

OAK & VINE

SUNSHINE COAST

TO START & SHARE

OASIS SHARE PLATE \$45

A resort favourite for sharing. Garlic bread, crispy chicken wings, chilli lime calamari, mozzarella sticks, wedges and dipping sauces

CRISPY CHICKEN NIBBLES \$16 / \$30

Sticky bourbon BBQ chicken nibbles served with garlic aioli 8 pieces / 16 pieces

CHILLI LIME CALAMARI (I) \$20

Lightly fried calamari with chilli lime, tossed salad and garlic aioli

BAKED CAMEMBERT \$20

Warm baked Camembert with toasted sourdough bread and fruit chutney


BRAISED BEEF BRISKET NACHOS \$35

Loaded corn chips with slow-cooked beef brisket, melted cheese, guacamole, sour cream and our signature sauce. Great for sharing

LOADED BLACK BEAN NACHOS \$28

Corn chips loaded with Mexican-style black beans, melted cheese, guacamole, sour cream and our signature sauce

SWEET POTATO & ROCKET BRUSCHETTA \$15

Roasted sweet potato, rocket, cherry tomato, garlic olive oil, balsamic glaze and pine nuts on toasted sourdough bread 

GREEN SHELL MUSSELS (I) \$18

300g green shell mussels cooked in a white wine sauce, served with sourdough bread

GARLIC PIZZA BREAD \$15

House-made confit garlic, olive oil and fresh herbs on a crisp pizza base **Add cheese \$3**

LOADED WEDGES \$22

Wedges topped with cheese, sweet chilli and sour cream. Choice of salami, ham or bacon

LOADED FRIES \$20

Chips topped with cheese, tomato sauce and aioli. Choice of salami, ham or bacon

FRESH SALADS

CLASSIC CAESAR \$25

Cos lettuce, bacon, croutons, egg, anchovies and parmesan **Add chicken \$7 | Add prawns \$8**

CUISINIER'S SALAD \$22

Greens, sweet potato, cranberries, pumpkin seeds, cherry tomatoes and black olives **Add chicken \$7 | Add prawns \$8**

FAMILY FAVOURITES

CHICKEN PARMIGIANA \$33

Crumbed chicken topped with Napoli sauce, ham and melted cheese, served with chips, salad and gravy



CLASSIC CHICKEN SCHNITZEL \$29

Crumbed chicken breast served with chips, salad, gravy and lemon

FISH & CHIPS (I) \$35

Tempura battered fish served with house-made tartare sauce, salad, chips and lemon

STICKY BOURBON BBQ PORK RIBS \$38


Slow-cooked pork ribs glazed in sticky smoky bourbon BBQ sauce, served with chips and Asian slaw  

PAN-FRIED SALMON (I) \$38

Pan-fried salmon served with broccolini, sweet potato gratin, crushed peas and lemon butter

PASTA

BRISKET LINGUINE ALLA PUTTANESCA \$32

Tender brisket tossed through linguine with tomato, olives, capers, anchovies and garlic 

CREAMY CARBONARA \$29

Linguine in a creamy sauce, crispy bacon, garlic, mushrooms, cracked black pepper and parmesan

VEGGIE TOMATO LINGUINE \$28

Linguine in a rich tomato sauce with garlic, mushrooms, black olives, parmesan and cracked pepper

Add chicken \$7 | Add prawns \$8

SIDES

MOZZARELLA STICKS \$14

10 pieces

JALAPEÑO BITES \$14

10 pieces

SEASONED CHIPS \$12

POTATO WEDGES \$14

SEASONAL STEAMED VEGETABLES \$12

Served with herb butter and toasted almonds

MORE OPTIONS ON
OTHER SIDE OF MENU

A 20% surcharge applies on public holidays.

Our menus may change without prior notice.

Please inform your server of any dietary requirements before placing your order.

Please note that our menu contains allergens and is prepared in a kitchen that processes nuts, shellfish, gluten and eggs.

OAK & VINE

SUNSHINE COAST

FROM THE GRILL

LAMB RUMP (250G)  \$41

Served with sweet potato fondant, beetroot purée, baby vegetables, honeycomb and pomegranate jus

RIB EYE FILLET (250G)  \$49

Served with potato gratin, confit garlic and mushroom purée, finished with peppercorn sauce

CHICKEN BREAST  \$32

Served with potato gratin, glazed baby carrots and mustard velouté

SURF & TURF (I)  \$55

Rib eye fillet topped with king prawns, served with potato gratin, confit garlic and mushroom purée, finished with red wine jus

12" PIZZAS

CHICKEN CARBONARA  \$29

Chicken, bacon, mushrooms, mozzarella and parmesan on a creamy base

BBQ BACON & CHICKEN  \$26

Chicken, bacon, caramelised onion, mushrooms and mozzarella with BBQ swirl on tomato base

HAWAIIAN  \$28

Ham, pineapple and mozzarella on tomato base

LOADED PEPPERONI  \$28

Loaded pepperoni, mozzarella and BBQ swirl on tomato base

OAKS MEAT LOVERS  \$30

Pepperoni, sausage, bacon, ham and mozzarella on tomato base

VEGGIE SUPREME   \$24

Olives, mushrooms, onion, capsicum and Italian herbs on tomato base

MARGHERITA   \$22

Fresh basil, olive oil, tomato and cheese

SIGNATURE SUNDAES \$15 EACH

COOKIE MONSTER SUNDAE

Cookies & cream ice cream with Oreo, shaved chocolate and Smarties

RAINBOW EXPLOSION SUNDAE

Rainbow ice cream with sprinkles, mixed lollies, mini marshmallows, whipped cream and a waffle cone

BURGERS

All burgers are served with chips and tomato sauce on the side

CLASSIC BEEF BURGER  \$26

Premium beef patty with cheese, green leaves, tomato, bacon and house-made burger sauce

CHORIZO & BEEF BURGER  \$29

Premium beef patty with cheese, chorizo, green leaves, tomato, and chipotle mayo

TROPICAL CHICKEN BURGER  \$26

Grilled chicken with pineapple, cheese, green leaves, tomato, bacon and passionfruit mayo

VEGGIE BURGER  \$25

Garden vegetable and lentil patty with flat mushroom, roast capsicum, green leaves, tomato and vegan pesto

KIDS MENU \$15 EACH

KIDS PIZZA - HAM & PINEAPPLE OR CHEESE

CHEESY BEEF SLIDERS & CHIPS

HOT DOG & CHIPS

CHICKEN NUGGETS & CHIPS

MINI DAGWOOD DOGS & CHIPS

MAC & CHEESE

PASTA BOLOGNESE 

FISH TACOS & CHIPS (I)

FISH & CHIPS (I)

CLASSIC DESSERTS \$15 EACH

CHOCOLATE FONDANT

Warm chocolate fondant with a molten centre, paired with vanilla ice cream

NEW YORK CHEESECAKE

Baked vanilla cheesecake with a buttery biscuit base, served with mixed berry coulis

PAVLOVA

Delicate meringue topped with cream and seasonal fruit

LEMON TART

Handmade shortcrust pastry filled with tangy lemon curd, finished with coconut garnish

CHOCOLATE CRUMBLE

Chocolate sponge with buttercream, finished with cocoa dust and served with vanilla ice cream

 GLUTEN FREE

 VEGETARIAN

 DAIRY FREE

 VEGETARIAN

 GLUTEN FREE OPTION AVAILABLE

Seafood Origin: A = Australian I = Imported M = Mixed

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