

OAK & VINE

PORT DOUGLAS

DINNER MENU

ENTRÉE

PUMPKIN & RICOTTA ARANCINI \$16

Turmeric mayonnaise, pickled onions

SALT & PEPPER CALAMARI   \$18

House spice blend, salad and aioli

TOMATO BRUSCHETTA \$16

Sourdough, tomato, feta, balsamic vinegar

MAINS

PERI PERI CHICKEN SALAD \$24

Lettuce, onion, cucumber, tomato, fried shallots, cream dressing

PORK BELLY   \$34

Crispy pork belly, apple puree and pickled onion

CHICKEN SCHNITZEL  \$26

Panko crumbed chicken breast, salad, chips and aioli

CHICKEN PARMIGIANA \$30

Panko crumbed chicken breast, smoked ham, tomato passata, mozzarella, salad and chips

BRAISED BEEF CHEEK  \$43

Served with pumpkin puree, jus and baby broccoli

LEMON PEPPER BARRAMUNDI  \$39

Lemon pepper crusted barramundi served with spinach and white wine sauce

EGGPLANT PARMIGIANA  \$32

Eggplant, vegan mozzarella, passata, vegan bechamel and basil pesto

CONFIT DUCK LEG  \$37

Served with red curry sauce and steamed rice

SIDES

CHIPS | GARDEN SALAD | ROAST POTATOES | MIXED VEG \$9

KIDS

CHEESEBURGER \$15

Served with chips and tomato sauce

CHICKEN NUGGETS \$15

Served with chips and tomato sauce

NAPOLI PASTA \$15

Penne with Napoli sauce and parmesan cheese

FISH & CHIPS \$15

Grilled or battered, served with chips and tomato sauce

DESSERT

SIZZLING CHOCOLATE BROWNIE \$20

Chocolate ganache, vanilla ice cream

DECONSTRUCTED PAVLOVA  \$20

Mixed berry coulis, merengue, mascarpone mousse and berries

TRIO OF SORBET   \$15

Chef's selection of sorbet

Saturday, Sunday and Public Holiday surcharge of 15%

 GLUTEN FREE

 DAIRY FREE

 VEGETARIAN

 GLUTEN FREE OPTION AVAILABLE

 VEGAN