

BREADS & SHARING

- House made garlic bread... 10 (v)
 Mediterranean hummus, coconut feta, olives, chickpeas, sumac & flat bread... 23 (ve)
 Crispy Cauliflower wings with dukka spice, garlic aioli and lemon ...16(v)
 Bruschetta with Smoked tomato, Spanish onion & Basil oil(v)... 16
 Prawn Crumpet with Prosciutto, Chestnut & XO Sauce...16

RAW & CURED

- Fresh Natural Sydney Rock Oysters served
 -shallot & red wine vinaigrette ½ doz... 35 1 doz... 55
 - Kilpatrick or Mornay ½ doz... 42 1 doz... 57
 Grilled scallops Mornay 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

ENTRÉE

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

SALADS

- Poached salmon nicoise salad with beans, cherry tomatoes, chit potatoes,
 olives & organic 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 & organic 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.

THE OAKS CLASSICS

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

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

Chicken Schnitzel 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 Fresh Spaghetti with cherry tomatoes, chilli and rocket ...32

BURGERS

Taffy Cheese Burger with lettuce cheese bacon, mustard, pickle onion, gerkins & BBQ sauce with 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. Gluten free bun available \$2.

GRILLED/ROASTED

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

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, smoked carrot purée & jus... 32 (gf)

Braised beef cheeks bourguignon style: bacon, mushroom eshallot, red wine sauce and seed mustard mash potatoes ...38 (gf)

Duck Leg Confit: sweet potato puree, Chinese broccoli and spiced citrus caramel ...32

Porchetta: mash, Brussels sprouts, bacon, almond & rosemary red wine jus (gf) ...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 feta... 28 (v, voa)

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

Pork & fennel pizza Spinach, chilli flacks & garnished with fresh ricotta & basil... 29

Cold salmon pizza 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.

SIDES

- Fries with tomato sauce... 10 (v)
 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 (gf)

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

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, Passion fruit & 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 Jalapeño, 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 & Passion fruit</i>	22
Margarita <i>Tequila, Lime, Cointreau & Salt rim</i>	22
Paloma <i>Don Julio, Grapefruit, Lime, Agave & Salt rim</i>	22