

\$15 LUNCH MEAL DEALS EVERY FRIDAY

ALL PIZZA'S \$15 (MEDIUM SIZE) OR,
CHOOSE FROM ONE OF OUR SPECIALS FROM THE
BLACKBOARD, ALL SPECIALS INCLUDE A HOUSE BEVERAGE

WINE LIST

SPARKLING WINES

Tessa Bella Chardonnay Pinot Noir **NEW**

GLASS BOTTLE

\$6.50 \$36.00

WHITE WINES

Hardys "Riddle" Chardonnay, SA

GLASS BOTTLE

\$6.50 \$26.00

Hardys "Riddle" Sauvignon Blanc, SA

\$6.50 \$26.00

Fishbone Semillon Sauvignon Blanc **NEW**

\$9.50 \$34.00

Banrock Moscato, SA

\$6.50 \$24.00

Grant Burge Benchmark Pinot Grigio **NEW**

\$9.50 \$35.00

William Hardy Chardonnay **NEW**

\$8.50 \$32.00

Dusky Sounds Marlborough Sauvignon Blanc

\$8.50 \$35.00

Starve Dog Lane Sauvignon Blanc **NEW**

\$8.50 \$30.00

RED WINES

GLASS BOTTLE

Hardys "Riddle" Cabernet Merlot, SA

\$6.50 \$26.00

Hardys "Riddle" Cabernet Shiraz, SA

\$6.50 \$26.00

Hardys "Nottage Hill" Shiraz, SA

\$7.50 \$30.00

Hardys "Nottage Hill" Cabernet Sauvignon, SA

\$7.50 \$30.00

Grant Burge Benchmark Merlot

\$9.50 \$35.00

Grant Burge 5th Generation Shiraz **NEW**

\$9.50 \$35.00

Houghton Margaret River Cabernet Sauvignon, WA

\$9.50 \$42.00

Mud House Pinot Noir **NEW**

\$10.50 \$44.00

Tintara McLaren Vale Shiraz, SA

\$46.00

SOFTIES *and* JUICES

Pepsi, Pepsi Max, Schweppes Lemonade,
Solo, Sunkist, Juices

\$4.00+

BEERS

Local & International Beers, Craft Beers
& Ciders

\$6.50 to \$9.00

SPIRITS *and* LIQUEURS

Bourbon, Scotch, Rum, Vodka, Gin plus much more

\$7.00+

**KITCHEN HOURS: 5:30PM TO 9:00PM
7 DAYS**

***ALL ROOM SERVICE WILL ATTRACT A \$5.50 DELIVERY**



MENU

LIKE US ON  FOR SPECIALS

BAR **OAK** GRILL

BREADS *and* CRUSTS

GARLIC & HERB BREAD	\$8.50
GARLIC & HERB BREAD W/ CHEESE	\$9.50
BRUSCHETTA tomato, basil, spanish onion & garlic, w/ olive oil, reduced balsamic & parmesan	\$9.75
PARMESAN CRUST w/ trio of dip: beetroot, pesto, guacamole	\$11.50
TOMATO BASE w/ fresh basil & bocconcini	\$10.00

ENTREES

CHAR SIU PORK SPRING ROLLS w/ julienne vegetables, sweet chilli & soy (3 pieces)	\$12.50
TEMPURA BATTERED PRAWNS w/ chilli tomato relish NEW	\$17.50
TEMPURA BATTERED ONION RINGS w/ lime aioli	\$7.50
CHICKEN QUESADILLA w/ cheese & lime aioli NEW	\$13.50
SALT & PEPPER CALAMARI , lightly floured squid served w/ aioli & lemon wedges	\$15.50
SOUP OF THE DAY	\$10.00

SALADS

TRADITIONAL CAESAR SALAD w/ baby cos lettuce, croutons, bacon & parmesan cheese. Add chicken \$4.00	\$16.50
NICOISE SALAD w/ potato, beans, egg, olives & tomato NEW	\$17.50
CHICKPEA & PUMPKIN SALAD w/ celery, red capsicum, shallots & coriander dressing NEW	\$15.50

PASTA *and* RISOTTO

CHICKEN & PUMPKIN RISOTTO w/ chickpeas, shallots, semi dried tomatoes NEW	\$23.50
PENNE CHORIZO interlaced w/ baby spinach, semi dried tomatoes, capsicum & olives simmered in napoli sauce	\$19.50
CHICKEN LINGUINI w/ snow peas, cashew nut & basil NEW	\$18.50
pesto cream sauce	

BURGERS

OAK'S MAMMOTH BEEF BURGER w/ bbq sauce, egg, bacon, cheese, pineapple, battered onion rings, lettuce, tomato & beetroot served w/ beer battered chips	\$24.50
CHICKEN SCHNITZEL BURGER on turkish panini w/ lettuce, tomato & guacamole cheese served w/ beer battered chips NEW	\$23.50
GRILLED LAMB BURGER w/ lettuce, tomato, pickled cucumber, cheese & tangy mayonnaise served on a sesame burger bun NEW	\$24.50
CREATE YOUR OWN BURGER using any of the ingredients from above NEW	\$27.50

FAVOURITES

MEDITERRANEAN FRENCH THYME CHICKEN SUPREME stuffed w/ fetta, olives, sun-dried tomatoes & herbs served on a tomato risotto, wilted spinach & parmesan cream sauce NEW	\$27.50
PAN ROASTED ATLANTIC SALMON FILLET served on a freshly made nicoise salad & coriander ginger lime dressing NEW	\$26.50
TEMPURA BATTERED FLATHEAD FILLETS served w/ chips, salad, lemon & tartar sauce	\$24.90

SIDES

BEER BATTERED CHIPS w/ tomato sauce or lime aioli	\$8.50
POTATO WEDGES w/ sour cream & sweet chilli sauce	\$10.50
CLASSIC STEAMED VEGETABLES	\$7.50

KIDS MENU

	\$12.50 each
CRUMBED CHICKEN TENDERLOINS w/ chips & tomato sauce	
TEMPURA FLATHEAD w/ chips, lemon & tartar sauce	
CHIPOLATA SAUSAGES w/ mash potato & gravy	
HAM & PINEAPPLE WOOD FIRED PIZZA	
BBQ MEATLOVERS WOOD FIRED PIZZA	
PENNE PASTA w/ napoli sauce & parmesan cheese	
INCLUDED IN ANY KIDS MEAL: choice of 1 soft drink & a dessert of vanilla ice cream w/ choice of topping (chocolate, strawberry or caramel)	

WOOD FIRED PIZZA 13"

AUSSIE FAVOURITES

BIG KAHUNA: tomato base w/ ham & pineapple	\$19.75
SUPREME: pepperoni, ham, spanish onion, capsicum, mushroom, pineapple & olives	\$24.50
BACKYARD BBQ: bbq sauce base w/ ham, bacon, pepperoni, cabanossi & chicken	\$24.00
BBQ CHICKEN: bbq sauce base w/ chicken, bacon, spanish onion & mushroom	\$23.50
OLD SCHOOL: pepperoni, mushroom & mozzarella	\$19.00
MARGARITA: fresh tomato, basil & bocconcini cheese	\$18.50

GOURMET FAVOURITES **NEW**

GARLIC, CHILLI PRAWN & SQUID: tomato base w/ pineapple, spanish onion, capsicum & mozzarella cheese	\$27.50
PESTO CHICKEN: w/ red onion, snow peas, cashew nut, pumpkin on a basil pesto sauce	\$25.50
MEDITERRANEAN LAMB: tomato, spanish onion, capsicum, fetta, oregano, garlic & mint yoghurt	\$26.50
VEGETARIAN SUPREME: baby spinach, pumpkin, mushroom, spanish onion, capsicum, olives & bocconcini on a basil pesto base	\$23.50
CREATE YOUR OWN PIZZA using any of the ingredients from the pizza section	\$28.50

SCHNITZEL TOPPERS

CHICKEN PARMIGIANA w/ ham, napoli sauce & cheese	\$24.95
GODFATHER PARMIGIANA w/ bacon, chorizo, salami, spinach, napoli sauce & cheese NEW	\$25.50
TEXAS PARMIGIANA w/ prawns, bacon, bbq sauce & cheese NEW	\$25.00
SEAFOOD PARMIGIANA w/ prawns, salt & pepper squid, garlic cream sauce & cheese NEW	\$26.50

FROM THE GRILLS

OAKS SIGNATURE 450G "OP" GRAIN FED ANGUS RIB EYE STEAK	\$43.00
GRAIN FED 400G T-BONE STEAK	\$35.50
JUICY 250G SCOTCH FILLET	\$35.00
AMERICAN STYLE PORK RIBS	\$28.00
300G SIRLOIN STEAK NEW	\$32.00

CHOICE OF 2 SIDES

BEER BATTERED CHIPS
JACKET POTATOES
CREAMY MASH POTATOES
GARDEN SALAD
STEAMED VEGETABLES
COLESLAW

ADDITIONAL EXTRAS **NEW**

5 PRAWNS	\$6.00
2 SUNNY SIDE EGGS	\$2.00
5 PIECES OF CALAMARI	\$5.00

SAUCES

RED WINE JUS, PEPPERCORN, MUSHROOM, BÉARNAISE

DESSERTS

	\$10.00 each
APPLE & RHUBARB CRUMBLE w/ vanilla bean ice cream	
DATE & CHOCOLATE PUDDING w/ butterscotch sauce & vanilla bean ice cream	
CHEF DAN'S COLD SET RASPBERRY CHEESE CAKE served w/ mixed berry compote NEW	
CHOCOLATE MOUSSE served w/ vanilla bean ice cream NEW	

