

Monday

5pm – 8:30pm

\$42



YES CHEF



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

Starters

Salt & Pepper Calamari (I)

Lightly coated squid fried till golden served with side salad, lemon wedge and aioli

Tomato & Cheese Bruschetta

Tomato, onion and parmesan finished with balsamic glaze on garlic bread

Pumpkin & Feta Salad

Roast pumpkin, mesclun, feta, cranberry, walnut, Italian dressing finished with balsamic glaze

Mains

Butter Chicken

Chef special curry, served with bowl of rice, side salad, naan and papadum

Chicken Parmigiana

Served with Napoli sauce, ham, cheese served with side salad, tomato sauce and chips

Thai Green Curry (V)

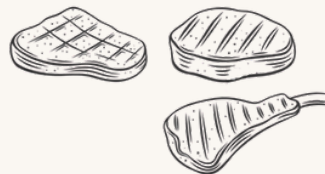
Mixed vegetables, tofu, garlic, ginger, coconut cream served with bowl of rice, side salad and lemon wedge

Tuesday

5pm – 8:30pm

\$47

GRILL CLUB



Enjoy any 1 grill main with 1 side and a 150ml glass of selected house wine

Grill Main

Pan Fried Barramundi (A)

NT wild caught served with creamy Cajun sauce, lemon wedge and broccolini

Lamb Cutlet

Marinated with herb yoghurt, nutmeg, coriander, served with salad and lemon wedge with mint aioli

Grilled Salmon (I)

Served with creamy Cajun sauce, lemon wedge & broccolini

Porterhouse Steak (300g)

Served with side salad and choice of sauce: Red wine, gravy, mushroom and pepper sauce

Sides

Hot Chips

Creamy Mashed Potato



Wednesday

5pm – 8:30pm

\$14

PER ITEM

\$38

FOR 3



TWO HANDS



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

Bites

Chicken Yakitori Skewers

Four-piece skewers served with side salad, lemon wedge and garnished with sesame seeds

Golden Fried Churros

Tossed in cinnamon sugar and served with fairy floss, ice cream, strawberries and Nutella Dipping Sauce

Pulled Pork Sliders

Two toasted sliders with BBQ sauce, lettuce and slaw

Sticky Chilli Wings

Served with side salad, lemon wedge and garnished with sesame seeds

Grilled Halloumi Slider

Halloumi, slaw, aioli, lettuce & tomato

Crispy Pork Belly Bites

Served with side salad & caramelised chilli BBQ sauce



OAKS.

The O.A.K. Darwin
A Surcharge of 15% Applies on Public Holidays
A Surcharge of 10% Applies on Saturday & Sunday.

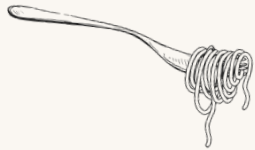
Seafood Origin: A = Australian I = Imported M = Mixed
Please advise staff of any dietary requirements or allergies. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all 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 150ml glass of selected house wine

Pasta

All served with a slice of garlic bread

Truffle Mushroom Linguine

Sautéed mushrooms and garlic in a creamy sauce with truffle oil and white wine, finished with Parmesan

Spaghetti Bolognese

Classic spaghetti with rich Bolognese sauce

Veggie Medley Spaghetti

Spaghetti with medley of vegetables in a creamy tomato and white wine sauce, topped with Parmesan

Prawn Linguine (1)

Linguine with prawns, cherry tomatoes, capsicum, garlic, herbs & chilli flakes in a creamy white wine sauce, topped with Parmesan

Friday

6pm – 8:30pm

\$22

FRIDAY FEELING

Choose any 1 bar bite to enjoy with our Friday Feeling Signature Spritz or a 150ml glass of selected house wine

Bites

Mini King Prawn Roll (1)

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

Garlic Prawns (1)

Served with chilli mango salsa and balsamic glaze

Buffalo Wings (6pcs)

Wings served with side salad and buffalo sauce

Charcuterie Plate

Three types of cheese, nuts, crackers and grapes

Signature Spritz

Mini Limocello Spritz



Sunday

5pm – 8:30pm

\$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

Smoked Pork Ribs

BBQ smoked pork ribs

Roast Pork Belly (800g-1kg)

Served with broccolini & red wine jus

Chicken Roast (300g)

Marinated chicken breast and chicken nibbles served with house salad & lemon wedge

Shared Sides

Roast Potatoes

Honey Carrots

Garden Salad



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