



RESTAURANT OPENING HOURS

Breakfast

6.30am - 10am, Monday - Friday

7am - 10.30am, Weekends and Public Holidays

Lunch

12nn - 2pm, Monday - Friday

Dinner

5pm - 10pm, Daily

Entree

SOUPE DU JOUR | \$9

Homemade soup with warm bread

GARLIC BREAD{V} | \$7

ADD CHEESE | \$2

ADD CHEESE & CHILLI | \$3

SICHUAN PEPPER CALAMARI {GF} | \$12

Pineapple cut calamari served with salad and asian dressing

CRISPY PORK BELLY | \$15

Slow cook pork belly in master stock served with salty pork crackling and jus

DEEP FRIED SOFT-SHELL CRAB | \$15

Soft shell crab marinated in Asian spices and served with Cucumber, Coriander salad and Nam Jim dressing

SPINACH & RICOTTA RAVIOLI | \$12

with Truffle mushroom sauce

MALAYSIAN CHICKEN SATAY | \$15

Chicken skewers marinated with Malaysian spices and served with peanut sauce

Salad

CAESAR SALAD

Cos lettuce, glazed bacon, shaved parmesan, eggs, caesar dressing

ENTRÉE | \$15

MAIN | \$21

ADD CHICKEN | \$3

GREEK SALAD | \$20

Tomato, cucumber, onion, feta, olives tossed in lemon and olive oil

ADD CHICKEN | \$3

From the Grill

350G GIPPSLAND RIBEYE {GF} | \$40

200G BLACK ANGUS EYE FILLET{GF} | \$34

250G GRASS FED PORTERHOUSE {GF} | \$32

200G LILYDALE CHICKEN BREAST{GF} | \$28

All items served with creamy mash and a sauce of your choice. (red wine jus/ mushroom sauce)

Mains

SLOW COOKED BEEF CHEEKS {GF} | \$28

Gingerbread spice marinated beef cheeks served with mash potatoes and baby vegetables

200G ATLANTIC SALMON {GF} | \$28

Served with kipfler potatoes, cherry tomatoes and salsa Verde

PASTA CRÈAM DE PISTACHIO | \$26

Linguine pasta served with salmon, fresh herbs and creamy pistachio sauce

PASTA ALLA NORMA{V} | \$24

Homemade Napoli sauce, sautéed aubergine, ricotta, fresh basil served with linguine pasta

OLD SCHOOL FISH AND CHIPS | \$24

Battered fish fillets served with fries, tartar sauce and lemon

OAKS HOUSE BEEF BURGER | \$24

Angus beef patty, lettuce, cheese, tomato, crispy bacon served with fries

OAKS CHICKEN PARMA | \$24

Crumbed chicken breast Napoli sauce, mozzarella cheese, ham served with fries

TOASTED CLUB SANDWICH | \$26

Lettuce, tomato, crispy bacon, egg, chicken served with fries

OAKS STEAK SANDWICH | \$26

Beef steak, cheddar cheese, mixed leaf, beetroot, caramelised onion served with fries

NASI GORENG | \$24

Indonesian savory rice served with fried egg and chicken skewers

BUTTER CHICKEN | \$26

Butter chicken served with naan, basmati rice and pappadam

PANEER BUTTER MASALA | \$22

Paneer cooked in butter sauce. Served with rice, naan and pappadam

Sides

DUCK FAT FRIES WITH AIOLI | \$7

HOUSE SALAD{GF} | \$7

STEAMED OR SAUTEED VEGETABLES{GF} | \$7

MAINS | SIDES

Kids Menu

CHICKEN NUGGETS WITH FRIES | \$6

FISH AND CHIPS | \$6

TWO SCOOPS OF ICE CREAM | \$6
Served with hundreds and thousands

FRUIT SALAD | \$6

ONE SCOOP OF VANILLA ICE CREAM | \$3

Dessert

WARM STICKY DATE PUDDING | \$14
Served with ice cream

LEMONGRASS AND GINGER CRÈAM BRULÉE' | \$14
Served with Macerated berries

CROCKPOT HOT FUDGE BROWNIE | \$12
Served with ice cream and chocolate sauce

VICTORIAN CHEESE PLATTER | \$22
Three Victorian cheese, mixed dried fruit, crackers, served with quince paste and fresh strawberries

Sparkling Wine

DE BORTOLI NV BRUT | \$7 / \$32
NSW

BOTTEGA PROSECCO DOC VINO DEI POETI | \$9 / \$44
Veneto Italy

MOET & CHANDON NON-VINTAGE IMPERIAL BRUT | \$130
Champagne France

White Wine

DE BORTOLI VIVO SAVIGNON BLANC | \$7 / \$32
NSW

FIVE PARTNERS SAUVIGNON BLANC | \$8 / \$34
Marlborough NZ

TOMICW WOODSIDE SAUVIGNON BLANC | \$13 / \$59
Adelaide Hills SA

DE BORTOLI VIVO CHARDONNAY | \$7 / \$32
NSW

HIRSCH HILL ESTATE CHARDONNAY | \$8 / \$38
Yarra Valley VIC

HASELGROVE FIRST CUT PINOT GRIGIO | \$9 / \$42
Adelaide Hills SA

DE BORTOLI MOSCATO | \$7 / \$32
NSW

Red Wine

DE BORTOLI VIVO SHIRAZ | \$7 / \$32
NSW

SEPPELT THE DRIVES SHIRAZ | \$9 / \$42
Central Victoria

HEDONIST SHIRAZ | \$11 / \$52
McLaren Vale SA

DE BORTOLI VIVO CABERNET SAUVIGNON | \$7 / \$32
NSW

HEDONIST CABERNET SAUVIGNON | \$9 / \$42
McLaren Vale SA

RUSTIC BAY PINOT NOIR | \$9 / \$42
Mornington Victoria

HASELGROVE H CABERNET MERLOT | \$7 / \$32
McLaren Vale SA

Beer

ASAHI SUPER DRY BOTTLE | \$9

PERONI NASTRO AZZURRO BOTTLE | \$9

CORONA EXTRA BOTTLE | \$9

Australian Beer

JAMES SQUIRE CHANCER GOLDEN ALE BOTTLE | \$8.5

MOUNTAIN GOAT STEAM ALE BOTTLE | \$8.5

WHITE RABBIT BELGIAN PALE ALE BOTTLE | \$10

CARLTON DRAUGHT BOTTLE | \$8

CASCADE PREMIUM LIGHT BOTTLE | \$7

CROWN LAGER BOTTLE | \$8

PURE BLONDE BOTTLE | \$8

FAT YAK BOTTLE | \$8

Cider

LUMBER YAK APPLE CIDER | \$9

SOMERSBY PEAR CIDER | \$8

Bourbon

JACK DANIELS | \$9

JIM BEAM | \$7

MAKERS MARK | \$8

WILD TURKEY | \$8

BOURBON GEORGE DICKLE NO.8 | \$8

Brandy

ST REMY VSOP | \$7

BRANDY ST AGNES | \$7

BRANDY CHATEAU CHANTELLE | \$7

COGNAC COURVOISIER VSOP | \$14

HENNESSY XO | \$19

Gin

BOMBAY SAPPHIRE | \$8

GORDONS | \$7

Rum

BACARDI | \$8

BUNDABERG UP | \$7

RUM CORUBA | \$7

MALIBU | \$7

SOUTHERN COMFORT | \$7

HAVANA ANEJO | \$7

CAPTAIN MORGAN ORIGINAL SPICED | \$7

Vodka

SMIRNOFF RED | \$7

BELVEDERE | \$9

Scotch Whisky

CHIVAS REGAL | \$9

GLENFIDDICH 12YO | \$12

GLENLIVET | \$16

JOHNNIE WALKER BLACK | \$9

JOHNNIE WALKER RED | \$7

JAMESON'S IRISH | \$9

Soft Drinks & Juices

COKE | \$3.5

DIET COKE | \$3.5

SPRITE | \$3.5

GINGER ALE | \$3.5

TONIC | \$3.5

SODA | \$3.5

STILL WATER | \$4.5

SPARKLING WATER | \$5