

BEVERAGE MENU

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

Gin

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

Cocktails

Aperol Spritz \$16

Aperol & sparkling wine topped up with soda

Margarita \$16

Tequila, Tripple Sec, lemon juice & sugar syrup

Cosmopolitan \$16

Vodka, Triple Sec, cranberry & lime juice

Mojito \$16

Bati white rum, sugar syrup, mint & lime

French Martini \$16

Vodka, Chambord & pineapple juice

Espresso Martini \$16

Vodka, Kahlua, coffee with a dash of sugar syrup

Negroni \$18

Gin, Campari & Vermouth served with orange zest

Long Island Iced Tea \$18

5 white spirits, lemon juice, topped up with coca-cola

FOOD MENU

ENTREE

Spicy Chicken Wings (NF) \$15

Crispy fried chicken wings 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

Hervey 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 and shaved Parmesan

Barramundi (Gf) \$35

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

Braised Lamb Shank \$35

Herb infused mashed potato, root vegetables with 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 & 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