



DINNER MENU

BITES

BEER-BATTERED FRIES	\$12
GARLIC BREAD Add cheese: \$2	\$10
MEXICAN POTATO WEDGES (V) Tomato sauce, cheese sauce, chilli mayonnaise & Pico de Gallo	\$16
CRISPY SALT & PEPPER CALAMARI (I) Served with a lemon wedge & garlic aioli	\$17
PUMPKIN, FETA & THYME ARANCINI (4PCS) Served with pesto & aioli	\$15
ITALIAN BRUSCHETTA	\$15
ULTIMATE NACHOS EXTRAVAGANZA Crispy corn chips, tomato salsa, sour cream, liquid cheese, guacamole & Pico de Gallo	\$17
VEG SAMOSA (V) Pastry filled with spiced potato and peas. Served with tamarind & date sauce.	\$17
CRISPY CHICKEN WINGS With house salad & ranch dressing	\$20

SALADS

BOTANIST SALAD (V, VGO) With mesclun, feta, dried cranberries, walnuts, balsamic glaze & Italian dressing	\$22
CAESAR CRUNCH SALAD (I) Cos lettuce, bacon, parmesan, poached egg, croutons, anchovies & Caesar dressing	\$22
Add extras: smoked salmon (I) \$12 grilled chicken \$10 creamy garlic prawns (I) \$12	

MAINS

VEGGIE MEDLEY SPAGHETTI Garlic bread, cherry tomato, zucchini, capsicum, garlic, white wine, creamy tomato sauce & parmesan	\$20
THE O.A.K. CLUB SANDWICH Toasted bread, aioli, lettuce, tomato, bacon, egg, chicken, avocado, cheese served with chips	\$24
CHICKEN PARMIGIANA Napoli sauce, ham, cheese, salad & chips	\$27
MEDITERRANEAN PRAWN LINGUINE (I) Garlic bread, cherry tomato, capsicum, garlic, herbs, white wine, chilli flakes, cream & parmesan	\$30

THE O.A.K. SPECIAL BURGER \$27
Double beef patty, fried egg, bacon, cheese, lettuce, tomato, pickled onion, tomato sauce & American mustard served with chips

BUTTER CHICKEN \$27
With rice, naan & side salad

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 \$29
(A Goan delicacy, influenced by Portuguese culinary traditions)
Served with stir-fried vegetables

GRILLED BARRAMUNDI (A) \$38
(Northern Territory wild-caught)
With creamy Cajun sauce, herb-roasted potatoes, broccolini & a lemon wedge

WAGYU RUMP 300g \$42
(Tender, succulent steak with rich marbling)
Served with steamed vegetables & herb-roasted potatoes

SCOTCH FILLET 300g \$47
(Riverina Black Angus MS3+)
Served with steamed vegetables & herb-roasted potatoes

MAKE IT SURF & TURF (I) \$12
(Creamy garlic prawn)

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

SIDES

STEAMED VEGETABLES	\$8
CREAMY MASHED POTATOES	\$8
HOUSE SALAD	\$8
POTATO WEDGES	\$10
HERB-ROASTED 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

CHOCOLATE BROWNIE	\$15
CRISPY CHURRO BITES Served with fairy floss ice cream, chocolate sauce, desiccated coconut & strawberries	\$15
APPLE CRUMBLE Served with vanilla ice cream & berry compote	\$15
CHEESE LOVER'S DUO DELIGHT Three types of cheese, nuts, fruit & crackers	\$22

SEAFOOD ORIGIN

A - Australian | I - Imported | M - Mixed origin

Dietary

V - Vegetarian VG - Vegan
DF - Dairy free VGO - Vegan option available

A surcharge of 15% applies on public holidays and 10% on weekends.