

BAR SNACK MENU

Sunday to Thursday: 11:30am to 9:45pm
Friday and Saturday: 11:30am to 10:15pm

GARLIC BREAD with mixed herbs add cheese \$3	\$12	GRILLED CHICKEN SATAY* served with chilli cucumber salad	\$19
FRIES with garlic aioli	\$12	JAPANESE KARAAGE CHICKEN served with aioli	\$16
BEER BATTERED ONION RINGS served with tomato sauce and aioli	\$13	PULLED PORK SLIDERS (2 PCS) with jalapeno relish on brioche bun	\$15
POTATO WEDGES served with tomato sauce and aioli	\$14	SALT & PEPPER CALAMARI (1) house spiced blend, salad and aioli	\$16
NACHOS* oven baked tortilla chips served with tomato salsa, guacamole and sour cream	\$18	BUFFALO WINGS served with blue cheese	
		6 PCS	\$14
		8 PCS*	\$19
		12 PCS*	\$25
MIX GREEN SALAD mixed seasonal greens	\$8	FRIED CHICKEN WINGS served with roasted black and white sesame seeds	
STEAM VEGETABLES mix seasonal vegetables	\$8	6 PCS	\$14
		8 PCS*	\$19
		12 PCS*	\$25
TEMPURA PRAWNS (6 PCS)* (1) served with wasabi mayonnaise	\$16	CRISPY CHICKEN TENDER served with jalapeno salsa	
		4 PCS	\$13
		6 PCS*	\$19

ANY PINT OF BEER WITH SNACK* \$26

*NOT INCLUDED IN BEER AND SNACK PROMO

RESTAURANT DINNER AND BAR SNACK MENU

OAKS.

Seafood Origin: A = Australian I = Imported M = Mixed | A 20% Surcharge Applies on Public Holidays.

Please advise staff of any dietary requirements or allergies. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential crosscontamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer.



DINNER MENU

SUN - THURS 4:00pm to 10:00pm
Including PH, Last Order 9:45pm

FRI-SAT 4:00pm to 10:30pm, Last order 10:15pm

BITES

CHIPS	\$12
Served with aioli	
SEASONED POTATO WEDGES	\$14
With sweet chilli and sour cream	
SALT & PEPPER CALAMARI (I)	\$16
House spice blend, salad and aioli	
PUMPKIN & RICOTTA ARANCINI	\$15
Pumpkin puree, pickled onions	
TOMATO BRUSCHETTA	\$16
Sourdough, basil, feta and aged balsamic	
GRILLED CHICKEN SATAY	\$19
Served with spicy peanut dressing and chilli cucumber salad	

FROM THE GARDEN

CAESAR SALAD	\$24
Cos lettuce, bacon, croutons, soft boiled egg, anchovies and parmesan	
Add chicken \$5	
BOTANIST	\$24
Roasted cauliflower, pumpkin, toasted walnuts, beetroot and cranberries	
Add feta \$4 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 Kalamata 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 SCHNITZEL	\$30
Panko crumbed chicken breast, salad, chips & aioli	
CHICKEN PARMIGIANA	\$33
Panko crumbed chicken breast, smoked ham, napolitana, mozzarella, salad, gravy and chips	
THAI GREEN CURRY	\$30
Eggplant, pumpkin, green beans and tomato cooked in a Thai green curry with jasmine rice	
Add chicken \$4 Add grilled prawns \$6	
Add grilled prawns & chicken \$8	
BUTTER CHICKEN	\$33
Served with basmati rice and side salad	
FISH & CHIPS (M)	\$33
Beer battered flathead, mixed salad, tartare sauce and chips	
PAN ROASTED BARRAMUNDI (I)	\$40
Golden-crisp barramundi fillet on smooth mash potato with charred broccolini, finised with a rich preserved lemon better sauce.	
LAMB RACK	\$40
Grilled lamb rack served with pumpkin purée, green beans, broccoli, and finished with red wine jus.	
SLOW BRAISED SHORT RIBS	\$40
Served with truffle mashed potato, baby carrots, crispy shallots and red wine jus	



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GRILL

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

GRILLED SCOTCH	\$47
PORTERHOUSE	\$45
GRILLED CHICKEN BREAST	\$38
Add creamy garlic prawns \$12	

PASTA

PRAWN LINGUINE (I)	\$37
Chilli, chorizo, prawns, garlic, onions, tomato and aged parmesan	
WILD MUSHROOM AND TRUFFLE CREAM LINGUINE	\$32
Linguine tossed in a luxurious truffle cream sauce, infused with wild mushrooms, garlic, and Parmesan. Finished with a drizzle of tuffle oil.	
SPAGHETTI BOLOGNESE	\$32
Beef ragu, rich tomato sauce and parmesan cheese	
SPAGHETTI CARBONARA	\$32
Bacon, cream, egg yolk and parmesan cheese	
LAMB RAGU FETTUCCINE	\$32
Succulent slow-braised lamb in a rich tomato and red wine reduction, folded through fresh fettuccine and finised with shaved Parmesan.	

KIDS

CHEESEBURGER	\$15
Served with chips and tomato sauce	
CHICKEN NUGGETS	\$15
Served with chips and tomato sauce	
BOLOGNESE PASTA	\$15
FISH & CHIPS (M)	\$15
MAC N CHEESE	\$15

BURGERS & SANDWICHES

All served with chips and aioli

OAK & VINE CLUB SANDWICH	\$28
Turkish roll, grilled chicken breast, smoked bacon, mixed leaves, tomato, Swiss cheese	
BEEF & BACON BURGER	\$28
Milk bun, grilled beef patty, smoked bacon, pickles, cheddar, cos lettuce, tomato relish	
CHICKEN BURGER	\$28
Juicy grilled chicken layered with cheddar cheese, lettuce, and tomato on a soft brioche bun, topped with our signature burger sauce. Served with chips.	

SIDES \$8

SALAD | MASH | STEAMED VEG

EXTRA SAUCE \$3

GRAVY | PEPPER | MUSHROOM | RED WINE JUS

DESSERT

SELECTION OF ICE CREAM	\$12
Chocolate and vanilla (2 scoops)	
APPLE PIE	\$16
Served with vanilla ice cream and berries	
NEW YORK CHEESECAKE	\$16
Served with raspberry coulis and berries	
CHOCOLATE BROWNIE	\$16
Chocolate ganache, vanilla ice cream	
CREME BRULE	\$16
Served with a caramelized sugar crust and fresh berries	

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