

ROOM SERVICE MENU

Available from 5:00PM - 8:30PM

Delivery charge of \$4 is applicable per order/ all meals are served in takeaway containers/ Surcharge is applied on Public Holidays

BAR SNACKS

Marinated Olives (V, GF) \$12
 Masala Peanuts (V) \$12
 Oven Baked Herb & Garlic Bread \$9
 Chips & Gravy \$11
 Beer Battered Fries \$10
 Potato Wedges \$12
 Cheese Platter \$14

Beers & Ciders

Heineken Zero \$6
 Cascade Premium Light \$8
 Great Northern Super Crisp \$8
 Carlton Dry \$8
 Crown Lager \$8
 Corona \$9
 Strongbow Cider \$9
 Blue Moon \$9
 150 Lashes Pale Ale \$9
 Stone & Wood Pacific Ale \$10

White Wine

| | 150ml | 250ml | bottle |
|-------------------------------|-------|-------|--------|
| De Bortoli Semillon Sav Blanc | \$8 | \$11 | \$32 |
| Squealing Pig Sav Blanc | \$11 | \$16 | \$48 |
| Stag Chardonnay | \$11 | \$16 | \$48 |
| T'Gallant Moscato | \$10 | \$15 | \$45 |
| T'Gallant Pinot Grigio | - | - | \$45 |
| Squealing Pig Rosé | \$11 | \$16 | \$48 |

Red Wine

| | 150ml | 250ml | bottle |
|------------------------------------|-------|-------|--------|
| Bay of Stones Merlot | \$8 | \$11 | \$32 |
| Rawson's Retreat Cab Sauv | \$9 | \$13 | \$36 |
| Rawson's Retreat Shz Cab | \$10 | \$14 | \$40 |
| The Stag Pinot Noir | - | - | \$55 |
| Church Block Cab/Sav/Merlot/Shiraz | - | - | \$58 |

Sparkling Wine

| | 150ml | bottle |
|----------------------------|-------|--------|
| De Bortoli Willowglen Brut | \$8 | \$32 |
| De Bortoli Prosecco | - | \$45 |

Spirits 30ml

Vodka

Zubrowka vodka \$8
 Absolute vodka \$9
 Grey Goose vodka \$12

Whiskey

Teachers \$8
 J.W. Red Label \$9
 J.W. Black Label \$10
 Chival Regal 12 yrs \$11
 Jameson \$8
 Canadian Club \$8
 Jim Beam \$8
 Jack Daniels \$10
 Glenmoriangie Single Malt \$12

Rum

Bundaberg \$8
 Bati white/spiced/dark \$8

Gin

Larios \$8
 Roku \$10
 Bombay Sapphire \$10
 Hendricks \$12

DESSERT

Chocolate Fondant \$12

With cherry compote & vanilla ice cream

Mango Coconut Panacotta \$14

With pistachio soil, mango mint salsa & mango ice cream

Pavlova \$12

With fresh berries, cream chantilly, mixed berry compote & pistachio soil

Apple Crumble \$12

With rhubarb sauce & vanilla ice cream

Sticky Date Pudding \$12

with strawberries & vanilla ice cream

Tiramisu \$12

with a choice of ice cream or sorbet

ENTREE

Spicy Chicken Wings (NF) \$15

Crispy fried served with salad & mint aioli

Lamb Koftas (NF) \$15

Traditional lamb kofta served with salad & tzatziki sauce

Spiced Calamari \$14

Crispy, tossed in spice infused salt, served with house salad & chilli lemon aioli

MAINS

Harvey Bay Scallops (NF, GF) \$35

Pan-seared scallops served with pea puree, stewed berries, herb oil

NT Blue Mussel And Prawn Linguine (Nf) \$35

Garlic with a light white wine cream sauce & shaved Parmesan

Barramundi (Gf) \$35

Pan seared barramundi, kipfler potatoes, broccolini, lemon caper sauce & grilled lemon

Braised Lamb Shank \$35

Herb infused mashed potato, root vegetables, garlic and rosemary jus

Slow Cooked Pork Belly \$35

Braised in cider master stock overnight, served with root vegetables, herb infused mashed potato & thyme jus

Grandma Style Roast Chicken \$38

Classic roast chicken, herb infused mashed potato, bok choy & red wine jus

Classic O.A.K. Beef Burger \$24

Grilled bacon, fried egg, lettuce, cheddar cheese on a sesame toasted brioche roll

Jamaican Vegetable Burger \$22

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

Chef's Special Curry \$32

Chef's Taste of the Territory \$32

Fresh local catch, served with accompanying chutneys, compotes and sauces.

Our Very Popular O.A.K. Salad (V) (GF) \$24

Roast butternut, sweet potato, quinoa, kale, arugula, goat cheese, pumpkin seeds with Italian dressing

Classic Grilled Chicken Ceasar Salad \$28

Crunchy Romain, herb scented grilled chicken breast, anchovies, eggs & dressing

Prime Meat Cuts

All the steaks are served on the bed of creamy mash, garden vegetables with a choice of sauce from the selection:

Peppercorn sauce/ Mushroom sauce/ Red wine jus

Rangers Valley Wagyu Rump \$38

Marble score 5+

Porterhouse \$38

Marble score 2+

Rib Eye Steak \$44

Marble score 2+

Spaghetti Bolognese \$30

Classic Italian delicacy of slow cooked minced beef, shaved Parmesan

Aglio Olio E Pepperoncino \$24

Garlic flavored spaghetti cooked in EVOO, red chillies & shaved Parmesan

Add:

Chicken \$5

Prawns \$7

SIDES

Seasonal Vegetables \$8

Mashed Poatoes \$8

Sauted Mushroom \$8

KIDS MENU

Tempura Chicken Nuggets \$10

Nuggets served with tomato sauce & your choice of chips or salad

Battered Fish & Chips \$10

Fish served with tomato sauce & your choice of chips or salad

Spaghetti Bolognese \$10

Classic bolognese, mince meat, shaved Parmesan