

OAK & VINE

CAIRNS

AVAILABLE EVERY DAY 12PM - 3PM | 5PM - LATE
SNACKS AVAILABLE 3PM - 5PM

ENTRÉE

GARLIC BREAD  \$8
Oven baked herb garlic bread

BEER BATTERED FRIES  \$12
Beer battered fries with garlic aioli

SWEET POTATO WEDGES  \$14
Sweet potato wedges with smoky chipotle aioli

PUMPKIN & FETA BRUSCHETTA  \$16
Pumkin & feta bruschetta with fresh basil and balsamic glaze

GIN CURED BARRAMUNDI  \$17
Gin cured barramundi with matcha crumb and crackers

GRILLED CORN RIBS   \$16
Corn ribs with chilli lime butter

SALT & PEPPER CALAMARI \$18
Salt & pepper calamari with curry leaves, chilli and caramel ginger

GRILLED CHICKEN SATAY  \$19
Grilled chicken satay served with pickled cucumber

KOREAN STYLE CHICKEN WINGS   \$19
Korean style chicken wings with ranch dressing

ASAHI BATTERED PRAWNS \$20
Asahi battered prawns with pink ginger and tartar

CRISPY PORK BELLY TACOS \$20
Crispy pork belly tacos with crisp cabbage aji verde and pineapple salsa

FROM THE GARDEN

GREEK GARDEN SALAD  \$18
Greek garden salad with olives and feta

CAESAR SALAD \$18
Caesar salad with bacon croutons and parmesan cheese
Add chicken \$4 or prawns \$5

MAINS

LOCAL BARRAMUNDI FILLET  \$38
Barramundi fillet with Asian greens roast potato and a lemon white wine butter sauce


MUSHROOM WELLINGTON  \$34
Vegan Mushroom wellington with roast potato, seasonal greens, mushroom sauce

300G EMERALD VALLEY SIRLOIN \$42
300g Emerald Valley Sirloin with duck fat potatoes, seasonal greens and red wine jus

LAMB RUMP RED CURRY  \$38
Lamb rump red curry with seasonal greens and rice

PRAWN LINGUINE \$37
Prawn linguine with local prawns, cherry tomato chilli, white wine, olive oil, soft herbs

THAI GREEN SALMON CURRY  \$38
Thai coconut green salmon curry with Asian seasonal vegetables alongside steamed rice

CONFIT DUCK  \$36
Confit duck with spiced green rice kraken glaze and charred lime

PESTO LINGUINE  \$28
Vegetable pesto linguine topped with parmesan cheese

TO SHARE

MEDITERRANEAN MEZZE BOARD (For 4) \$58
Mediterranean mezze board with sliced cold cuts, olives, feta, charred veg, a variety of dips served with seared sourdough bread and a selection of crackers

CLASSIC CHEESE BOARD (For 4) \$59
Cheese board with blue cheese, brie cheese, cheddar cheese, a variety of dried fruit, honey, seasonal fruit and crackers



GLUTEN FREE



DAIRY FREE



VEGETARIAN








GLUTEN FREE OPTION AVAILABLE



VEGAN

DESSERT

- WHITE CHOCOLATE PANNA COTTA**  **\$18**
White chocolate panna cotta with berry coulis
and cream
- NEW YORK CARAMEL CHEESECAKE**  **\$18**
New York caramel cheesecake with strawberry
and cream
- SIZZLING CHOCOLATE BROWNIE**  **\$18**
Chocolate ganache, vanilla ice cream
- SIGNATURE FRIED BURGER**  **\$17**
Signature fried burger dusted in cinnamon sugar,
filled with ice cream topped with butterscotch sauce
- ICE CREAM**  **\$14**
Vanilla / Chocolate / Strawberry

OAK & VINE

CAIRNS

SPARKLING WINE

	150ML	BOTTLE
ROTHBURY ESTATE SPARKLING CUVÉE VIC	\$9	\$34
CAVALIERIE D'ORO PROSECCO ITALY	\$15	\$65
SEPPELT PIRLOT BRUT ROSE AUS	\$14	\$58
VEUVE CLICQUOT YELLOW LABEL NV FRANCE		\$210

WHITE WINE

	150ML	250ML	BOTTLE
T'GALLANT JULIET MOSCATO VIC	\$10	\$15	\$42
LEO BURING RIESLING SA	\$11	\$16	\$48
SECRET STONE PINOT GRIS NZ	\$10	\$15	\$44
ROTHBURY ESTATE SEMILLION SAUVIGNON BLANC NSW	\$9	\$14	\$34
CAPE SCHANK PINOT GRIGIO VIC	\$10	\$15	\$44
821 SOTH SAUVIGNON BLANC NZ	\$10	\$15	\$44
ANNIES LANE CHARDONNAY SA	\$11	\$16	\$48

RED WINE

	150ML	250ML	BOTTLE
DEVIL-ISH PINOT NOIR TAS	\$14	\$18	\$53
ANNIES LANE CABERNET MERLOT SA	\$11	\$16	\$45
ROTHBURY ESTATE SHIRAZ CABERNET SA	\$9	\$14	\$34
SALTRAM MAMRE BROOK SHIRAZ SA			\$58

ROSÉ

	150ML	250ML	BOTTLE
SQUEALING PIG ROSÉ SA	\$11	\$16	\$46
CHEMIN DES SABLES ROSÉ FRANCE	\$10	\$15	\$42

DRAUGHT BEERS

	SCH	PINT
GREAT NORTHERN SUPER CRISP LAGER	\$10	\$12
GREAT NORTHERN ORIGINAL LAGER	\$11	\$13
STELLA ARTOIS	\$10	\$12
MACALISTER'S BREWERY LATITUDE 17	\$11	\$13

BOTTLED

	BOTTLE
XXXX GOLD	\$10
GREAT NORTHERN SUPER CRISP	\$9
GREAT NORTHERN ORIGINAL	\$10
JAMES SQUIRE 150 LASHES	\$10
STONE & WOOD PACIFIC ALE	\$12
COOPERS ORIGINAL PALE ALE	\$11
PERONI NASTRO AZZURRO	\$11
CORONA	\$11
ASAHI	\$11
MATSO'S GINGER BEER	\$13
GREAT NORTHERN ZERO	\$8

LITE BEERS

	BOTTLE
CASCADE LIGHT	\$10
COOPERS MILD ALE	\$9

LOW CARB BEER

	BOTTLE
PURE BLONDE	\$10

STOUT

	BOTTLE
4 PINES NITRO STOUT	\$12

OAK & VINE

CAIRNS

PRE-MIXED

CANADIAN CLUB & DRY	\$14
BUNDABERG & COLA	\$18
BROOKEVALE UNION VODKA LLB	\$18
JIM BEAM & COLA	\$18

CIDERS

STRONGBOW APPLE CIDER	\$10
SOMERSBY ORIGINAL PEAR CIDES	\$10

SCOTCH

JOHNNIE WALKER RED LABEL	\$10
JOHNNIE WALKER BLACK LABEL	\$12

BOURBON

JIM BEAM WHITE LABEL	\$10
MAKERS MARK	\$12
JACK DANIELS	\$12

OTHER

CANADIAN CLUB	\$10
JAMESON IRISH	\$10
LAPHROAIG 10YO	\$15
FIREBALL	\$10

VODKA

SMIRNOFF	\$10
BELVEDERE	\$11
GREY GOOSE	\$13

RUM

BUNDABERG	\$10
BACARDI	\$11
MALIBU	\$10
CAPTAIN MORGAN	\$10
KRAKEN	\$12
BATI WHITE	\$10
BATI DARK	\$10

GIN

GORDONS	\$10
BOMBAY SAPPHIRE	\$11
GORDONS PINK	\$11
TANQUERAY	\$11
ROKU	\$12

TEQUILA

EL JIMADOR	\$9
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LIQUEUR

BAILEYS	\$10
APEROL	\$9
CAMPARI	\$9
AMARETTO	\$9
FRANGELICO	\$9
KAHLUA	\$10
LICOR 43	\$10
MIDORI	\$9
CHAMBORD	\$10
LIMENCELLO	\$10

OAK & VINE

CAIRNS

COCKTAILS

SMOKE & VINE (OUR SIGNATURE) \$23
Vodka, vanilla liqueur, aperol, passion fruit
with a smoke bubble

VANILLA BREEZE \$22
Orange whisky, vanilla, simple syrup, egg white

NEW - FASHIONED \$21
Bourbon, almond liqueur, banana, caramel, lime

GREEN SUNSHINE \$22
Gin, lychee, cucumber, basi, lime

SWEET DREAM \$21
Vodka, hazelnut liqueur, triple sec, almond milk,
cream, burnt marshmallow

CRYSTAL - COLADA \$20
White rum, Malibu, coconut syrup, pineapple,
clarified-coconut cream

CAIRNS CHILLI CHA CHA \$20
Tequila, capsicum, orange, chilli, lime, sugar

THE CROWN \$22
Vodka, pink gin, grapefruit, lychee

VERY BERRY COSMOPOLITAN \$21
Vodka, Triple sec, Chambord, lime, cranberry,
simple syrup, mixed berries

SAKURA SPRITZ \$22
Gin, pink gin, pear cider, mint, sparkling water

MOCKTAILS

GREEN ISLAND \$14
Lychee, ginger, basil, lime

PERFECT COSMO \$14
Cranberry juice, apple, mint & raspberry

AFTER SUNSET \$14
Orange juice, marmalade, hazelnut, cream

TROPICAL AFFAIR \$14
Passionfruit, pineapple, grapefruit cordial

LOOKING FOR A CLASSIC OR CURIOUS ABOUT OUR
MONTHLY COCKTAIL SPECIAL? JUST ASK OUR FRIENDLY STAFF!

OAK & VINE

CAIRNS

COFFEE

	CUP	MUG
ESPRESSO	\$4	
LONG BLACK		\$6.5
FLAT WHITE	\$5.5	\$6.5
LATTE	\$5.5	\$6.5
CAPPUCINO	\$5.5	\$6.5
CHAI LATTE	\$5.5	\$6.5
MOCHA	\$5.5	\$6.5
ICED LATTE		\$8
Add a scoop of vanilla ice cream		+\$2
ALTERNATIVE MILK		+\$1
Oat, almond, soy and lactose free available		
SYRUP		+\$1
Hazelnut, caramel and vanilla available		

TEA

ENGLISH BREAKFAST	\$4
EARL GREY	\$4
ORIENTAL	\$4
JASMINE GREEN	\$4
LEMONGRASS AND GINGER	\$4
PEPPERMINT	\$4
CHAMOMILE	\$4
MIXED BERRY ICED TEA	\$4

JUICES

ORANGE JUICE	\$5
PINEAPPLE JUICE	\$5
APPLE JUICE	\$5
CRANBERRY JUICE	\$5

SOFT DRINKS

COKE	\$4
SPRITE	\$4
COKE ZERO NO SUGAR	\$4
DRY GINGER ALE	\$4
DIET COKE	\$4
COKE (BTL)	\$5
SPRITE (BTL)	\$5
COKE ZERO NO SUGAR (BTL)	\$5
CASCADE GINGER ALE (BTL)	\$5

WATER

MT FRANKLIN STILL 600ML	\$4
MT FRANKLIN LIGHTLY SPARKLING 330ML	\$5
MT FRANKLIN LIGHTLY SPARKLING 750ML	\$10