

OAK & VINE

SUNSHINE COAST

DINNER MENU

BITES

GARLIC NAAN BREAD \$16

A delightful twist on classic garlic bread using naan as the base, brushed with garlic butter and coriander

CRISPY COCONUT PRAWNS \$25

Golden coconut-battered prawns served with sweet chilli lime sauce

SZECHUAN PEPPER CALAMARI \$18

Crispy calamari with aromatic Szechuan seasoning, served with lime, coriander and ginger aioli

CAULIFLOWER POPCORN \$16

Golden cauliflower bites with Nam Jim dipping sauce

LOADED BEEF NACHOS TO SHARE \$32

Crispy corn chips piled with seasoned black beans, guacamole, sour cream, spicy jalapeños, pico de gallo, and a melted cheese

PUMPKIN ARANCINI \$18

Crispy pumpkin arancini served on a bed of miso tahini sauce

TOMATO BRUSCHETTA \$16

Toasted sourdough topped with ripe tomatoes, Spanish onions, creamy feta, drizzled with aged balsamic glaze

SIDES

CHIPS \$12

Served with tomato sauce

SEASONED WEDGES \$14

Served with sweet chilli and sour cream

SWEET POTATO WEDGES \$16

Seasoned sweet potato wedges, served with smoked paprika aioli

CREAMY MASHED POTATOES \$12

Velvety mashed potatoes with cream and butter. A timeless side dish that complements any meal

SEASONAL STEAMED VEGETABLES \$12

A selection of steamed seasonal veggies with herb butter and toasted almonds

FROM THE GARDEN

CLASSIC CAESAR SALAD \$22

Cos lettuce, crispy bacon, crunchy croutons, soft-boiled egg, anchovies and shaved parmesan

Add chicken \$5 Add prawns \$12

THE BOTANIST \$22

Roasted cauliflower, pumpkin, toasted walnuts, beetroot and cranberries

Add feta \$4 Add chicken \$5 Add prawns \$12

VIETNAMESE BEEF SALAD \$26

Marinated beef strips with mesclun mix, onion, tomato, peanuts and fried shallots

PASTA

PRAWN AND CHORIZO LINGUINE \$37

Linguine with prawns, chorizo, garlic, onions, tomatoes, and aged parmesan

Beverage Suggestions:

Wine: Sirromet Sauvignon Blanc (QLD) \$12

Beer: Balter Eazy Hazy (QLD) \$14

CREAMY CARBONARA \$33

Spaghetti in a cream sauce, crispy bacon, garlic, onion, cracked black pepper and parmesan crisp

Beverage Suggestions:

Wine: Pewsey Vale Prima Riesling (SA) \$16

Beer: Balter Cerveza (QLD) \$11

VEGGIE PASTA \$32

Seasonal vegetables tossed with linguine pasta in a light creamy basil pesto sauce with parmesan

Add chicken \$5 Add prawns \$12

Beverage Suggestions:

Wine: Squealing Pig Pinot Gris (NZ) \$12

Beer: Your Mates Sally IPA (QLD) \$14

MORE OPTIONS ON
OTHER SIDE OF MENU

 GLUTEN FREE

 DAIRY FREE

 GLUTEN FREE OPTION AVAILABLE

 VEGAN

 VEGETARIAN

A 20% surcharge applies on public holidays.

Our menus may change without prior notice.

Kindly 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

MAINS

CAJUN DUSTED BARRAMUNDI \$35

With creamy mashed potato, honey-balsamic roasted Brussels sprouts, green beans, garlic cream sauce and preserved lemon

Beverage Suggestions:

Wine: Petal & Stem Sauvignon Blanc (NZ) \$11

Beer: Balter XPA (QLD) \$14

FISH & CHIPS \$34

Tempura battered flathead with mixed salad, tartare sauce and chips

Beverage Suggestions:

Wine: Little Yering Rosé (VIC) \$10

Beer: Great Northern Original (QLD) \$10

STICKY KOREAN BBQ PORK BELLY \$35

Served with fragrant jasmine rice, sautéed kale, spinach, mushrooms, sesame seeds and chili

Beverage Suggestions:

Wine: Petal & Stem Sauvignon Blanc (NZ) \$11

Beer: Balter XPA (QLD) \$14

CLASSIC CHICKEN SCHNITZEL \$28

Crumbed chicken breast served with salad, gravy and chips

Beverage Suggestions:

Wine: Sirromet Signature Chardonnay (QLD) \$16

Beer: Carlton Draught (VIC) \$10

CHICKEN PARMIGIANA \$32

Golden-crust chicken schnitzel topped with smoked ham, rich tomato Napoli sauce, melted mozzarella, served with salad, chips and gravy

Beverage Suggestions:

Wine: Petal & Stem Sauvignon Blanc (NZ) \$11

Beer: Balter XPA (QLD) \$14

CHICKEN OR VEGETABLE KORMA \$34/32

Mildly spiced cashew-based thick gravy served with steamed rice, naan bread, and pappadum

Beverage Suggestions:

Wine: 20 Knots Moscato (VIC) \$8

Beer: Somersby Apple (Denmark) \$10

BURGERS & SANDWICHES

Note: All items are served with chips and tomato sauce.

OAK & VINE CLUB \$25

Sourdough, grilled chicken breast, smoked bacon, mixed leaves, tomato, beetroot, Swiss cheese

BEEF & BACON BURGER \$25

Milk bun with a grilled Wagyu beef patty, mixed leaves, smoked bacon, pickles, cheddar

FROM THE GRILL

All our grill dishes are expertly cooked to your preference and served with your choice of sauce. Accompanied by crispy chips and a fresh garden salad, or creamy mashed potatoes and steamed seasonal vegetables – the choice is yours!

Sauces:

Mushroom | Garlic Cream | Gravy | Red Wine Jus

BLACK ONYX RUMP MB3+ 250G \$42

GRAIN FED SIRLOIN 300G \$42

BRAISED BBQ BEEF SHORT RIBS 300G \$40

Slow-cooked to perfection and glazed with our signature BBQ sauce

SURF & TURF \$46

250G Black Onyx Rump Steak with Mooloolabaa King Prawns and garlic butter

PIZZA

MARGHERITA \$22

Fresh basil, olive oil, tomato and cheese

PEPPERONI \$26

Pepperoni, tomato and cheese

HAWAIIAN \$26

Smoked ham, pineapple, tomato and cheese

MEAT LOVERS \$28

BBQ sauce, chorizo, pepperoni, ham, sausage and cheese

MOROCCAN SPICED CHICKEN \$28

Tomato base, chicken, olives, artichoke, Spanish onion and tzatziki

VEGGIE SUPREME \$24

Tomato base, black olives, mushrooms, Spanish onion, cherry tomatoes, beans and basil pesto



GLUTEN FREE



DAIRY FREE



GLUTEN FREE OPTION AVAILABLE



VEGAN



VEGETARIAN

A 20% surcharge applies on public holidays.

Our menus may change without prior notice.

Kindly 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.