

# Oaks Café Menu

Available: Monday – Saturday 5pm – 9pm / Sunday 5pm – 8.30pm  
In-house guests please dial '0'

## Breads

**Breads** - baked baguette with housemade garlic butter - \$9.50

**Breads & Dips** - a selection of warmed breads with chef's choice of dips - For one \$9.50 / For two \$14.50

## Entrées

**Chilli Prawns** (g,d) - with pineapple, chilli, lime & coriander salsa - \$16.00

**Calamari** (g,d) – salt & pepper calamari served with aioli - \$16.50

**Tart** – vegetable & mozzarella tart with rocket & balsamic glaze - \$16.00

**Summer Spring Rolls** (g,d) – duck rice paper spring roll with ginger & chilli soy dipping sauce - \$17.00

**Poached Pear** – with blue cheese mousse, caramelised onion, toasted walnuts, rocket & balsamic glaze - \$16.00

**Pork Belly** – ginger beer braised pork belly with pickled fennel - \$16.50

**Tofu** (g,d) – crunchy fried tofu with sweet chilli & ginger sauce - \$16.00

## Cafe Style Meal

**Fish & Chips** - kiwi favorite served battered or crumbed, with housemade slaw or salad - \$27.50

**Pasta of the Day** - please ask for today's pasta - \$26.50

**Lamb Shanks** (g) - slow cooked shanks, served with minted pea mash, roasted carrots & jus  
- one shank - \$28.50 / two shanks - \$34.50

**Duck Salad** (g) – with vietnamese rice noodles & a spicy sweet & sour dressing - \$28.00

**Grilled Halloumi Salad** – with honey roasted beetroot & pumpkin dressed with a beetroot & red wine dressing & garnished with honey roasted seeds - \$25.00

**Vegetarian Curry** (g,d,▲) – chickpea, pumpkin & potato curry served with steamed rice & papadum - \$26.00

**Chicken Burger** – spiced crispy chicken with bacon, pineapple, red onion, lettuce & honey mustard mayo, served with fries - \$26.50

## Main Menu

**Fish of the day** (g) – with black rice, chipotle lime butter foam, seasonal green & pickled red cabbage - \$36.50

**Salmon** (g) – herb crusted & served on lemon risotto finished with rocket, roast garlic & cherry tomato salad with a lemon herb dressing - \$37.50

**Chicken** – crispy skinned lemon chicken served on a bed of pearl couscous, roasted tomatoes & zucchini - \$36.00

**Pork** (g) – sweet & sour glazed pork loin chop served with roasted garlic mash & wilted greens - \$35.50

**Lamb** (g) – oven roasted lamb rump served on a minted pea potato cake with seasonal vegetables & red wine jus - \$37.50

(g) Gluten Free

(n) Nuts Included

(d) Dairy Free

(▲) Vegan Option Available

# Angus Pure Beefsteak - From The Grill

Create your meal from the options below

## Choose your preferred cut of beef & have it cooked to your liking

200gm Eye Fillet - <i>Tenderest cut</i>	\$38.50	}	Add surf \$6.00
250gm Scotch Fillet - <i>Tasty &amp; Juicy cut</i>	\$38.50		
400gm Scotch Fillet on Rib - <i>Tasty &amp; Juicy served on the bone</i>	\$39.50		

## Select one green option:

Seasonal Vegetables / Seasonal Salad / Housemade Slaw

## Select one starchy option:

Wedges / Fries / Crosscut Fries / Garlic Mash

## Select one sauce or butter: (extra sauce \$2.00 per sauce)

Mushroom / Béarnaise / Creamy Peppercorn / Bordelaise / Garlic Butter

## Side Orders

Salsa or Sour Cream	\$2.00	Fries	\$7.00
Sauté Mushrooms	\$10.00	Polenta Chips	\$10.00
Seasonal Salad	\$8.00	Crosscut Fries	\$8.00
Seasonal Vegetables	\$8.00	Battered Onion Rings	\$6.00

## Dessert Menu

All individual desserts \$16.50

**Ice Cream Sundae** – your choice of chocolate, caramel or berry

**Cheesecake** – housemade cheesecake, with berry compote & quenelle of cream

**Sorbet (g.d)** – with fresh fruit salad

**Raspberry Frangipane Tart** – with vanilla bean ice cream & crème anglaise

**Chocolate & Mango Mousse (g)** – with seasonal berries & vanilla bean ice cream

**Red Wine Poached Pears (g.d)** – with coconut yoghurt

**Brownie Stack (g.n)** – with ice cream, toasted nuts, fresh berries & warmed chocolate sauce, finished with whipped cream & cocoa

*\*Dietary Requirements – if you have specific dietary needs please advise our staff. They can offer menu options & consult on needs with the chef*

*\*Gluten Free – Kitchen staff take every care to provide gluten free meals but cannot guarantee them 100% gluten free due to the working nature of the kitchen*

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