

BREADS & SHARING

House made garlic bread... 10 (v)

Mediterranean hummus, coconut fetta, olives, chickpeas, sumac & flat bread... 23 (ve)

RAW & CURED

Fresh Natural Sydney Rock Oysters

– shallot & red wine vinaigrette ½ doz... 35 1 doz... 55

– Kilpatrick or Mornay ½ doz... 42 1 doz... 57

Grilled scallops in the shell with finger lime and lobster oil 4/p... 36

Salmon poké bowl with sushi rice, smashed avocado,

edamame, cherry tomatoes, charred corn salsa, wakame, Japanese ginger ... 29

BAR SNACKS

Crispy Cauliflower wings with dukka spice, garlic aioli and lemon ...16(v)

Salt & pepper Szechuan squid served with sweet soy & chilli... 20

Thai style glazed chicken wings, pickled ginger & toasted sesame seeds... 20 (gf)

Fried buttermilk chicken pieces, Frank's hot sauce & house ranch sauce... 22

Fries with tomato sauce... 10 (v)

STARTERS & SALADS

Seafood chowder with kipfler potatoes, bacon, clams, salmon served in a sour dough cob with a garlic bread lid... 30

Burrata with truffle honey & toasted rosemary bread... 25

Coconut poached chicken salad with cucumber, carrot, bean sprouts, mint, coriander, green leaves, chilli, soy glaze & lime dressing... 27 (gf)

Warm beetroot and turmeric freekeh salad with orange ,pine nuts dill, mint & maple mustard dressing ...25

Grilled Lamb shoulder salad with quinoa tabouli salad and minted yoghurt dressing... 28

THE OAKS CLASSICS

Steak sandwich with rocket, tomato, caramelised onion, aioli & fries... 32

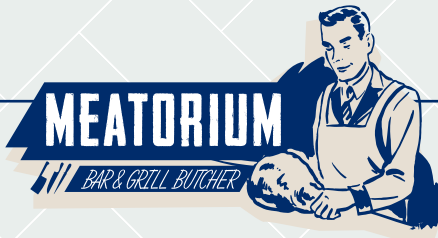
Beer battered flathead fillets with fries, mushy peas, lemon & tartare... 37

Herb crumbed chicken breast dusted with parmesan with roasted potatoes, Oaks slaw & gravy... 29

Cumberland pork sausages with creamy mash, caramelised onion & gravy... 29 (gf)

Beef & mushroom pot pie served with mushy peas & fries... 31

Prawn Spaghetti with cherry tomatoes, chilly and rocket... 32



FROM THE GRILL THE DAVID THOMAS SELECTION

Rump Cap 250g... 40
New York cut sirloin 300g grain fed... 49
Scotch fillet 300g grass fed... 51
Eye fillet 200g grain fed... 51

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... 67

Pork tomahawk served with mashed potato, green beans Café de Paris butter... 49

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)*

Please note well done steaks take approx 40mins

TOMAHAWK STEAK (around 1.6 - 1.9kg)
served with roasted potatoes & steamed green beans.

BURGERS

Taffy's Cheese Burger, lettuce cheese bacon, mustard, pickle onion, gerkins & BBQ sauce fries... 29
Crispy fried buttermilk chicken burger with Oaks slaw, aioli & fries... 28
The haloumi burger with green leaves, tomato, haloumi cheese, fried onion rings, smashed avocado, aioli, chilli jam & fries... 28 (v)

Burgers served on brioche buns with gluten free available \$2

GRILLED/ROASTED

Dukkah spiced Cauliflower steak with pistachio, chilli, dried currant & cauliflower purée... 32 (ve, gf)

Roasted barramundi fillet served with chorizo, cannellini beans, mussels & tomato broth... 38 (gf)

Grilled whole lemon sole with rocket, cherry tomato & olive salad, lemon, sage butter & fries... 39

Full Rack of Pork Ribs with Bourbon BBQ sauce, slaw and chips ...49

Slow cooked lamb shank, pearl barley, peas and pumpkin risotto and rosemary ...31

Braised beef cheek bourguignon style with bacon, mushroom eshallot, red wine sauce and seed mustard mash potatoes ...38

Duck Leg Confit, sweet potato puree, Chinese broccoli and spiced citrus caramel ...32 (gf)

Porchetta (rolled pork belly) with mash, Brussels sprouts & rosemary red wine jus ...38

MUSSELS

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

Provencale mussels, cooked with tomatoes, herbs & garlic... 42

White wine mussels, cooked with celery, onion, garlic & white wine... 41

PIZZA

Buffalo mozzarella & basil... 26 (v)

Three cheese pizza, marmalade... 28 (v)

Double smoked ham, mushroom & pesto... 29

King prawns, cherry tomatoes, chilli, basil & garlic oil... 30

Roasted pumpkin pizza, mushroom, eggplant & coconut fetta... 28 (v, voa)

Tandoori chicken pizza with herbed yoghurt, cashews & coriander... 28

Pork & fennel sausage pizza, spinach, chilli flakes & garnished with fresh ricotta & basil... 29

Smoked salmon pizza (cold) with crème fraiche and Spanish onion caper and rocket... 27

Prosciutto pizza topped with rocket and shaved parmesan... 28

Gluten free base available \$2 / Vegan cheese \$2.

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

SIDES

- Garden salad with tomatoes & cucumber... 9 (v, gf)
- Herb crusted roasted bone marrow (1 piece) ... 9
 - The Oaks slaw... 9 (v, gf)
- Steamed seasonal green vegetables with herb butter... 12 (v, gf)
 - Creamy mash... 9 (v, gf)
- Double fried potatoes with roasted garlic oil & aioli... 9 (v)
- Roasted Brussels sprouts, almond flakes, bacon & maple syrup... 15
 - Fries with tomato sauce... 10 (v)

DESSERTS

- Warm sticky date pudding with butterscotch sauce & vanilla bean ice cream... 17
 - The Oaks banoffee pie served with Dulce De Leche gelato... 17
 - Warm apple pie served with custard, vanilla gelato... 17
 - Mixed gelato cup... 15

KIDS MENU UP TO 12 YEARS

- Cheese burger with fries... 16
- Buttermilk chicken with fries & salad... 16
 - Crispy fish & chips... 16
 - Or swap for mash & veg!

MINI PIZZA UP TO 12 YEARS

- Double smoked ham & mozzarella pizza... 16

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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Cocktail Classics

Long Island Tea <i>Vodka, White Rum, Cointreau, Tequila, Lemon, Sugar Syrup, topped with cola</i>	22
Amaretto Sour <i>Disaronno, Lemon, Bitters, Auquafaba, Sugar syrup</i>	20
Mojito <i>White Rum, Lime, Mint, Sugar syrup, topped with Soda</i>	20
Negroni <i>Botanist Gin, Campari, Rosso Vermouth</i>	23

Cocktail Signatures

Saint Tropez Spritz <i>St Germain Elderflower, Cucumber syrup, Lime, topped with Prosecco</i>	19
Gin-Cello Spritz <i>Bombay Lemon Presse, Yuzu, Lemon, topped with Prosecco</i>	19
Strawberry Spritz <i>Strawberry infused Four pillars Gin, Lemon, Sugar Syrup, topped with Sparkling Rose</i>	19
Peach to their Own <i>Vodka, Elderflower, Vanilla, Lime, Passionfruit & Peach Bitters</i>	21
Lychee Martini <i>Vodka, Lychee, Regal Rogue Bianco & Elderflower</i>	22
Toffee-Nut Espresso Martini <i>Spiced Rum, Baileys, Coffee Liqueur, Toffee-Nut Syrup & Coconut</i>	22
Little Red Dress <i>Vodka, Cointreau, Raspberry Syrup, Lemon, Cranberry Bitters & Aquafaba</i>	21
Pineapple Rum Punch <i>Plantation Pineapple Rum, Malibu Coconut Rum, Pineapple Juice, Mango Juice, Lime Juice & Smoked Cinnamon</i>	22

Tequila Signatures

Spicy Tommy's Margarita <i>Reposado Tequila, Fresh Chilli, Lime, Agave, Chilli & Salt rim</i>	22
Spicy Pineapple Margarita <i>Reposado Tequila, Mezcal, Pineapple, Lime, fresh Jalapeno, Agave & Salt rim</i>	22
Smoke on the Rocks <i>Tequila, Mezcal, Cointreau, Orgeat, Lime & Orange</i>	22
Tijuana Colada 1800 <i>Tequila, Coconut Syrup, Lime, Pineapple & Passionfruit</i>	22
Margarita <i>Tequila, Lime, Cointreau & Salt rim</i>	22
Paloma <i>Don Julio, Grapefruit, Lime, Agave & Salt rim</i>	22