



MENU

ENTRÉE

GARLIC BREAD (V) 10

CHIPS (VG) 10

Served with tomato sauce

CRISPY TOFU (VG,GF) 12

Served with chilli flakes garlic and sesame sauce

HOME MADE CHICKEN AND MUSHROOM WONTONS 15

Served with Thai sweet chilli sauce

GRILLED PRAWN SKEWERS (GF) 18

Served with truffle hollandaise sauce

SALT AND PEPPER CALAMARI 15

Served with aioli

MAINS

GRILLED SCOTCH 43

Served with chips, garden salad and your choice of sauce: gravy, pepper or garlic

SURF AND TURF (GF) 48

Grilled Scotch topped with garlic prawns, served with mashed potato and garden salad

BEEF CHEEKS (GF) 38

Slow cook beef cheeks in tomato and red wine sauce, served with mashed potato and broccolini

GRILLED SALMON (GF) 38

Topped with truffle hollandaise sauce, served with mashed potato and broccolini

FISH OF THE DAY (GF) 30

Served with Oaks salad

NASI GORENG (VO) 28

Served with bok choy and fried egg topped with sambal. Your choice of: chicken skewers or crispy tofu

Add extra chicken skewer or tofu \$7

FALAFEL WRAP AND CHIPS (VG) 28

Golden falafel with greens, roasted capsicum and vegan aioli

BURGERS

BEEF BURGER 28

Beef patty, cheddar cheese, pickles, sliced tomato, mixed leaves, aioli and tomato sauce. Served with chips

Add extra beef patty \$5

VEGETARIAN BURGER (V) 28

Grilled Veg Patty, roasted capsicum, smashed avocado, sliced tomato, salad and aioli. Served with chips

CHICKEN BURGER 28

Marinated boneless chicken thigh, bacon, smashed avocado, sliced tomato, mixed leaves and spicy mayo. Served with chips

FROM THE GARDEN

OAKS SALAD (GF,VG) 20

Diced mango, cherry tomato, cucumber, Spanish onion, avocado, pine nuts, mixed leaves, house made dressing

Add grilled chicken (GF) or salt and pepper calamari \$6 | Prawns (GF) \$7

CAESAR SALAD 20

Cos lettuce, parmesan cheese, bacon, boiled egg, croutons and creamy house made dressing

Add grilled chicken (GF) or salt and pepper calamari \$6 | Prawns (GF) \$7

DESSERTS

ESPRESSO BROWNIE (GF) 9

Homemade brownie with walnuts, served with vanilla ice cream

Add extra ice cream scoop \$5

CARAMELISED APPLE IN QUINCE AND ROSEMARY SAUCE (GF,V) 9

Served warm with a side of vanilla ice cream and rock salt

Add extra ice cream scoop \$5

COCONUT PANNACOTA (GF,VG) 9

Served with passion fruit and berries