

BREADS & SHARING

House made garlic bread (v)... 10

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

Bruschetta with Smoked tomato, Spanish onion, fetta & Basil oil (v)... 16

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

Baked half scallops with spinach, toasted bread crumbs & café de Paris butter 3/p... 18

Salmon poké bowl with sushi rice, smashed avocado, edamame, cherry tomatoes, charred corn salsa, wakame, carrots, Asian leaves & Japanese ginger (gf)... 29

ENTREE

Truffle fries with dusted parmesan (v)... 15

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

Tempura Zucchini flowers with ricotta cheese, honey, parmesan (3)... 18

Beef Brisket fingers with burnt onion aioli (3)... 18

Salt & pepper squid with cucumber, chilli, mint salad, Asian dipping sauce (gf)... 25

Thai style glazed chicken wings, pickled ginger & toasted sesame seeds (gf)... 22

Fried chicken pieces with honey, peanut, sesame & chilli crunch... 22

SALADS

Poached salmon nicoise salad with beans, cherry tomatoes, chat potatoes, onion, dill, olives & egg (gf)... 28

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

Grilled Lamb shoulder salad with quinoa tabouli salad & minted yoghurt dressing (gf)... 28

Classic Caesar salad with baby cos lettuce, crispy bacon, garlic croutons, anchovy topped with parmesan & egg... 23



FROM THE GRILL

Rump Cap 250g... 40

New York cut sirloin 300g grain fed... 49

Scotch fillet 300g grass fed... 51

Fillet mignon 200g grain fed... 52

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

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... 29

The haloumi burger with green leaves, tomato, haloumi cheese, fried onion rings, smashed avocado, aioli, chilli jam & fries (v)... 28

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

THE OAKS CLASSICS

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

Beer battered flathead fillets with fries, salad, 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 (gf)... 29

GRILLED/ROASTED

- Dukkah spiced Cauliflower steak with pistachio, chilli, dried currant & cauliflower purée (ve, gf)... 32
- Roasted barramundi fillet with cauliflower purée, green beans, currants, pine nut salsa & thyme butter (gf)... 38
- Grilled whole lemon sole with rocket, cherry tomato & olive salad, lemon, sage butter & fries... 39
- Prawn Spaghetti with cherry tomatoes, chilli and rocket... 32
- Duck Leg Confit with sweet potato puree, Chinese broccoli & spiced citrus caramel... 32

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 (v)... 26
- Three cheese pizza, capsicum marmalata & basil (v)... 28
- Double smoked ham, mushroom & pesto... 29
- King prawns, cherry tomatoes, chilli, basil & garlic oil... 30
- Roasted pumpkin pizza, mushroom, eggplant & coconut fetta (v, voa)... 28
- 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 & rocket... 27
- Prosciutto pizza topped with rocket and shaved parmesan... 28

SIDES

- Fries... 10
- Garden salad with tomatoes & cucumber (v, gf)... 9
- Herb crusted roasted bone marrow (1 piece)... 9
- The Oaks slaw (v, gf)... 9
- Steamed seasonal green vegetables with herb butter (v, gf)... 12

DESSERTS

Warm sticky date pudding with butterscotch sauce & vanilla bean ice cream... 17

The Oaks banoffee pie served with Dulce De Leche gelato... 17

Baked ricotta cheese cake with pistachios, cashew, lime zest crumble & 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 pack!

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.

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