

## BAR SNACK MENU

AVAILABLE FROM 11:30AM TO 10:00PM

<b>GARLIC BREAD</b> with mixed herbs add cheese \$3	\$12	<b>GRILLED CHICKEN SATAY*</b> served with chilli cucumber salad	\$19
<b>FRIES</b> with garlic aioli	\$12	<b>JAPANESE KARAAGE CHICKEN</b> served with aioli	\$16
<b>BEER BATTERED ONION RINGS</b> 🍷 served with tomato sauce and aioli	\$13	<b>PULLED PORK SLIDERS (2 PCS)</b> 🍷 with jalapeno relish on brioche bun	\$15
<b>POTATO WEDGES</b> served with tomato sauce and aioli	\$14	<b>SALT &amp; PEPPER CALAMARI</b> house spiced blend, salad and aioli	\$16
<b>NACHOS*</b> 🍷 oven baked tortilla chips served with tomato salsa, guacamole and sour cream	\$18	<b>BUFFALO WINGS</b> served with blue cheese	
<b>MIX GREEN SALAD</b> 🍷🌱 mixed seasonal greens	\$8	<b>6 PCS</b>	\$14
<b>STEAM VEGETABLES</b> 🍷🌱 mix seasonal vegetables	\$8	<b>8 PCS*</b>	\$19
<b>TEMPURA PRAWNS (6 PCS)*</b> served with wasabi mayonnaise	\$16	<b>12 PCS*</b>	\$25
		<b>FRIED CHICKEN WINGS</b> 🍷🌱 served with roasted black and white sesame seeds	
		<b>6 PCS</b>	\$14
		<b>8 PCS*</b>	\$19
		<b>12 PCS*</b>	\$25
		<b>CRISPY CHICKEN TENDER</b> served with jalapeno salsa	
		<b>4 PCS</b>	\$13
		<b>6 PCS*</b>	\$19

ANY PINT OF BEER WITH SNACK\* \$26

\*NOT INCLUDED IN BEER AND SNACK PROMO



GLUTEN FREE



DAIRY FREE



VEGETARIAN



GLUTEN FREE OPTION AVAILABLE

## ALL DAY ROOM DINE-IN MENU

SCAN THIS QR CODE TO PLACE YOUR ORDER



OR

PLEASE DIAL 1354 TO PLACE YOUR ORDER

FREE DELIVERY\*

\*SPEND \$20 OR MORE AND GET FREE DELIVERY!  
A \$6 DELIVERY FEE APPLIES TO ORDERS UNDER \$20



# IN-ROOM BREAKFAST MENU

AVAILABLE FROM 06:30AM TO 10:00AM (MON TO FRI)  
07:00AM TO 10:30AM (SAT/SUN/PH)

FRESH JUICE AND BARISTA MADE COFFEE AVAILABLE

**OAK & VINE GRANOLA** \$15.00  
Served with berries and yogurt

**EGGS BENEDICT** GF available \$23.00  
2 poached eggs with ham topped up with Hollandaise sauce served on sourdough

**TRADITIONAL OMELETS** GF available \$22.00  
3 eggs with ham, cheese, tomatoes and onions served on sourdough

**LET'S SMASH IT** GF available \$23.00  
Smashed avocado with local feta cheese, poached eggs, grilled tomatoes, basil pesto and pepitas, served on Vienna sourdough

**EGGS ON TOAST** GF available \$17.00  
2 eggs, cooked your way on sourdough

**FRESH FRUIT SALAD WITH YOGURT** \$17.00  
Assorted fruit salad served with Greek yogurt and mixed berry compote

**BREAKKIE BURGER** \$22.00  
Toasted brioche bun with hash brown, bacon, fried egg and BBQ sauce

**OAK & VINE BIG BREAKFAST** \$30.00  
Bacon, tomato, sausage, mushroom, eggs your style, hash brown and sourdough toast

**BUTTERMILK FLUFFY PANCAKE** \$25.00  
Served with maple syrup and berry coulis

**KIDS CORNER** \$17.00 EA

**BUTTERMILK PANCAKES** \$6.00  
Served with maple syrup and berry coulis

**BELGIUM WAFFLES** \$6.50  
Waffles served with berry compote and maple syrup

## SOMETHING LIGHT

**PLAIN CROSSAINT** \$6.00

**CHOCOLATE CROSSAINT** \$6.50

**HAM & CHEESE CROSSAINT** \$10.00

**HAM & CHEESE TOASTIE** \$10.00

**ADD ON** \$6

EGGS

HASH BROWNS

BACON

AVOCADO

SAUSAGES

**\$3 EACH**

TOMATOES

MUSHROOMS

BAKED BEANS

Food items may contain traces of nuts.  
Please let us know if you have any special dietary requirements, food allergies or food intolerances.

GLUTEN FREE DAIRY FREE VEGETARIAN GLUTEN FREE OPTION AVAILABLE

**OAKS.** | Experienced



## IN-ROOM LUNCH AND DINNER MENU

Please dial 1354 to place your order.

11.30am - 2pm | 4pm - 10pm | Sun to Thur (Including PH), Last Order 9:45pm  
11.30am - 2pm | 4pm - 10.30pm | Fri & Sat, Last Order 10:15pm

### BITES

**CHIPS** \$12  
Served with aioli

**SEASONED POTATO WEDGES** \$14  
With sweet chilli and sour cream

**SALT & PEPPER CALAMARI** \$16  
House spice blend, salad and aioli

**PUMPKIN & RICOTTA ARANCINI** \$15  
Pumpkin puree, pickled onions

**TOMATO BRUSCHETTA** \$16  
Sourdough, basil, feta and aged balsamic

### FROM THE GARDEN

**CAESAR SALAD** \$25  
Cos lettuce, bacon, croutons, soft boiled egg, anchovies and parmesan | Add chicken \$5

**GRILLED CHICKEN SALAD** \$26  
Romaine lettuce, spinach, grilled chicken breast, fresh avocado, almonds, red onion, rocket leaves, sundried tomato, shallots, spring onion and olives herbed olive vinaigrette | Add grilled prawns \$6

### MAINS

**CRISPY PORK BELLY** \$40  
Twiced cooked pork belly, paired with fresh fennel slaw, smooth apple purée, and a sweet-spicy chilli caramel sauce

**CHICKEN PARMIGIANA** \$34  
Panko crumbed chicken breast, smoked ham, napolitana, mozzarella, salad, gravy and chips

**BUTTER CHICKEN** \$34  
Served with basmati rice and side salad

**FISH & CHIPS** \$34  
Beer battered flathead, mixed salad, tartare sauce and chips

**PAN ROASTED BARRAMUNDI** \$40  
Golden-crisp barramundi fillet on smooth mash potato with charred broccolini, finished with a rich preserved lemon butter sauce.

**LAMB RACK** \$42  
Grilled lamb rack served with pumpkin purée, green beans, broccoli, and finished with red wine jus

GLUTEN FREE DAIRY FREE  
 VEGETARIAN GLUTEN FREE OPTION AVAILABLE

### GRILL

All served with a choice of one sauce, salad & chips or mash & veg

**GRILLED SCOTCH** \$47

**PORTERHOUSE** \$45

### PASTA

**PRAWN LINGUINE** \$37  
Chilli, chorizo, prawns, garlic, onions, tomato & aged parmesan cooked with wine

**SPAGHETTI BOLOGNESE** \$32  
Beef ragu, rich tomato sauce and parmesan cheese

**SPAGHETTI CARBONARA** \$32  
Bacon, cream, egg yolk and parmesan cheese

**WILD MUSHROOM AND TRUFFLE CREAM LINGUINE** \$32  
Linguine tossed in a luxurious truffle cream sauce, infused with wild mushrooms, garlic, and Parmesan.

### BURGERS & SANDWICHES

All served with chips and aioli

**OAK & VINE SANDWICH** \$22  
Turkish roll, grilled chicken breast, smoked bacon, mixed leaves, tomato, Swiss cheese

**BEEF & BACON BURGER** \$32  
Milk bun, grilled beef patty, smoked bacon, pickles, cheddar, mesclun, tomato relish

**KIDS** \$17 each

**CHICKEN NUGGETS** (Served with chips & tomato sauce)

**FISH & CHIPS** (Served with chips & tomato sauce)

**MAC & CHEESE**

### DESSERT

**APPLE PIE** \$16  
Served with vanilla ice cream and berries

**NEW YORK CHEESECAKE** \$16  
Served with raspberry coulis and berries

**CREME BRULE** (Served with fresh berries) \$16

**CHOCOLATE BROWNIE** \$16  
Chocolate ganache, vanilla ice cream