

Monday

4pm - 9.45pm

\$49



YES CHEF



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

Starters

Salt and Pepper Calamari (1)
House spiced blend, salad and aioli

Pumpkin & Ricotta Arancini
Golden fried arancini on creamy pumpkin purée

Tomato Bruschetta
Sourdough with marinated tomatoes, basil, onion,
feta and aged balsamic

Mains

Crispy Pork Belly
Twice-cooked crispy pork belly with apple purée,
fennel slaw and chilli caramel sauce

Pan Roasted Barramundi Fillet (1)
On creamy mashed potato with broccolini and
lemon butter sauce

Butter Chicken
Cooked in a mild spiced tomato and butter curry sauce,
served with rice

Tuesday

4pm - 9.45pm

\$52

GRILL CLUB



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

Grill Main

300g Porterhouse Steak
Served with mash and vegetables or salad and chips,
finished with a rich jus

Pan Roasted Barramundi (1)
On creamy mashed potato with broccolini and lemon
butter sauce

Thai Green Curry
Eggplant, pumpkin, green beans and tomato cooked in
a Thai green curry with jasmine rice

Sides

Garlic Bread

Onion Rings



Wednesday

11am - 9.45pm

\$16

PER ITEM

\$42

FOR 3



TWO HANDS



Choose any bar bite for \$16
or bundle 3 for \$42

Bites

Pumpkin & Ricotta Arancini
Golden fried arancini on creamy pumpkin purée

Pulled Pork Sliders
Slow-cooked pulled pork with jalapeño relish, served in a
toasted brioche bun

Satay Chicken Skewers
Chicken tenderloins, house made satay, coriander
and sesame seeds

Buffalo Wings (6pc)
Served with blue cheese sauce

Salt & Pepper Calamari (1)
House spiced blend, salad aioli

Japanese Karaage Chicken
Served with aioli

Oak & Vine at Oaks Melbourne on Market Hotel
A Surcharge of 20% Applies on Public Holidays

OAK & VINE

OAKS.

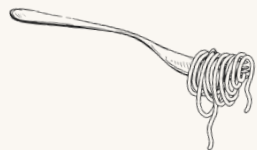
Seafood Origin: A = Australian I = Imported M = Mixed
Please advise staff of any dietary requirements or allergies. While we endeavour
to accommodate all customers, we cannot guarantee meals are free from traces
of allergens due to potential cross contamination as our kitchen handles
allergens of all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

4pm - 9.45pm

\$38

PASTA & POUR



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

Pasta

Prawn Linguine (I)

Chilli, chorizo, prawns, garlic, onions, tomato and aged parmesan cooked with wine

Spaghetti Bolognese

Beef ragu, rich tomato sauce and parmesan cheese

Spaghetti Carbonara

Bacon, cream, egg yolk and parmesan cheese

Truffle Mushroom Linguine

Tossed in truffle cream sauce, infused with wild mushrooms, garlic, and parmesan

Friday

6pm - 9:45pm

\$25

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 prawn, lemon herb mayo, celery crunch and chives in a toasted brioche roll

Japanese Karaage Chicken

Served with aioli

Salt & Pepper Calamari (I)

House spiced blend, salad and aioli

Buffalo Wings 6pc

Served with blue cheese sauce

Signature Spritz

Aperol Spritz



Sunday

11am - 9.45pm

\$38

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 Lamb Shoulder

With garlic and rosemary seasoning

Roast Turkey

Seasoned with herbs and spices

Roast Pork Belly

With crispy crackling and seasonings

Shared Sides

Roast Potatoes

Honey Carrots

Garden Salad

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OAK & VINE

OAKS.

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