THE OAKS

MENU

(GF) - GLUTEN FREE (GFR) - GLUTEN FREE ON REQUEST
(V) - VEGETARIAN (VG) - VEGAN (VGR) - VEGAN ON REQUEST
PRICES LISTED AS MEMBERS / NON MEMBERS
15% PUBLIC HOLIDAY SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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STARTERS & SMALL PLATES

GARLIC & HERB BREAD (V) 10/11

CHEESY GARLIC & HERB BREAD (V) 11.50/12.50

TOMATO BRUSCHETTA (V) 13/14
Feta, basil & balsamic glaze

FRIES 10/11
With aioli

WEDGES 12/13
With sour cream & sweet chili

SWEET POTATO FRIES 12/13
With aioli

CRISPY CHICKEN WINGS
Choice of Buffalo with blue cheese dip, Bourbon Maple Glaze or Sticky Asian Sauce
6 WINGS 11/12 10 WINGS 15/16.50

LOADED WEDGES 16/17.50
Bacon, mozzarella, sour cream & shallots

ARANCINI (V) 14/15
Tomato & herb with napolitana sauce, shredded parmesan & basil

PEKING DUCK SPRING ROLLS 14/15
Asian slaw & sweet chilli sauce

SALT & PEPPER CALAMARI 17/18.50
Petite salad, sriracha aioli & lemon wedge

GARLIC PRAWNS 19/20.50
Pan-fried in garlic butter sauce with parsley & bell peppers served with garlic bread

FROM THE GARDEN

ROAST PUMPKIN & HALOUMI SALAD (V,GF) 20/22
Hummus, quinoa, onion, pepita seeds, balsamic, chilli oil & dukkah

LEMON PEPPER CHICKEN SALAD (GFR) 21/23
Mixed lettuce, cherry tomatoes, avocado, onion, croutons, cucumber & herb dressing

TRADITIONAL CAESAR SALAD (GFR) 18/20
Baby cos, croutons, crispy bacon, parmesan cheese & soft boiled egg

THAI BEEF NOODLE SALAD (GFR) 21/23
Bean sprouts, onion, red capsicum, cucumber, mint, coriander, Thai dressing, egg noodles & crushed peanuts

SALAD TOPPERS

CHICKEN 5
HALOUMI 6
GRILLED SALMON FILLET 15
GRILLED PRAWNS 5
SALT & PEPPER SQUID 5
BEEF STRIPS 7
AVOCADO 3

KIDS MEALS

UNDER 12'S ONLY WITH COMPLIMENTARY DRINK & ICE CREAM

CHEESE PIZZA 12/13
CHEESE & TOMATO PASTA 12/13
STEAK & CHIPS 12/13
SCHNITZEL & CHIPS 12/13
NUGGETS & CHIPS 12/13
CHEESEBURGER & CHIPS 12/13
FISH & CHIPS 12/13

OPTION TO SWAP CHIPS FOR SALAD AT NO ADDITIONAL COST

BURGERS

ALL BURGERS SERVED WITH FRIES

BEEF BURGER WITH THE LOT 26/28
Double 100g Angus pattie with avocado, lettuce, beetroot, tomato, bacon, cheese, fried egg, grilled pineapple and chilli mayo

DBL BEEF & BACON BURGER 24/26
Double 100g Angus pattie, bacon, double cheese, lettuce, sweet pickles, beetroot, tomato, caramelised onion jam & burger sauce

TANDOORI CHICKEN BURGER 23/25
Tandoori marinated grilled thigh fillet, lettuce, tomato, onion & raita

VEGIE & HALOUMI (V) 20/22
Pumpkin, corn & sweet potato pattie, grilled haloumi, lettuce, tomato, sweet mustard pickle & chilli mayo

STEAK SANDWICH 25/27
180g grain fed sirloin, lettuce, tomato, bacon, cheese, caramelized onion, egg, beetroot, pickles & bbq sauce

FROM THE PADDOCK

250G RUMP 28/30
Black Angus 120 day grain fed

250G PORTERHOUSE 30/33
Black Angus 120 day grain fed

300G SCOTCH FILLET 39/42
Black Angus 120 day grain fed

300G GRILLED CHICKEN BREAST 24/26
Lemon, garlic & herb marinade

CRUMBED LAMB CUTLETS 29/31
With mint sauce

CHOICE OF 2 SIDES

CHIPS | SALAD | CREAMY MASH | STEAMED VEGETABLES | ROSEMARY POTATOES

PLUS CHOICE OF SAUCE

GRAVY | MUSHROOM | DIANNE | PEPPER | BEARNAISE | EXTRA GRAVY $2

ADD A TOPPER

SALT & PEPPER CALAMARI		4
GRILLED PRAWNS (3)		4
ULTIMATE	Salt and pepper calamari, grilled prawns & bearnaise	8

SCHNITZEL

CRUMBED CHICKEN BREAST 23/25

OUR SCHNITZELS ARE FRESHLY CRUMBED IN HOUSE WITH YOUR CHOICE OF TWO SIDES & GRAVY OR SAUCE.

CHOICE OF 2 SIDES

CHIPS | SALAD | CREAMY MASH | STEAMED VEGETABLES | ROSEMARY POTATOES

CHOICE OF SAUCE

GRAVY | MUSHROOM | DIANNE | PEPPER | BEARNAISE | EXTRA GRAVY $2

ADD A TOPPER

CLASSIC PARMI	Double smoked ham, napolitana & mozzarella	5
AUSSIE TOPPER	Bacon, onion, mushroom, bqq sauce & mozzarella	5
MEATLOVERS	BBQ sauce, Kransky, bacon, ham, chorizo, salami & mozzarella	6
TEX MEX	Tomato salsa, guacamole, sour cream & mozzarella	5
OSCAR	Avocado, grilled prawns & bearnaise sauce	8

PIZZA OVEN

MARGHERITA (V, VGR) 20/22
Napolitana, cherry tomatoes & fresh basil, mozzarella & parmesan

HAWAIIAN 21/23
Napolitana, double smoked ham, pineapple, mozzarella & parmesan

BBQ MEATLOVERS 22/24
BBQ base, Kransky, bacon, ham, chorizo, salami,mozzarella & parmesan

CLASSIC PEPPERONI 21/23
Napolitana, pepperoni, parsley, mozzarella & parmesan

BBQ CHICKEN & BACON 21/23
BBQ base, chicken, bacon, pineapple, onion, mushroom, mozzarella & parmesan

SEAFOOD LOVERS 24/26
Napolitana, fish, prawns, calamari, onion, parsley, mozzarella & parmesan

VEGETARIAN (V) 21/22
Napolitana, onion, cherry tomatoes, capsicum, pumpkin, eggplant, olives, parsley, mozzarella & parmesan

GLUTEN FREE BASES AVAILABLE $2

PASTA

CHICKEN PENNE BOSCAIOLA 24/26
Mushroom, bacon, creamy garlic sauce & parmesan cheese

SPINACH & RICOTTA RAVIOLI (V) 21/23
Pillows of pasta served with basil pesto sauce topped with parmesan cheese

SPAGHETTI MARINARA 23/25
Seafood pasta with fish, prawns, calamari & mussels cooked in white wine, garlic & napolitana sauce

CLASSICS

BEER BATTERED FISH & CHIPS 22/24
Blue Grenadier with salad, house made tartare & lemon

SALT & PEPPER CALAMARI 25/27
Served with chips, salad & sriracha aioli

TRADTIONAL BEEF NACHOS (GF) 22/24
Served with beans, jalapeno, mozzarella, salsa, sour cream & guacamole

VEGETARIAN NACHOS (V, VGR, GF) 18/20
Mexican bean mix, jalapeno, mozzarella, salsa, sour cream & guacamole

SLOW BRAISED BEEF BRISKET (GF) 28/30
Served with creamy mash, broccolini & rosemary infused jus

POT PIE OF THE DAY 23/25
Served with mash, mushy peas & gravy.
Check with Staff for current flavour

CHEF'S SUGGESTIONS

PORK CUTLET (GF) 28/30
Apple & maple glaze, mash, broccolini & maple jus

SALMON FILLET 29/31
Pan fried in lemon butter sauce with roasted potatoes, pan sizzled zucchini chunks, green beans in garlic butter & bearnaise sauce

LAMB ROGAN JOSH 24/26
Combination of spices in a creamy tomato curry sauce served with basmati rice & roti

BARRAMUNDI & KING PRAWN (GF) 34/37
Served with sweet potato mash, broccolini, bearnaise sauce & lemon

RIBS

SERVED WITH CHIPS, CHIPOTLE SLAW, ONION RINGS & HOUSEMADE BOURBON BBQ SAUCE

PORK RIBS 32/35

BEEF SHORT RIB 32/35

HANGING SKEWER

CHOICE OF MEDITERRANEAN SPICED MEAT CHAR GRILLED WITH CORN, CAPSICUM & ONION. SERVED WITH PITA BREAD, SALSA, SOUR CREAM, HUMMUS, CHERRY TOMATO & CUCUMBER SALAD WITH FRIES

CHICKEN 29/31

LAMB 32/35

SIZZLING FAJITAS

CHOICE OF MEXICAN SPICED MEAT WITH ONION, RED & GREEN CAPSICUM
SERVED WITH SOFT FLOUR TORTILLA, SOUR CREAM, GUACAMOLE, CHEESE & CITRUS SALAD

CHICKEN 29/31

BEEF 30/33

SEAFOOD PLATTER 120/125

PAN-FRIED BARRAMUNDI FILLET, GRILLED PRAWNS IN GARLIC BUTTER, CRISPY SKIN SALMON FILLET, S&P CALAMARI, HALF SHELL SCALLOPS, GRILLED SLIPPER BUGS, BEER BATTERED FISH, GARLIC BREAD, FRIES, SALAD & TARTARE

DESSERT

STICKY DATE PUDDING 10/11
Butterscotch sauce, vanilla ice cream & whipped cream

PEACH & APPLE CRUMBLE 10/11
Sweet apple & peach filling crunchy crumbling topping with ice cream

BREAD & BUTTER PUDDING 10/11
Traditional pudding with vanilla ice cream & whipped cream

WINE MENU

SPARKLING / ROSE

	150ML	250ML	Bottle
PEPPERJACK CHARDONNAY PINOT NOIR South Australia			38
DE BORTOLI PROSECCO Victoria			30
ELLA BROOK ORGANIC ROSE Victoria	8	11	30
DE BORTOLI PROSECCO 200ML Victoria			9
YELLOW TAIL BUBBLES 200ML New South Wales			8.5
YELLOW TAIL BUBBLES ROSE 200ML New South Wales			8.5

WHITES

	150ML	250ML	Bottle
SQUEALING PIG SAUVIGNON BLANC New Zealand	8	11	32
WYNN'S COONAWARRA CHARDONNAY South Australia	9	12	34
BROWN BROS MOSCATO Victoria	8	11	30
TREAD SOFTLY SAUVIGNON BLANC South Australia	8	11	30
BELENA PINOT GRIGIO New South Wales	9.5	15	38

REDS

	150ML	250ML	Bottle
BERESFORD SHIRAZ South Australia	10	14	42
WOLF BLASS YELLOW LABEL CABERNET SAUVIGNON South Australia	8.5	12	32
GRANT BURGE 5TH GENERATION CABERNET MERLOT Victoria	8	11	30
LITTLE GIANT PINOT NOIR South Australia	9	12	34
RICHLAND MERLOT Riverina & Barossa	8	11	30

COCKTAIL MENU

MARTINIS $18

TRADITIONAL ESPRESSO
Vanilla Vok, Kahlua & Espresso

SALTED CARAMEL ESPRESSO
Salted Caramel Stolli Vodka, Kahlua & Espresso with Popcorn Garnish

PEANUT BUTTER ESPRESSO
Kahlua, Sheep Dog Peanut Butter Liqueur & Espresso

MILKY WAY
Baileys, Stolli Caramel, Vanilla Vok & Milk

COCONUT LYCHEE
Malibu, Lychee Liqueur & Coconut Milk

MOJITOS $18

TRADITIONAL
Bacardi, Frozen Berries, Lime, Sugar Syrup, Mint & Soda

WATERMELON & LYCHEE
Vok Lychee, Vok Watermelon, Bacardi, Sugar Syrup, Mint & Soda

GUAVA
Vok Guava, Bacardi, Sugar Syrup, Mint & Soda

STRAWBERRY
Vok Strawberry, Bacardi, Lime, Sugar Syrup, Mint, Strawberry & Soda

CLASSIC COCKTAILS $18

FROSTY FRUIT
Vok Pineapple, Vok Peach, Vok Passionfruit, Apple Schnapps with Pineapple & Orange Juice

MARGARITA
Salted Rim with Tequila, Cointreau & Fresh Lime Juice

SUMMER DAYS
Vok Peach, Vodka, Malibu, Pineapple Juice & Orange Juice

MIDORI PUNCH
Midori, Triple Sec, Pineapple Juice

CARAMEL APPLE MOSCOW MULE
Stoli Salted Caramel Vodka mixed with Brookvale Ginger Beer & Somersby Apple Cider.

KRAKEN CARRIBEAN PUNCH
Kraken Spiced Rum, Malibu, Vok Mango & Soda

FRUIT SPLICES
Passionfruit | Mango | Midori With Malibu, Pineapple Juice & Cream Float

PITCHERS $28

LONG ISLAND ICE TEA
Vodka, Gin, Triple Sec, Tequila, Bacardi with Coke & Fresh Lemon

STRAWBERRY VODKA LEMONADE
Vodka, Vok Strawberry & Lemonade topped with Strawberries

FRUIT TINGLE
Parfait Amour, Vok Blue Curacao, Vodka, Lemonade & Raspberry

TROPICAL TREAT
23rd Street Tropical Gin, Vok Lychee with Pineapple Juice & Lemonade

SHOTS $9

PEACH BLISS
Vodka & Peach Vok

MINI GUINNESS
Kahlua & Baileys

PEANUT BUTTER & JELLY
Frangelico & Chambord

SWEET BEE
Licor 43 & Mozart White Chocolate

LY - QUILA
Herradura Tequila & Vok Lychee

AFTER DINNER MINT
Kahlua, Crème de Menthe & Baileys