

A decorative border of various tropical plants, including monstera leaves, palm fronds, and other green foliage, framing the central text.

**THE OAKS**

# **MENU**

**(GF) - GLUTEN FREE (GFR) - GLUTEN FREE ON REQUEST**

**(V) - VEGETARIAN (VG) - VEGAN (VGR) - VEGAN ON REQUEST**

**PRICES LISTED AS MEMBERS / NON MEMBERS**

**15% PUBLIC HOLIDAY SURCHARGE APPLIES ON PUBLIC HOLIDAYS**

**[WWW.THEOAKSHOTEL.COM.AU](http://WWW.THEOAKSHOTEL.COM.AU)**

# STARTERS & SMALL PLATES

**GARLIC & HERB BREAD (V)** 10/11  
**CHEESY GARLIC & HERB BREAD (V)** 11.50/12.50  
**TOMATO BRUSCHETTA (V)** 13/14  
 Feta, basil & balsamic glaze  
**FRIES** 11/12  
 With aioli  
**WEDGES** 12/13  
 With sour cream & sweet chili  
**SWEET POTATO FRIES** 12/13  
 With aioli  
**CRISPY CHICKEN WINGS**  
 Choice of Buffalo with blue cheese dip,  
 Bourbon Maple Glaze or Sticky Asian Sauce  
**6 WINGS** 11/12 **10 WINGS** 16/17.50

**LOADED FRIES** 15/16.50  
 Bacon, mozzarella & bbq sauce  
**PORK BELLY BITES (GF)** 17/18.50  
 Tender & crispy pork coated with sweet,  
 spicy & sticky Asian sauce with slaw  
**PEKING DUCK SPRING ROLLS** 15/16.50  
 Asian slaw & sweet chilli sauce  
**SALT & PEPPER CALAMARI** 18/19.50  
 Petite salad, sriracha aioli & lemon wedge  
**GARLIC PRAWNS (GF)** 19/20.50  
 Pan-fried in garlic butter sauce with parsley  
 & bell peppers served with garlic bread  
**GREENLIP MUSSELS (GFR)** 17/18.50  
 Pan fried in garlic butter sauce with bell  
 peppers & garlic bread  
**CORN RIBS (GF)** 9/10  
 With paprika salt & aioli

# FROM THE GARDEN

**ROAST PUMPKIN & BEETROOT SALAD (V,GF)** 20/22  
 Roast pumpkin, baby beetroot,  
 onion, mixed lettuce, feta, pepita  
 seeds & herb dressing  
**GREEK LAMB SALAD (GF)** 22/24  
 Meaty lamb steak, juicy tomato,  
 cucumber, olives, onion, feta &  
 herb dressing

**TRADITIONAL CAESAR SALAD (GFR)** 18/19.50  
 Baby cos, croutons, crispy bacon,  
 parmesan cheese & soft boiled  
 egg  
**THAI BEEF SALAD (GFR)** 21/23  
 Mixed lettuce, bean sprouts,  
 onion, capsicum, cucumber,  
 mint, coriander, Thai dressing &  
 crushed peanuts

## ADD A TOPPER

<b>CHICKEN</b>	<b>6</b>	<b>HALOUMI</b>	<b>6</b>	<b>AVOCADO</b>	<b>3</b>
<b>SALT &amp; PEPPER SQUID</b>	<b>5</b>	<b>BEEF STRIPS</b>	<b>7</b>	<b>GRILLED PRAWNS</b>	<b>6</b>

# BURGERS

ALL BURGERS SERVED WITH FRIES

**DOUBLE BEEF & BACON** 24/26  
 Double 100g Angus patties, bacon,  
 lettuce, tomato, onion, double cheese  
 & burger sauce  
**CHICKEN BURGER** 23/25  
 Double 100g homemade chicken  
 patties, lettuce, tomato, onion,  
 double cheese & chilli mayo  
**STEAK SANDWICH** 25/27  
 180g grain fed sirloin, lettuce, tomato,  
 bacon, cheese, caramelized onion, egg,  
 beetroot, pickles & bbq sauce  
**FALAFEL BURGER** 21/23  
 Falafel patties, lettuce, tomato,  
 onion & tzatziki sauce  
**LAMB BURGER** 24/26  
 Double 100g patties, double cheese,  
 lettuce, tomato, onion & tzatziki  
 sauce

# FROM THE Paddock

<b>250G RUMP</b>	<b>28/30</b>
Black Angus 120 day grain fed	
<b>250G PORTERHOUSE</b>	<b>30/33</b>
Black Angus 120 day grain fed	
<b>300G SCOTCH FILLET</b>	<b>39/42</b>
Black Angus 120 day grain fed	

<b>300G GRILLED CHICKEN BREAST</b>	<b>24/26</b>
Lemon, garlic & herb marinade	
<b>CRUMBED LAMB CUTLETS</b>	<b>30/33</b>
With mint sauce	
<b>MIXED GRILL</b>	<b>34/37</b>
180G Sirloin, crumbed lamb cutlets & beef sausage	
<b>250G LAMB RUMP</b>	<b>29/31</b>
Marinated in rosemary & garlic	

## CHOICE OF 2 SIDES & CHOICE OF SAUCE

CHIPS | SALAD | CREAMY MASH | STEAMED VEGETABLES | ROSEMARY POTATOES

GRAVY | MUSHROOM | DIANNE | PEPPER BEARNAISE | EXTRA GRAVY \$2

## ADD A TOPPER

<b>SALT &amp; PEPPER CALAMARI</b>	<b>5</b>
<b>GRILLED PRAWNS (3)</b>	<b>6</b>
<b>ULTIMATE</b> Salt & pepper calamari, grilled prawns & bearnaise	<b>10</b>

# SCHNITZEL

## CRUMBED CHICKEN BREAST

**23.50/25.50**

OUR SCHNITZELS ARE FRESHLY CRUMBED IN HOUSE WITH YOUR CHOICE OF TWO SIDES & GRAVY OR SAUCE.

## CHOICE OF 2 SIDES & CHOICE OF SAUCE

CHIPS | SALAD | CREAMY MASH | STEAMED VEGETABLES | ROSEMARY POTATOES

GRAVY | MUSHROOM | DIANNE | PEPPER BEARNAISE | EXTRA GRAVY \$2

## ADD A TOPPER

<b>CLASSIC PARM</b>	Double smoked ham, napolitana & mozzarella	<b>6</b>
<b>SURF &amp; TURF</b>	Chorizo, grilled prawns, napolitana & mozzarella	<b>7</b>
<b>MEATLOVERS</b>	BBQ sauce, Kransky, bacon, ham, chorizo, salami & mozzarella	<b>6</b>
<b>TEX MEX</b>	Tomato salsa, guacamole, sour cream & mozzarella	<b>5</b>
<b>OSCAR</b>	Avocado, grilled prawns & bearnaise sauce	<b>8</b>

# PIZZA OVEN

<b>MARGHERITA (V, VGR)</b>	<b>21/23</b>
Napolitana, cherry tomatoes, fresh basil, mozzarella & parmesan	
<b>HAWAIIAN</b>	<b>21/23</b>
Napolitana, double smoked ham, pineapple, mozzarella & parmesan	
<b>BBQ MEATLOVERS</b>	<b>23/25</b>
BBQ base, Kransky, bacon, ham, chorizo, salami, mozzarella & parmesan	
<b>CLASSIC PEPPERONI</b>	<b>21/23</b>
Napolitana, pepperoni, parsley, mozzarella & parmesan	

<b>TANDOORI CHICKEN</b>	<b>21/23</b>
Napolitana, onion, capsicum, raita, coriander & mozzarella	
<b>PUMPKIN &amp; CHORIZO</b>	<b>21/23</b>
Napolitana, roasted pumpkin, chorizo & mozzarella	
<b>VEGETARIAN (V)</b>	<b>21/22</b>
Napolitana, mushroom, onion, zucchini, cherry tomato, feta cheese, chilli flakes & mozzarella	

GLUTEN FREE BASES AVAILABLE \$2

# SIZZLING FAJITAS

CHOICE OF MEXICAN SPICED MEAT WITH ONION, RED & GREEN CAPSICUM

Served with soft flour tortilla, sour cream,  
guacamole, cheese & citrus salad

CHICKEN

29/31

BEEF

30/33

# HANGING SKEWERS

Served with fries, pita bread, salsa, sour cream, hummus,  
cherry tomato & cucumber salad

CHICKEN (GFR) 30/33

Mediterranean Chicken  
with capsicum, red  
onion & corn

LAMB (GFR) 33/36

Mediterranean Lamb  
with capsicum, red  
onion & corn

BEEF (GFR) 32/35

Cajun Beef  
with capsicum, red  
onion & corn

# CHEF'S SUGGESTIONS

PORK CUTLET (GF)

28/30

Apple & maple glaze, mash, broccolini &  
maple jus

CRISPY THAI SALMON FILLET (GF) 30/33

Pan seared in creamy red curry coconut  
milk sauce, fresh herbs & coriander with  
steamed rice

PANFRIED SNAPPER

27/29

Roasted chats, blistered cherry tomatoes,  
broccolini, bearnaise & lemon

ADD KING PRAWNS

5

# CLASSICS

BEER BATTERED FISH & CHIPS 22/24

Blue Grenadier with salad, house made  
tartare & lemon

SALT & PEPPER CALAMARI 25/27

Served with chips, salad & sriracha aioli

TRADITIONAL BEEF NACHOS (GF) 23/25

Served with beans, jalapeno, mozzarella,  
salsa, sour cream & guacamole

PENNE BOSCAIOLA 23/25

Bacon, mushroom & creamy garlic sauce

PORK RIBS (GF) 32/35

Served with chips, grilled corn ribs, onion  
rings & house made bourbon BBQ sauce

SLOW BRAISED BEEF BRISKET (GF) 28/30

Served with creamy mash, broccolini &  
rosemary infused jus

CHICKEN BREAST BOSCAIOLA (GFR) 29/31

Creamy mash, broccolini & sweet potato  
crisps with creamy garlic sauce

SEAFOOD PLATE 36/39

Half slipper bug, salt & pepper calamari,  
battered fish, half shell scallops, grilled  
prawns with chips, salad, tartare & lemon

# KIDS MEALS

UNDER 12'S ONLY WITH COMPLIMENTARY DRINK & ICE CREAM

STEAK & CHIPS 12/13

CHEESE PIZZA 12/13

CHEESE & TOMATO PASTA 12/13

SCHNITZEL & CHIPS 12/13

NUGGETS & CHIPS 12/13

CHEESEBURGER & CHIPS 12/13

FISH & CHIPS 12/13

*OPTION TO SWAP CHIPS FOR  
SALAD AT NO ADDITIONAL COST*

# DESSERT

BREAD & BUTTER PUDDING 10/11

Traditional pudding with vanilla ice  
cream & whipped cream

STICKY DATE PUDDING 10/11

Butterscotch sauce, vanilla ice cream &  
whipped cream

CHURROS 10/11

Warm chocolate sauce & vanilla ice  
cream

# COCKTAIL MENU

MEMBERS RECEIVE A DISCOUNT ON WINE

## MARTINIS

\$19

### TRADITIONAL ESPRESSO

Vanilla Vok, Kahlua & Espresso

### SALTED CARAMEL ESPRESSO

Salted Caramel Stolli Vodka, Kahlua  
& Espresso with Popcorn Garnish

### PEANUT BUTTER ESPRESSO

Kahlua, Sheep Dog Peanut Butter  
Liqueur & Espresso

### MILKY WAY

Baileys, Stolli Caramel, Vanilla Vok  
& Milk

### FRENCH MARTINI

Chambord, Vodka & Pineapple Juice

## MOJITOS

\$19

### TRADITIONAL

Bacardi, Frozen Berries, Lime, Sugar  
Syrup, Mint & Soda

### WATERMELON & LYCHEE

Vok Lychee, Vok Watermelon,  
Bacardi, Sugar Syrup, Mint & Soda

## CLASSIC COCKTAILS

\$19

### FROSTY FRUIT

Vok Pineapple, Vok Peach, Vok  
Passionfruit, Apple Schnapps with  
Pineapple & Orange Juice

### MARGARITA

Salted Rim with Tequila, Cointreau  
& Fresh Lime Juice

### SUMMER DAYS

Vok Peach, Vodka, Malibu,  
Pineapple Juice & Orange Juice

### MIDORI PUNCH

Midori, Triple Sec, Pineapple Juice

### GUAVA

Vok Guava, Bacardi, Sugar Syrup,  
Mint & Soda

### STRAWBERRY

Vok Strawberry, Bacardi, Lime, Sugar  
Syrup, Mint, Strawberry & Soda

### CARAMEL APPLE MOSCOW MULE

Stoli Salted Caramel Vodka mixed  
with Brookvale Ginger Beer &  
Somersby Apple Cider.

### KRAKEN CARRIBEAN PUNCH

Kraken Spiced Rum, Malibu, Vok  
Mango & Soda

### FRUIT SPLICES

Passionfruit | Mango | Midori  
With Malibu, Pineapple Juice &  
Cream Float

## PITCHERS

\$30

### LONG ISLAND ICE TEA

Vodka, Gin, Triple Sec, Tequila,  
Bacardi with Coke &  
Fresh Lemon

### STRAWBERRY VODKA LEMONADE

Vodka, Vok Strawberry &  
Lemonade topped with  
Strawberries

### FRUIT TINGLE

Parfait Amour, Vok Blue  
Curacao, Vodka, Lemonade  
& Raspberry

### TROPICAL TREAT

23rd Street Tropical Gin,  
Vok Lychee with Pineapple  
Juice & Lemonade

### BANANA COLADA

Vok Banana,  
Malibu, Vodka,  
Pineapple Juice  
& Coconut Milk

## SHOTS

\$10

### SWEET BEE

Licor 43 & Mozart White  
Chocolate

### CANDY CORN

Galliano Vanilla, Cointreau  
& Mozart White Chocolate

### AFTER DINNER MINT

Kahlua, Crème de  
Menthe & Baileys

### TOBLERONE

Kahlua, Frangelico  
& Baileys

### PEACH BLISS

Vodka & Peach Vok

### MINI GUINNESS

Kahlua & Baileys

# WINE MENU

MEMBERS RECEIVE A DISCOUNT ON WINE

## SPARKLING / ROSE

	150ML	250ML	Bottle
<b>PEPPERJACK CHARDONNAY PINOT NOIR</b> South Australia			39
<b>DE BORTOLI PROSECCO</b> King Valley Vic			31
<b>ELLA BROOK ORGANIC ROSE</b> Victoria	8.50	11.50	31
<b>DE BORTOLI PROSECCO 200ML</b> King Valley Vic			10
<b>YELLOW TAIL BUBBLES 200ML</b> New South Wales			9.5
<b>YELLOW TAIL BUBBLES ROSE 200ML</b> New South Wales			9.5
<b>DE BORTOLI LIMONCELLO SPRITZ</b> King Valley VIC	10	13	36

## WHITES

	150ML	250ML	Bottle
<b>FAT BASTARD CHARDONAY</b> California	9.50	12.50	35
<b>BROWN BROS MOSCATO</b> Victoria	8.50	11.50	31
<b>TREAD SOFTLY SAUVIGNON BLANC</b> South Australia	8.50	11.50	31
<b>TA KU SAUVIGNON BLANC</b> Marlborough NZ	8.50	11.50	31
<b>BELENA PINOT GRIGIO</b> New South Wales	10	13	36

## REDS

	150ML	250ML	Bottle
<b>BERESFORD SHIRAZ</b> South Australia	10.50	13.50	42
<b>GRANT BURGE 5TH GENERATION CABERNET MERLOT</b> Victoria	8.50	11.50	31
<b>LITTLE GIANT PINOT NOIR</b> South Australia	9.50	12.50	35
<b>RICHLAND MERLOT</b> Riverina & Barossa	8.50	11.50	31
<b>TAKE A GANDER SHIRAZ CABERNET</b> Hilltops NSW	8.50	11.50	31