

DINNER MENU

BITES

CHIPS \$12 GARLIC BREAD \$10 Add cheese: \$2 \$16 MEXICAN POTATO WEDGES(V) Tomato sauce, cheese sauce, chilli mayonnaise & Pico de Gallo \$17 CRISPY SALT & PEPER CALAMARI Served with lemon wedge & garlic aioli PUMPKIN, FETA & THYME \$15 **ARANCINI (4PCS)** Served with pesto & aioli ITALIAN BRUSCHETTA \$15 **ULTIMATE NACHOS** \$17 **EXTRAVAGANZA**

VEG SAMOSA (V)

Pico de Gallo

Spiced potato and pea-filled pastry delight. Served with tamarind & date sauce.

Crispy corn chips, tomato salsa, sour

cream, liquid cheese, guacamole &

CRISPY CHICKEN WINGS \$20
With house salad & ranch dressing

SALADS

BOTANIST SALAD (V, VGO, GFO) \$2 With mesclun, feta, dried cranberry, walnut, balsamic glaze & italian dressing

CAESAR CRUNCH SALAD

Cos lettuce, bacon, parmesan, poached egg, croutons, anchovies & ceasar dressing

Add extra:

smoked salmon \$12 | grilled chicken \$10 | creamy garlic prawns \$12

MAINS

VEGGIE MEDLEY SPAGHETTI \$20
Garlic bread, yoghurt, cherry tomato,
zucchini, capsicum, garlic, onion, white
wine, creamy tomato sauce & parmesan

THE O.A.K. CLUB SANDWICH \$24

Toasted bread, aioli, lettuce, tomato, bacon, egg, chicken, avocado, cheese

CHICKEN PARMIGIANA \$27
Napoli sauce, ham, cheese, salad & chips

MEDITERRANEAN PRAWN LIGUINE \$30 Garlic bread, cherry tomato, capsicum, garlic, herbs, white wine, chilli flakes, cream & parmesan

THE O.A.K. SPECIAL BURGER \$27

Double beef patty, fried egg, bacon, cheese, lettuce, tomato, pickled onion, tomato sauce & american mustard

BUTTER CHICKEN \$27
With rice, naan, pickled onion

PORK BELLY \$34
With pistou pomme puree, broccolini
& red wine jus

CHEF'S SIGNATURE LAMB CUTLET \$38
With bombay potatoes, yoghurt, herbs,
spices, nutmeg, tomatoes, lemon wedge
& herb-infused aioli

FROM THE GRILL

GRILLED CHICKEN CAFREAL (GFO) \$29 (A Goan delicacy, influenced by Portugese culinary traditions)

Served with stir fried vegetables

GRILED BARRAMUNDI (GF) \$38 (Territory catch)

With creamy cajun sauce, herb-roast potatoes, broccolini & lemon wedge

WAGYU RUMP 300g (GF) \$42 (Tender, succulent steak with rich marbling) Served with steam veg & herb-roasted potato

SCOTCH FILLET 300g (GF) \$47 (Riverina Black Angus MS3+) Served with steam veg & herb-roasted potato

MAKE IT SURF & TURF (GF, I) \$12 (Creamy Garlic Prawn)

Sauces (\$2 each):
Mushroom (GF) | Pepper (GF) | Red Wine(GF)

SIDES

STEAMED VEGETABLES	\$8
CREAMY MASHED POTATOES	\$8
BOWL OF CHIPS	\$8
HOUSE SALAD	\$8
POTATO WEDGES	\$10
HERB-ROAST POTATOES	\$6

\$2 Add-ons:

guacamole | sour cream | cheese sauce | salsa | cheese | BBQ sauce | sweet chilli sauce | tartare sauce | aioli

\$3 Add-ons: bacon rasher | fried egg

DESSERTS

SIZZLING CHOC BROWNIE	\$15	
CRISPY CHURROS BITES	\$15	
Served with Fairy Floss ice cream, chocolate sauce,		
desiccated coconut & strawberries		
APPLE CRUMBLE (GF, DF) Served with Vanilla ice cream & berry compote	\$15 e	
CHEESE LOVER'S DUO DELIGHT 3 types of cheese, dry nuts, fruit & crackers	\$22	

GF - gluten free V - vegetarian
GFO - gluten free option DF - dairy free
VG - vegan I - imported
VGO - vegan option

Surcharge of 15% appplies on Public Holidays & 12.5% on Weekends