

BREADS & SHARING

House made garlic bread (v)	12
Mediterranean hummus, coconut feta, olives, chickpeas, sumac & flat bread (ve)	23
Bruschetta with Smoked tomato, Spanish onion & Basil oil (v)	16
Prawn Crumpet with Prosciutto, Chestnut & XO Sauce	18

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 Mornay (3p)	18
Salmon poké bowl with sushi rice, smashed avocado, edamame, cherry tomatoes, charred corn salsa, wakame, carrots, Asian Leaves & Japanese ginger (gf)	29

SEAFOOD CHOWDER

Kipfler potatoes, bacon, clams, salmon served in a sour dough cob with a garlic bread lid	30
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SMALL SHARE PLATES

Truffle fries with dusted parmesan (v)	15
Burrata with pomegranate, pistachios & honey with toasted rosemary bread	25
Tempura Zucchini flowers with ricotta cheese, honey, parmesan (3)	18
Beef brisket fingers with charred 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 buttermilk chicken pieces, Frank's hot sauce & house ranch sauce (gf)	22
Mediterranean BBQ octopus with hummus, Brussel sprout leaves, almonds & Harissa dressing (gf)	32
Bucket of wings	27

SALADS

Poached salmon nicoise salad with beans, cherry tomatoes, chit potatoes, 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 and minted yoghurt dressing (gf)	28
Classic Caesar salad with baby cos lettuce, crispy bacon, garlic croutons, anchovy topped with parmesan cheese & egg	23

FROM THE GRILL Please note well done steaks take approx 40mins

Rump Cap 250g grain fed	40
New York cut sirloin 300g grain fed	49
Scotch fillet 300g grass fed	53
Fillet mignon 200g grain fed	53
Eye fillet 200g grain fed	52
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)

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

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

BURGERS

Taffy's Cheese Burger, lettuce cheese bacon, mustard, pickle onion, gerkins & bbq sauce, fries	29
Crispy fried buttermilk chicken burger with Oaks slaw, chilli mayo & fries	29
The haloumi burger with green leaves, tomato, haloumi cheese, fried onion rings, smashed avocado, aioli, chilli jam & fries (v)	29
Burgers served on brioche buns with Gluten free available \$2	

SIDES

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

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 and gravy	29
Classic chicken schnitzel served with fries, salad and gravy	28
Cumberland pork sausages with creamy mash, caramelised onion & gravy (gf)	29
Beef & mushroom pot pie served with mushy peas & fries	31
Prawn Spaghetti with cherry tomatoes, chilli and rocket	32

GRILLED/ROASTED

Dukkah spiced Cauliflower steak: pistachio, chilli, dried currant & cauliflower purée(ve, gf)	32
Grilled Barramundi: potato galette, asparagus, snow peas and lemon yoghurt (gf)	38
Grilled whole lemon sole with rocket, cherry tomato & olive salad, lemon, sage butter & fries	39
Slow cooked lamb shank: sautéed spinach, sweet potato mash & jus (gf)	32
Braised beef cheek bourguignon style: bacon, mushroom eshallot, red wine jus and seed mustard mash potatoes (gf)	38
Duck Leg Confit: sweet potato puree, Chinese broccoli and spiced citrus caramel	32
Porchetta: rolled and stuffed pork belly with mash, Brussel sprouts, bacon, almond & rosemary red wine jus (gf)	38

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 bean ice cream	17

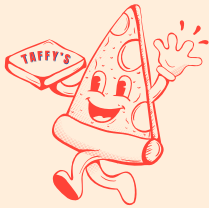
PIZZA



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Buffalo mozzarella & basil (v)	27
Three cheese pizza, marmalade (v)	29
Double smoked ham, mushroom & pesto	29
King prawns, cherry tomatoes, chilli, basil & garlic oil	30
Roasted pumpkin pizza, mushroom, eggplant & coconut feta (v, voa)	29
Tandoori chicken pizza herbed yoghurt, mango chutney, cashews & coriander	29
Pork and fennel sausage pizza Spinach, chilli flakes & garnished with fresh ricotta & basil	29
Smoked salmon pizza (cold) with crème fraiche, Spanish onions, capers & rocket	29
Prosciutto pizza topped with rocket and shaved parmesan	28

PIZZA



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Taffy's  
★ SPORTS BAR ★

NEGRONI'S

**SMOKED BARREL-AGED NEGRONI** 23  
Bombay gin, crème de cacao, campari, chocolate bitters, antica formula & islay mist \*barrel aged

**TROPICAL-GRONI** 23  
Pineapple rum, campari, falernum, sweet vermouth & orange bitters

SIGNATURE

**MACADAMIA & WATTLE OLD FASHIONED** 23  
Maker's bourbon, brookies wattle & macadamia liqueur, black walnut bitters served w/ side of macadamia nuts

**STICKY-DATE ESPRESSO MARTINI** 23  
Eristoff vodka, toffee syrup, baileys & espresso

**STRAW-FERRY FLIGHT** 22  
Eristoff vodka, pampelle grapefruit liqueur, lime, strawberry, rose syrup & grapefruit bitters

**JAMESON WHISKEY SOUR** 22  
Jameson irish whiskey, two types of bitters

**TAFFY'S SPICY MARGARITA** 24  
Cazadores, fresh chilli, agave, lime with chilli salted rim

CLASSIC COCKTAILS

**LONG ISLAND TEA** 22  
Eristoff vodka, bacardi white rum, cointreau, reposado tequila, lemon, sugar syrup, topped with cola

**AMARETTO SOUR** 20  
Disaronno, lemon, bitters, aquafaba, sugar syrup

**MOJITO** 20  
Bacardi white rum, lime, mint, sugar syrup, topped with soda

**NEGRONI** 23  
Bombay gin, campari, rosso vermouth

**MARGARITA** 24  
Patron silver, lime, cointreau & salt rim

NON ALCOHOLIC

**LYRES MARGARITA** 17  
Lyres agave reserve, lime juice, orange bitters, agave

**MATCHA QUEEN** 17  
Seedlip spice 94, chamomile infused syrup, lemon & whites

**LYRES ESPRESSO MARTINI** 17  
Lyres coffee liquor, coffee cold drip, vanilla

**RHUBARB PALOMA** 17  
Lyres agave blanco, grapefruit juice, lime juice, Rhubarb syrup, blood orange soda

**HELLO MAISEY** 17  
Orange sec lyres, lime juice, passionfruit, vanilla, orange bitters

**0% BRIDGE ROAD PALE ALE** 8



SPARKLING/CHAMPAGNE GL BT

TWELVE SIGNS Brut Hilltops, NSW	10	40
LA GIOIOSA Asolo Prosecco, Veneto, Italy	14	55
VEUVE TAILHAN BLANC DE BLANC Loire Valley, France		60
PIPER HEIDSIECK Cuvee Brut Champagne, France		130

WHITE WINE

VIDAL Sauvignon Blanc Marlborough, NZ	11	43
ROSS HILL Lily Sauvignon Blanc Orange NSW	13	45
WILD FLOWER Pinot Grigio Margaret River WA	10	40
ROSS HILL 'MAX' Pinot Gris Orange, NSW		45
ROSS HILL "MAYA" Chardonnay Orange, NSW	13	45
BIMBADGEN RIDGE Chardonnay Hunter Valley, NSW		50
KEITH TULLOCH Chardonnay Hunter Valley, NSW		65

ROSE

MARQUIS DE PENNAUTIER Rose Pays d'Oc, France	13	50
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RED

ROSS HILL "HARRY" Pinot Noir Orange, NSW		45
ARA SINGLE ESTATE Pinot Noir Marlborough, NZ	14	60
GEOFF M PIMPALA RD Shiraz South Australia	12	40
TORBRECK WOODCUTTERS Shiraz Barossa Valley, SA		60
TAYLORS HERITAGE Cabernet Sauvignon Claire Valley SA	15	60
RADIO BOKA Tempranillo Valencia, Spain	13	45