

SOMETHING TO START

GARLIC AND HERB BREAD 7
Oven-baked ciabatta with fresh garlic and herb butter

BRUSCHETTA 8
Oven-baked ciabatta with heirloom tomatoes, spring onion, feta and basil oil

CHICKEN WINGS 8
Served with bush tomato chutney

WAGYU MEATBALLS 9
With oven roasted tomato salsa and basil pesto

ANTIPASTO PLATTER (FOR 2) (VO) 28
Selection includes marinated olives, dips with toasted sourdough bread, cold meats, chicken wings and meatballs

THE O.A.K. SANDWICHES

BLACK ANGUS STEAK SANDWICH 16
Grilled sirloin steak strips, heirloom tomato, lettuce, cheddar cheese, beetroot and aioli on a toasted sourdough and served with chips

CHICKEN AND AVOCADO CLUB SANDWICH 14
Layered grilled chicken, avocado, basil aioli, heirloom tomato and mesclun lettuce and served with chips

B.L.T. SANDWICH 15
Bacon, lettuce and tomato with mustard mayonnaise sandwiched between slices of toasted sourdough bread and served with chips

THE SPECIALTY

HOUSE-CURED CROCODILE GRAVLAX (GF) 17
Smoked crocodile tail, Ouzo cured with compressed watermelon, basil and a kaffir lime dressing



ALL DAY MENU

FROM THE SEA

LEMON PEPPER CALAMARI 14 / 21
Schezwan pepper and lemon crumbed calamari with a house-made tartare sauce and rocket salad

PAN-SEARED HERVEY BAY SCALLOPS (GF) 19
Served with beetroot puree, pineapple, fennel and curry oil salsa

CRISPY SKIN BARRAMUNDI (GF) 34
Locally sourced barramundi, pan seared and served with crushed potatoes, infused with preserved lemon, peas and broad bean compote with lemongrass sauce

BLUE SWIMMER CRAB AND PRAWN LINGUINE (VO) 22 / 34
Chilli and garlic with a light white wine cream sauce and shaved parmesan

FROM THE OVEN

LAMB SHANK RAGOUT (GF) 29
Braised lamb shank served on lemon myrtle mash with root vegetables and a garlic and rosemary jus

BALSAMIC CHICKEN 29
Slow-cooked chicken thigh and oven-roasted organic vegetables served with steamed rice

SLOW COOKED PORK BELLY (GF) 33
Pork belly marinated in cider master stock overnight served with heritage carrots, cauliflower puree, potato fondant and thyme jus

FROM THE GARDEN

POWER BOOST SALAD (V) (GF) 16
Kale, carrot, zucchini, pomegranate, avocado and caramelised onion salad served with a poached egg and drizzled with rosemary and honey dressing

CHEF'S SIGNATURE VEGAN SALAD (V) (GF) 17
Hand-selected vegetables lightly roasted in olive oil, with quinoa, beetroot and micro greens

BAKED EGGPLANT PARMIGIANA (V) 26
Layered grilled eggplant and Mediterranean vegetables with a three cheese béchamel and basil sauce

FROM THE GRILL

All of our steaks are served on a bed of creamy mash and garden vegetables with your choice of sauce (GF)

300g ANGUS SIRLOIN 33

350g ANGUS RIB EYE 34

400g T-BONE 32

SAUCES

Choose from peppercorn sauce, mushroom sauce or red wine jus

SOMETHING EXTRA

RUSTIC FRIES WITH GARLIC AIOLI 7

STEAMED GREENS 7

BABY ROAST VEGETABLES 7

SALAD OF THE DAY 7

LEMON MYRTLE MASH 7

OPEN BREAKFAST, LUNCH AND DINNER

*Please notify staff of any allergies or intolerances

(GF) Gluten Free (V) Vegetarian (VO) Vegetarian Option