

Monday

4:30pm – 8:30pm

\$42



YES CHEF



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

Starters

Salt & Pepper Calamari

Battered squid, golden fried and served with aioli & lime

Pumpkin & Ricotta Arancini

Golden fried arancini served with aioli

Garlic Mushrooms on Sourdough

Thinly sliced mushrooms sauteed in garlic butter
and served on sourdough

Mains

Porterhouse Steak (300g)

Grilled porterhouse steak served with mash & veg or
salad & chips, finished with rich jus

Butter Chicken

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

Chicken Burger

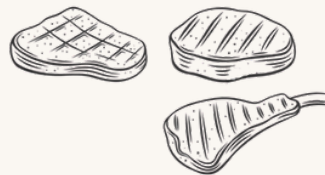
Crumbed chicken with cheese, tomato, lettuce
and house made burger sauce

Tuesday

4:30pm – 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

Lamb Rump

Grilled lamb rump served with roast potatoes,
grilled beans and mint Jus

Porterhouse Steak (300g)

Grilled porterhouse steak served with mash & veg or
salad & chips, finished with rich jus

Pan Roasted Barramundi (A)

Pan roasted Barramundi on creamy mashed potato with
green beans and lemon butter sauce

Sides

Garlic Bread

Garden Salad



Wednesday

4:30pm – 8:30pm

\$14
PER ITEM
\$38
FOR 3



TWO HANDS



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

Bites

Beef Burger Slider

Slider brioche buns with Angus beef patty,
caramelised onion, mustard and tomato sauce

Chicken Devil Wings

Crispy, golden-crumbed wings served with sweet chilli sauce

Prawn Skewers (A)

Prawns grilled in a sticky, house-made teriyaki glaze,
finished with toasted sesame and fresh spring onion

Pumpkin & Ricotta Arancini

Golden fried arancini served with aioli

Mac & Cheese Croquettes

Crispy, golden-crumbed bites packed with creamy,
mac & cheese served with Aioli

Moroccan Chicken Skewers

Moroccan spices Chicken, onion & capsicum grilled,
served with tzatziki sauce

Oak & Vine St Kilda
A Surcharge of 20% Applies on Public Holidays,
Saturday and Sunday

OAK & VINE | **OAKS.**

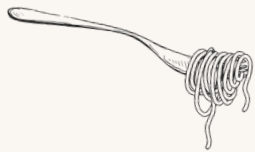
Seafood Origin: A = Australian I = Imported M = Mixed
Please advise staff of any dietary requirements or allergies. While we endeavour
to accommodate all customers, we cannot guarantee meals are free from traces
of allergens due to potential cross contamination as our kitchen handles
allergens of all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

4:30pm – 8:30pm

\$34

PASTA & POUR



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

Pasta

Seafood Linguine (I)

Chilli, prawns, mussels, squid, scallops, garlic, onion, tomato and aged parmesan

Spaghetti Carbonara

Linguine with bacon, onion, garlic cream and Grana Padano

Mushroom Gnocchi

Pillowy potato dumplings tossed in a rich, pesto sauce with mushroom and goat cheese

Spaghetti Bolognese

House made beef bolognese tossed with spaghetti pasta

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 (A)

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

Salt & Pepper Calamari

Battered squid, golden fried and served with aioli & lime

Pumpkin & Ricotta Arancini

Golden fried arancini served with aioli

Prawn Skewers (A)

Prawns grilled in a sticky, house-made teriyaki glaze, finished with toasted sesame and fresh spring onion

Signature Spritz

Aperol Spritz



Sunday

4:30pm – 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

Roast Lamb Shoulder

Slow-roasted lamb shoulder with garlic and rosemary seasoning

Roast Pork Belly

Crispy pork belly served with sweet potato mash, Broccoli and Jus

Roast Chicken Board

1.8kg roasted whole chicken

Shared Sides

Roast Chat Potatoes

Honey Glazed Carrots

Mixed Salad

Oak & Vine St Kilda
A Surcharge of 20% Applies on Public Holidays,
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.