

DINNER MENU

ENTREE

Spiced Calamari (GF)

Crispy calamari tossed in spice infused salt, served with salad and chilli lemon aioli

Crispy Pork Belly (GF)

Twice cooked fennel and coriander flavoured, served with salad, apple, and pear chutney

Tandoori Chicken Wings (GF)

Crispy fried, served with salad and mint aioli

Veg Pakoras (V, GF)

Chef's choice of Indian fritters served with mango chutney

Lamb Koftas (GF)

Traditional lamb kofta served with salad and tzatziki sauce

FROM THE GRILL

All steaks served with herb roasted chat potatoes, buttered vegetables and your choice of sauce. Choose from red wine jus, mushroom sauce, or pepper sauce

Rangers Valley Wagyu Rump 300g

marble score 5+

Grass-fed Porterhouse 300g

marble score 2+

Grass-fed Rib Eye Fillet 350g

marble score 2+

Add Garlic Prawns \$7

SIDES

Potato Wedges

Served with sour cream and sweet chilli sauce

Chips and Gravy

Garlic Bread

Garden Salad

Beer Battered Steak Fries

Sweet Potato Fries

Seasonal Vegetable

Buttered and steamed

Mashed Potatoes

MAINS

13 Tex Mex Beef Burger 24

Fried egg, arugula, onion, Egmont cheese, Mexican BBQ sauce served with beer battered fries

14 Jamaican Veg Burger (V) 22

Jerk spiced veg and lentil patty, rocket, tomato, onion served with sweet potato fries

14 Deconstructed Shawarma Falafel (VO) 18

Grilled pita, hummus, rocket, onion, olives, jalapenos, tomato chutney, tzatziki, and sumac dressing

13 Add Grilled Chicken \$4 or Lamb Koftas \$6

Grilled Chicken Caesar Salad 24

15 Cos lettuce, anchovies, croutons, parmesan, crispy bacon, poached egg with Caesar dressing

O.A.K's Salad (GF, VO) 22

Roast butternut, sweet potato, quinoa, kale, arugula, goat's cheese, toasted pumpkin seeds, Italian vinaigrette

Churrasco Lamb Rack (GF) 35

Grilled lamb rack served with spice roasted red pepper and eggplant, sweet potato fries, and house made chimichurri sauce

Chicken Cacciatore (GF) 30

On a bed of truffled mash, steamed greens, and pickled salad

Spaghetti Aglio e Olio (VO) 23

40 Traditional Naples style pasta tossed with mixed Italian herbs, olive oil, cherry tomato, capsicum, onion, and parmesan

Add Chicken \$4

Prawn Fettucine Bloody Marinara 30

12 Fettucine and prawns, tossed in bloody mary sauce, confit tomatoes, spinach, and parmesan with a drizzle of gremolata

11 NT Barramundi (GF) 35

9 Pan seared barramundi served with saffron kipfler potatoes, chunky Tunisian salsa, broccolini, and grilled lemon

7

9 Chef's Special Curry 32

9 Served with butter naan, rice, poppadum, and raita

12

7

7

* Please notify staff of any allergies or intolerances

(GF) Gluten Free | (V) Vegetarian | (VO) Vegetarian Option