

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

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

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.

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 Served with berries and yogurt	\$15.00	KIDS CORNER	\$17.00 EA
EGGS BENEDICT 2 poached eggs with ham topped up with Hollandaise sauce served on sourdough	\$23.00	BUTTERMILK PANCAKES Served with maple syrup and berry coulis	
TRADITIONAL OMELETTES 3 eggs with ham, cheese, tomatoes and onions served on sourdough	\$22.00	BELGIUM WAFFLES ✓ Waffles served with berry compote and maple syrup	
LET'S SMASH IT Smashed avocado with local feta cheese, poached eggs, grilled tomatoes, basil pesto and pepitas, served on Vienna sourdough	\$23.00	SOMETHING LIGHT	
EGGS ON TOAST 2 eggs, cooked your way on sourdough	\$17.00	PLAIN CROISSANT	\$6.00
FRESH FRUIT SALAD WITH YOGURT Assorted fruit salad served with Greek yogurt and mixed berry compote	\$17.00	CHOCOLATE CROISSANT	\$6.50
BREAKKIE BURGER Toasted brioche bun with hash brown, bacon, fried egg and BBQ sauce	\$22.00	HAM & CHEESE CROISSANT	\$10.00
OAK & VINE BIG BREAKFAST Bacon, tomato, sausage, mushroom, eggs your style, hash brown and sourdough toast	\$30.00	HAM & CHEESE TOASTIE	\$10.00
BUTTERMILK FLUFFY PANCAKE Served with maple syrup and berry coulis	\$25.00	ADD ON	\$6
		EGGS	
		HASH BROWNS	
		BACON	
		AVOCADO	
		SAUSAGES	
		\$3 EACH	
		TOMATOES	
		MUSHROOMS	
		BAKED BEANS	

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 Served with aioli	\$12
SEASONED POTATO WEDGES With sweet chilli and sour cream	\$14
SALT & PEPPER CALAMARI House spice blend, salad and aioli	\$16
PUMPKIN & RICOTTA ARANCINI Pumpkin puree, pickled onions	\$15
TOMATO BRUSCHETTA Sourdough, basil, feta and aged balsamic	\$16

FROM THE GARDEN

CAESAR SALAD Cos lettuce, bacon, croutons, soft boiled egg, anchovies and parmesan Add chicken \$5	\$25
GRILLED CHICKEN SALAD 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	\$26

MAINS

CRISPY PORK BELLY Twiced cooked pork belly, paired with fresh fennel slaw, smooth apple purée, and a sweet-spicy chilli caramel sauce	\$40
CHICKEN PARMIGIANA Panko crumbed chicken breast, smoked ham, napolitana, mozzarella, salad, gravy and chips	\$34
BUTTER CHICKEN Served with basmati rice and side salad	\$34
FISH & CHIPS (M) Beer battered flathead, mixed salad, tartare sauce and chips	\$34
PAN ROASTED BARRAMUNDI (I) Golden-crisp barramundi fillet on smooth mash potato with charred broccolini, finished with a rich preserved lemon better sauce.	\$40
LAMB RACK Grilled lamb rack served with pumpkin purée, green beans, broccoli, and finished with red wine jus	\$42

GRILL

All served with a choice of one sauce, salad & chips or mash & veg	
GRILLED SCOTCH	\$47
PORTERHOUSE	\$45

PASTA

PRAWN LINGUINE (I) Chilli, chorizo, prawns, garlic, onions, tomato & aged parmesan	\$37
SPAGHETTI BOLOGNESE Beef ragu, rich tomato sauce and parmesan cheese	\$32
SPAGHETTI CARBONARA Bacon, cream, egg yolk and parmesan cheese	\$32
WILD MUSHROOM AND TRUFFLE CREAM LINGUINE Linguine tossed in a luxurious truffle cream sauce, infused with wild mushrooms, garlic, and Parmesan.	\$32

BURGERS & SANDWICHES

All served with chips and aioli	
OAK & VINE SANDWICH Turkish roll, grilled chicken breast, smoked bacon, mixed leaves, tomato, Swiss cheese	\$32
BEEF & BACON BURGER Milk bun, grilled beef patty, smoked bacon, pickles, cheddar, mesclun, tomato relish	\$32

KIDS \$17 each

CHICKEN NUGGETS (Served with chips & tomato sauce)	
FISH & CHIPS (Served with chips & tomato sauce) (M)	
MAC & CHEESE	

DESSERT

APPLE PIE Served with vanilla ice cream and berries	\$16
NEW YORK CHEESECAKE Served with raspberry coulis and berries	\$16
CREME BRULE (Served with fresh berries)	\$16
CHOCOLATE BROWNIE Chocolate ganache, vanilla ice cream	\$16

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