aix En Provence, <i>Provence France</i>		60
<b>Merlot/Cabernet Merlot</b>		
Maxwell Little Demon Cabernet Merlot, <i>McLaren Vale SA</i>	10	45
Villa Maria Private Bin Organic Merlot, <i>Marlborough NZ</i>	13	55
<b>Pinot Noir</b>		
Ara Single Estate, <i>Marlborough NZ</i>	10	35
Zilzie, <i>Adelaide Hills SA</i>	10	45
Paringa Peninsula, <i>Mornington Peninsula VIC</i>	15	65
St. Maur Estate The Saint Series, <i>Southern Highlands</i>		55
Scotchmans Hill, <i>Geelong VIC</i>		65
Villa Maria Cellar Selection, <i>Marlborough NZ</i>		65
Amisfield, <i>Central Otago NZ</i>		85
<b>Cabernet Sauvignon</b>		
Até, <i>South Eastern Australia</i>	9	30
Taylors Heritage, <i>Clare Valley SA</i>	10	40
Ross Hill Tom & Harry, <i>Orange NSW</i>	13	42
Majella, <i>Coonawarra SA</i>	15	65
Hentley Farm, <i>Barossa Valley SA</i>		60
Bowen Estate, <i>Coonawarra SA</i>		65
Robert Oatley Finisterre, <i>Margaret River WA</i>		70
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	30
Geoff Merrill Pimpala Road, <i>South Australia</i>	12	35
Philip Shaw 'The Idiot', <i>Orange NSW</i>	13	45
Taylors Heritage, <i>Clare Valley SA</i>	10	40
St Hallett Garden of Eden, <i>Barossa Valley SA</i>	13	50
Gemtree Bloodstone, <i>McLaren Vale SA</i>	13	50
Pikes Eastside, <i>Clare Valley SA</i>		55
Tait Family Estate, <i>McLaren Vale SA</i>		55
Best's Great Western Bin 1, <i>Grampians VIC</i>		60
Torbreck Woodcutters, <i>Barossa Valley SA</i>		60
Coriole Sparta, <i>McLaren Vale SA</i>		65
Voyager Estate, <i>Margaret River WA</i>		65
Hentley Farm, <i>Barossa Valley SA</i>		65
Skillogalee Basket Pressed, <i>Clare Valley SA</i>		70
Henschke Five Shillings Shiraz Mataro, <i>Eden Valley SA</i>		70
Kalleske Greenock, <i>Barossa Valley SA</i>		80
Shaw + Smith, <i>Adelaide Hills SA</i>		85
St Hallett Blackwell, <i>Barossa Valley SA</i>		90
Rockford Basket Press, <i>Barossa Valley SA</i>		170
<b>Shiraz Cabernet/Shiraz Cabernet Sauvignon</b>		
Pikes 'Los Componeros' Shiraz Tempranillo, <i>Clare Valley SA</i>		50
Tait "The Ball Buster" Shiraz, Cabernet Sauvignon, Merlot, <i>Barossa Valley SA</i>		60
Rockford Rod and Spur Shiraz Cabernet Sauvignon, <i>Barossa Valley SA</i>		85
<b>Malbec</b>		
Finca Las Moras, <i>San Juan Argentina</i>	13	50
Argento Classic, <i>Mendoza Argentina</i>		45
<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>	13	55
Rockford Moppa Springs, <i>Barossa Valley SA</i>		75
<b>Other Varieties</b>		
Radio Boka Tempranillo, <i>Valencia Spain</i>	12	40
Galli Estate Adele Nebbiolo, <i>Heathcote VIC</i>	14	55
Cantine Europa 'Sensale' Nero D'Avola DOC, <i>Sicily Italy</i>		55
Contesa Montepulciano d'Abruzzo, <i>Abruzzo Italy</i>		60
Bruno Giacosa Dolcetto D'alba, <i>Piedmont Italy</i>		85
Valderiz "Ribern Del Duero", <i>Denominacion De Origin, Spain</i>		90

**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>STRAWBERRY SPRITZ</b>	19
Strawberry Infused Gin, Lemon, Thyme & Sparkling Dry Rosé	
<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>SMOKE ON THE ROCKS</b>	18
Tequila, Mezcal, Cointreau, Orgeat, Lime & Orange	
<b>LYCHEE MARTINI</b>	18
Vodka, Lychee, Regal Rogue Bianco & Elderflower	
<b>TOFFEE-NUT ESPRESSO MARTINI</b>	18
Spiced Rum, Baileys, Coffee Liqueur, Toffee-Nut Syrup & Coconut	
<b>MARGARITA</b>	17
Tequila, Lime, Cointreau & a Salty Rim	
<b>LITTLE RED DRESS</b>	18
Vodka, Cointreau, Raspberry Syrup, Lemon, Cranberry Bitters & Aquafaba	
<b>NEGRONI</b>	18
Botanist Gin, Campari, Rosso Vermouth	
<b>TIJUANA COLADA</b>	18
1800 Tequila, Coconut Syrup, Lime, Pineapple & Passionfruit	

**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	

To be shared. 4 standard drinks per carafe.

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