

Monday

5pm - 8:30pm

\$42



YES CHEF



Choose any 1 starter and main
from our Chef's favourites

Starters

Basil & Tomato Bruschetta

On charred sourdough drizzled with balsamic glaze
topped with fresh herbs

Moroccan Spiced Calamari (l)

With tartar sauce and lemon

Satay Chicken Skewers

Chicken tenderloins, house made satay,
coriander and sesame

Mains

Pesto Linguine

With cherry tomatoes and shaved parmesan

Lamb Rump Red Curry

With charred broccolini and a side plate
with rice and condiments

Duck Confit

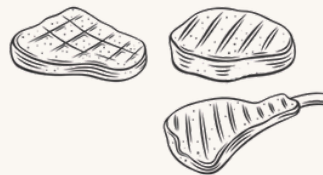
With spiced rice, broccolini topped with
kraken glaze and charred lime

Tuesday

5pm - 8:30pm

\$47

GRILL CLUB



Enjoy any 1 grill main with 1 side and
a glass of selected house wine or
schooner of beer

Grill Main

Sirloin Steak 200g

Grilled to your liking, served with jus

Duck Confit

Glazed with orange & Kraken Rum

Moroccan Spiced Haloumi

Moroccan spiced flame-grilled haloumi steak
with Napoli sauce

Grilled Barramundi (A)

Served with lemon sauce and micro herbs

Sides

Duck fat potatoes & roasted broccolini

Char grilled Asian vegetables & rice



Wednesday

12pm - 8:30pm

\$14
PER ITEM
\$38
FOR 3



TWO HANDS



Choose any bar bite for \$14
or bundle 3 for \$38

Bites

Tebasaki Sticky Glazed Chicken Wings

Served with Asian Salad

Beer Battered Prawns (l)

Served with tartar & lemon

Pork Belly Taco

With slaw, pineapple salsa & ranch dressing

Chicken Yakitori Skewers

Served with Asian Salad

Satay Chicken Skewers

Chicken tenderloins, house-made satay,
coriander & sesame

Jalapeño Bites

Stuffed with risotto, cream cheese & side of aioli

Oak & Vine Cairns

A Surcharge of 20% Applies on Public Holidays

A Surcharge of 10% Applies on Saturday and Sunday

OAK & VINE | **OAKS.**

Seafood Origin: A = Australian I = Imported M = Mixed

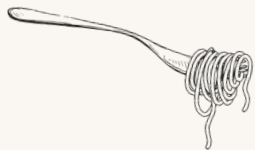
Please advise staff of any dietary requirements or allergies. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer.

Thursday

5pm - 8:30pm

\$34

PASTA & POUR



Choose any 1 pasta and pair with a glass of selected house wine or schooner of beer

Pasta

Pesto Linguine

Cherry tomatoes & shaved parmesan

Creamy Carbonara Linguine

In a creamy sauce, crispy bacon, garlic, mushroom, cracked black pepper & parmesan

Prawn Linguine (I)

Chilli, cherry tomatoes, garlic & chives

Chicken & Mushroom Lasagne

With side salad

Friday

6pm - 9pm

\$22

FRIDAY FEELING

Choose any 1 bar bite to enjoy with our Friday Feeling Signature Spritz or a glass of selected house wine or schooner of beer

Bites

Mini King Prawn Roll (I)

Butter-poached King prawns, lemon herb mayo, celery crunch and chives in a toasted brioche roll

Prawn Gyoza (I)

With Asian dipping sauce, lemon & coriander

Vegetarian Spring Rolls

With sweet chilli sauce

Satay Chicken Skewers

Chicken tenderloins, house-made satay, coriander & sesame

Signature Spritz

Aperol Spritz



Sunday

12pm - 3pm

\$34
PER PERSON

BIG ROAST



Choose any 1 roast board accompanied by 3 shared sides
Minimum of 3 guests. Served according to group size.

Roast Boards

Roast Pork Belly

Oven roasted, twice-cooked crispy pork belly

Roast Sirloin

Cooked with herbs & spices

Char Grilled Roast Lamb Rump

With sea salt seasoning

The Grand Roast Trilogy

Roast Pork Belly, Roast Sirloin and Char Grilled Roast Lamb Rump

Shared Sides

Roast Chat Potatoes

Honey Glazed Carrots

Mixed Salad

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