

OAK & VINE RESTAURANT MENU

ENTRÉE

SOUP OF THE DAY served with sourdough bread	12.5
PAN SEARED SCALLOPS (GF) on sweet corn fondue served with spanish chorizo and sweet potato crisps	18.5
CHICKEN SPARE RIBS (GF) five spice salt and pepper chicken spare ribs served with citrus salad and house made ginger chilli dipping sauce	14.5
ASPARAGUS SALAD (V, GF) with toasted almonds and ricotta cheese	12

MAINS

HOUSE MADE SOUTHERN ITALIAN STYLE PORK RAGU LASAGNE	26
FILIPINO STYLE PORK ADOBO with braised berkshire pork belly in soy sauce, peppercorn, bay leaves, garlic and marbled egg, served with fragrant steamed rice	29
PAN FRIED BARRAMUNDI (GF) served with sweet mash potato, steamed bok choy and laksa sauce	31
BRAISED DUPUIS (V) with spiced lentils served with vegetable pakora, roti bread and coriander and mint raita	24
JACK'S CREEK WAGYU RUMP STEAK (300G) chargrilled steak served with hand cut fat chips, a rocket and pear salad and Béarnaise sauce	39
THAI RED CHICKEN CURRY served with jasmine rice	19 Add prawns 22

DESSERT

HOUSE MADE GRANNY SMITH SPICED APPLE CRUMBLE served with vanilla ice cream	15
WARM STICKY DATE PUDDING served with butterscotch sauce and double cream	14
CHOCOLATE LAVA CAKE served with berry coulis and vanilla ice cream	14
CHEESE PLATE selection of Australian cheeses from Victoria served with dried fruits, quince paste and crackers	22

ON THE SIDE

BOWL OF CHIPS	9
STEAMED RICE	4
SEASONAL STEAMED VEGETABLES	9
ROTI	7
TRUFFLE MASH	9
SAUTÉED ASPARAGUS	8
MIXED GREEN SALAD with balsamic vinaigrette	8

(GF) Gluten Free (V) Vegetarian

Please notify staff of any allergies or intolerances. 10% surcharge applies on public holidays.

