

OAK & VINE

CAIRNS

FOOD

STARTERS

SALTED EDAMAME (GF) (DF) (V) 8.5
With Togarashi Spice

MIXED OLIVES (GF) (DF) (V) 10

CRISPY BROCCOLINI 10.9
Wakame, Pickle Ginger, Wasabi Aioli

SALT AND TOGARASHI SQUID 14.9
Served with Wasabi Kewpie, Fresh Lime

SOY & GINGER CHICKEN KARAAGE 16.9
Kewpie Mayo, Toasted Sesame, Pickle Cucumber

TEMPURA PRAWNS (5 PRAWNS) 16.9
Served with Wakame, Pickle Ginger, Ponzu Sauce

BRAISED BEEF CHEEK 22
Fried Milk Bun, Japanese Pickle and Red Wine Sauce

STICKY BABY PORK RIBS (GF)(6 PIECE) 18
Twice Cooked in Soy Glaze, Served with Pineapple Chilli Salsa

SALADS

PROSCIUTTO & MELON SALAD (GF) (VG) (V) 14.9
Edamame, Rocket, Tomato & Balsamic Glaze

OAK AND VINE SALAD (GF) (VG) 12.9
Pumpkin, Quinoa, Pickle Cucumber, Rocket, Tomato, Corn, Homemade Dukkha and Orange Dressing

SEAFOOD

TUNA POKE BOWL 17.9
Sesame Marinated Tuna Fillet with Quinoa, Pearl Barley, Toasted Sesame, Cucumber, Wakame, Edamame, Red Radish, Black Sesame and Ponzu Mayonnaise

SEAFOOD CEVICHE (GF) 18.9
Prawn, Octopus, Barramundi, Chilli, Cucumber, Tomato, Coriander and Leche De Tigre

SHARING BOARDS

TASTING BOARD 24.9
Braised Beef Cheek with Japanese Pickle, Chicken Karaage with Pickle Cucumber, Pork Rib with Pineapple Salsa, Seafood Ceviche on Lettuce and Broccolini Tempura with Wakame and Ginger

CHARCUTERIE BOARD 19.9
(GF BREAD OPTION)
Chorizo, Prosciutto, Salami, Beetroot Tapenade, Mixed Olives, Quince Paste and Assorted Crackers

CHEESE BOARD (VG) 22.9
Goat Cheese Mousse, Brie, Cheddar, Blue Cheese, Quince Paste, Fresh Grapes and Assorted Crackers

MAINS

BEEF BURGER (GF BREAD OPTION) 19.9
Ground Tableland Beef Topped with Grilled Bacon, Melted Cheese, Soft Milk Bun, Lettuce, Tomato, Fresh Onion and Aioli. Served with Beer Battered Chips

BATTERED FISH AND CHIPS 24.9
Battered Barramundi Fillet, Beer Battered Chips, Lemon Wedges and Homemade Japanese Tartare

BAKED BARRAMUNDI FILLET 19.9
Pumpkin Quinoa Salad, Heirloom Tomato and Orange Dressing

250G RIB EYE FILLET (GF) 28.9
Parmesan and Truffle, House Chips, Crispy Broccolini, Served with Red Wine Jus

SIDES

BEER BATTERED CHIPS (VG) 9.0
Served with Japanese Tartare

TARO FRIES (VG) 10.0
Served with Chipotle Mayo, Togarashi Spice and Coriander

DESSERTS

2 SCOOP ICE CREAM OR SORBET 9.9
Served with Fresh Berries

DESSERT TASTING BOARD 17.9
Mango Passionfruit Mousse, House Made Chocolate Truffle, Almond Biscotti, Turkish Delight and Fresh Berries

Please advise our friendly staff of any allergies or dietary requirements you may have

GF: Gluten Free | VG: Vegetarian | V: Vegan

DRINKS

ON TAP

Great Northern Super Crisp 8.0 10.0
Great Northern Original 9.0 12.0
Canadian Club & Dry 9.0 12.0
Brookvale Ginger Beer 12.0 16.0

BEER BOTTLE

Cascade Light 8.0
Great Northern Super Crisp 8.0
Great Northern Original 9.0
Pure Blonde 10.0
Crown Lager 10.0
Carlton Draught 9.0
Carlton Mid Strength 8.0
Victoria Bitter 9.0
Furphy 9.0

INTERNATIONAL BEER

Corona 10.0
Budweiser 10.0
Peroni Leggera 9.0
Peroni Nastro Azzurro 10.0
Asahi 10.0
Guinness Large Bottle 12.0
Fat Yak 9.0
Stone & Wood Ale 10.0

CIDER

Bulmer's Cider 12.0
Strongbow Original 10.0
Strongbow Sweet 10.0
Rekorderlig Strawberry and Lime 12.0

PREMIXED

Jim Beam & Cola 10.0
Jack Daniels & Cola 10.0
Bundaberg Rum & Cola 10.0
Smirnoff Ice 10.0

SOFT DRINK

Cascade Ginger Beer 5.0
Coke 5.0
Coke Zero 5.0
Diet Coke 5.0
Fanta 5.0
Lift 5.0
Sprite 5.0
Lemon Lime & Bitters 5.0
Red Bull Energy 5.0
Mother Energy Drinks 5.0

WATER

Mount Franklin Still 4.0
Mount Franklin Sparkling 5.0
Mount Franklin Sparkling 10.0

JUICE

Orange Juice 5.0
Pineapple Juice 5.0
Apple Juice 5.0
Cranberry Juice 5.0
Tomato Juice 5.0

COFFEE

Espresso 4.0
Long Black 5.0 6.0
Flat White 5.0 6.0
Cappuccino 5.0 6.0
Hot Chocolate 5.0 6.0
Ice Coffee 8.0
Ice Chocolate 8.0

EXTRAS

Soy Milk 1.5
Almond Milk 1.5
Lactose Free Milk 1.5
Caramel 1.0
Vanilla 1.0
Hazelnut 1.0
Chai 1.0
Chocolate 1.0

OAK & VINE

CAIRNS

WINES

SPARKLING

Cavaliere d'Oro Prosecco 12.0
VENETO D.O.C

Fragrant floral notes with a pleasantly sweet aroma of ripe mango & honey. This wine has a low level of acidity, essence of tropical fruits & a lasting finish.

Georg Jensen Hallmark Cuvée 15.0 65.0
By Heemskerk

RENOWNED COOL CLIMATE REGIONS

The Hallmark Cuvée is made from a blend of traditional sparkling grape varieties including Chardonnay & Pinot Noir. On the palate, the Hallmark Cuvée features a beautiful chalky mouth feel, offset with lemon pith & roasted cashew nuts.

Rothbury Estate Sparkling Cuvée 8.0 40.0
SOUTH EASTERN AUSTRALIA

Beautifully lifted zesty citrus & sherbet aromas on the nose. The palate shows full-bodied apple & melon flavours with a rich & creamy mouth feel. Soft & flavoursome, it has a refreshing, crisp finish.

Mumm Pinot Noir Chardonnay Pinot Meunier Champagne 16.0 70.0

An explosion of freshness in the mouth, followed by strong persistence. The complex aromas of fresh fruit and caramel perpetuate the intensity.

Moët & Chandon Brut Impérial 165.0
Pinot Noir Chardonnay Pinot Meunier Champagne
The palate reveals subtle pear, citrus and brioche notes.

Veuve Clicquot 180.0

Pinot Noir Chardonnay Pinot Meunier Champagne

From the fuller-bodied school with flavours of buttered toast, brioche and biscuit to complement the ever present fine acidity and flavour length that is a trademark.

WHITE

Juliet Delight Moscato 10.0 14.0
SOUTH EASTERN AUSTRALIA

Deliciously delicate & refreshing, Juliet Moscato is a sweet, yet crisp wine - striking the perfect balance between fragrant floral notes & zesty lemon flavours.

Leo Buring
Clare Valley Riesling 10.0 14.0
CLARE VALLEY, SA

Citrus aromas mixed with hints of floral characters delicately blend. The palate is intense with excellent fruit intensity, attractive lemon/lime spice notes with a distinct 'pretty' floral edge, a core of natural acidity gives flavour & length to this wonderful riesling.

Little Berry Pinot Grigio 12.0 16.0
PADTHAWAY, SA

In true "Grigio" style, the palate is fresh & crisp with lovely mineral texture, white nectarine & a flicker of herbaceousness, finishing with succulent acidity.

Pocketwatch Pinot Gris 12.0 16.0 55.0
CENTRAL RANGES, NSW

A bright, crisp, flavoursome, fruit-driven wine, with spicy pear and guava notes, and pinot gris' trademark texture and vitality.

Hartog's Plate Sauvignon Blanc Semillon 8.0 12.0 40.0
WESTERN AUSTRALIA

This light & refreshing dry white wine has aromas of citrus & melon, balanced with a refreshingly crisp finish.

Squealing Pig
Sauvignon Blanc 10.0 14.0 40.0
MARLBOROUGH, NZ

The nose has a combination of gooseberry & fresh garden herbs, underpinned with steely minerality. The palate is linear & long, chalky acidity, generous fruit & mineral characters combine to form a complete palate, layered & expressive. A delight to drink in its youth.

Oyster Bay
Sauvignon Blanc 12.0 16.0 55.0
MARLBOROUGH, NZ

Has excellent balance and varietal intensity. The tropical fruit flavours work in harmony with the distinctive gooseberry characters.

Seppelt Jaluka
Chardonnay 12.0 16.0 55.0
HENTY, VIC

Vibrant white peach & citrus lift, subtle integrated oak & nutty complexity round out the bouquet. Elegantly structured with great texture & minerality, the pristine melon & citrus flavours lead through to a long, fine finish.

ROSÉ
St Huberts
The Stag Rosé 10.0 14.0 50.0
VICTORIA

Vibrant & fresh, with strawberry, watermelon & cranberry fruits, crunchy acidity & a dry, savoury finish. A refreshing style reminiscent of a French Provencal style of rosé.

Ara Pinot Noir Rosé 12.0 16.0 55.0
MARLBOROUGH, NZ

Pinot Noir Rosé shows aromas of blackberry, mint and red cherry with subtle white peach. The palate is lively and delicious, with refreshing flavours of watermelon and cranberry balanced by juicy crispness on a dry finish.

RED
Fickle Mistress
Pinot Noir 12.0 16.0 50.0
CENTRAL OTAGO, NZ

This Pinot is packed full of dark stone fruit flavours & a gentle hint of spicy oak, which combine to produce a mouthful of complex texture & regional characteristics with a savoury finish.

Oakridge Pinot Noir 14.0 18.0 65.0
YARRA VALLEY

Bright, deep garnet with a light purple hue. Beautiful, fragrant and forward red fruit - red currants, raspberry and cherry.

Hartog's Plate
Cabernet Merlot 8.0 12.0 40.0
WESTERN AUSTRALIA

This Cabernet Merlot features a palate of vibrant raspberry & blackcurrant notes with a luscious & balanced finish.

Pepperjack Shiraz 14.0 18.0 60.0
BAROSSA VALLEY, SA

Rich concentrated red & blue fruits, dark chocolate & rich mocha notes with hints of some cedary oak. The palate is rich & plush, with good structure & fine tannins, while finishing soft & full of flavour.

Wildflower
Cabernet Sauvignon 18.0 22.0 65.0
WESTERN AUSTRALIA

Rymill The Yearling
Cabernet Sauvignon 16.0 20.0 70.0
COONAWARRA, SA

COCKTAILS

Lychee Rose Rickey 16.0
Larios Gin, Lychee Liqueur, Lime Juice, Sugar Syrup, Dash Of Rose Water Topped With Soda

Peach Aperol Spritz 16.0
Aperol, Peach Liqueur, Peach Puree, Soda Water, Prosecco

Banana Pisco 16.0
Pisco, Lena Banana Liqueur, Lemon Juice, Egg White, Sugar Syrup

Minty Mojito 16.0
Bati White Rum, Mint infused Vodka, Fresh Lime Juice, Sugar Syrup

Watermelon Martini 17.0
Zubrowka Biala Vodka, Watermelon Liqueur, Fresh Lime Juice, Watermelon Juice, Sugar Syrup

The Whalers Son 17.0
Ratu Signature Liqueur, Laphroaig Single Malt, Sweet Vermouth

Oak and Vine Spring Punch 17.0
Bati White Rum, Lime Juice, Mango/Blueberry Puree, Sugar Syrup, Topped with soda

Maple Old-Fashioned 17.0
Makers Mark, Maple Syrup, Served on Ice, Dashes of Bitters

The Oaks Reviver 17.0
Larios Gin, Dry Vermouth, Triple Sec, Lemon Juice

Rooftop Appletini 18.0
Zubrowka Biala Vodka, Midori, Clear Apple Juice, Shaken not Stirred...

Friendly Neighborhood Zombie 18.0
Bati Dark Rum, Bati White Rum, Lime Juice, Sugar Syrup, Coconut Puree, Pineapple Juice

Lemon Meringue Martini 18.0
Zubrowka Biala Vodka, Lemoncello, Licor 43, Lemon Juice, Caramel Syrup, Egg white

Caramel Espresso Martini 18.0
Zubrowka Biala Vodka, Licor 43, Baileys, Espresso, Caramel Syrup

Espresso Martini 18.0
Zubrowka Biala Vodka, Licor 43, Kahlua, Espresso, Sugar Syrup

Passionfruit Hemingway 18.0
Bati White Rum, Passionfruit Liqueur, Lime Juice, Passionfruit Pulp, Sugar Syrup