



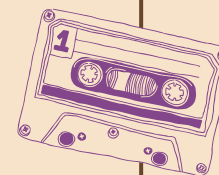
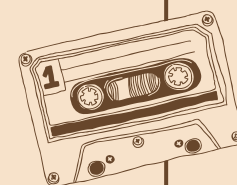
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GARLIC BREAD (V) Feta & rosemary oil	12.5
SALT & VINEGAR FRIED POTATOES (V) Crispy battered chat potatoes, salt & vinegar coating & truffle mayo	13
SALT & PEPPER SQUID Squid rings, fresh chilli, sesame oil, lime aioli, Upgrade to main: with garden salad & chips - 11	18
HOT HONEY FRIED CHICKEN Honey & chilli glazed fried chicken, cornichons	18
PORK BELLY BITES (GRO) Crispy pork belly, cucumber ribbons & honey soy dressing	18
BOWL OF CHIPS (V) Rosemary salt, aioli & ketchup	12
CHEESEBURGER SPRING ROLLS Curly parsley & burger sauce	15
POPCORN TIGER PRAWNS Tempura battered prawns, prawn crackers & lime aioli	20
CRISPY TOFU FRIES (V/VEO) Miso & roasted sesame dressing	16

FOOD ALLERGIES: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, soy, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

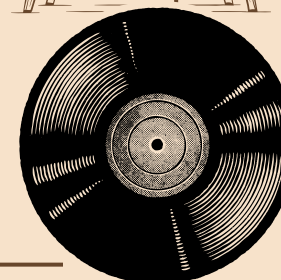
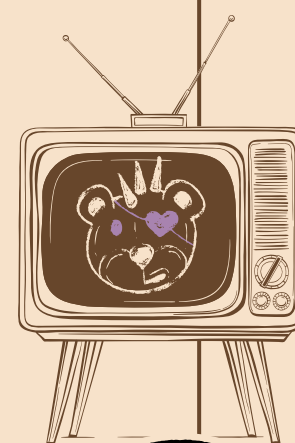
MAINS

300G HERB & PARMESAN CHICKEN SCHNITZEL Chips, oak salad & lemon	27
300G ANGUS BEEF SCHNITZEL Chips, oak salad & lemon	28
PLANT BASED SCHNITZEL Chips, oak salad & lemon	22
MAKE IT A PARM! Bacon, napolitana & mozzarella cheese	3.5
300G KILCOY GRAIN FED PORTERHOUSE (GRO) Oak salad, chips & green peppercorn butter	38
300G SOUTHERN RANGES SCOTCH FILLET (GRO) Oak salad, chips & green peppercorn butter	49
300G FRENCHED PORK CUTLET (GRO) Oak salad, chips & green peppercorn butter	32
SAUCES: Gravy Peppercorn Mushroom Red wine jus	
CLASSIC BATTERED GARFISH (GRO) Chips, oak salad, lemon wedge & tartare sauce	29
PAN FRIED BARRAMUNDI (GRO) Coconut, ginger & lemongrass broth, vermicelli noodles, bean sprouts & charred broccolini	33
CREAMY PAPARDELLE PASTA (V) Truffle, swiss brown mushrooms, kale, parmigiano & cured egg	28
WAGYU STEAK SANDWICH Grilled wagyu steak, caramelised onion, bacon, cheese, lettuce, aioli, toasted turkish bread	29
THE ROYAL OAK SMASH CHEESE BURGER Double cheese, bacon, onion pickles, mustard, tomato sauce, milk bun	28
FRIED CHICKEN BURGER Crispy chicken thigh fillet, kim chi slaw, gochujang aioli, fries	26
THE OAK CAESAR SALAD (GRO) Cos lettuce, bacon, croutons, egg, caesar dressing, parmesan & anchovies	26
MARINATED CHICKEN NOODLE SALAD (GRO) Marinated grilled chicken, vermicelli noodles, asian slaw, cucumber ribbons and fried shallots	26
ADD: Fried chicken 6 Fried squid 6 Popcorn prawns 8	



Sides & Toppers

SIDE OAK SALAD	5
SIDE VEGETABLES Crispy chat potatoes, carrot, broccolini	6
SURF & TURF Prawns x 3 & Squid x 3	9



KIDS MENU

CHEESEBURGER	15
CHICKEN NUGGETS	15
CHICKEN SCHNITZEL	15
BATTERED FISH	15



ALL KIDS MEALS SERVED WITH
SALAD, SULTANAS, CHEESE,
FROG IN A POND & SOFT DRINK

DESSERT

PANNA COTTA (V/GRO) Berry compote, fresh berries	14.5
STICKY DATE PUDDING Rum sauce, ice cream	14.5



\$20 Lunch MENU

AVAILABLE 7 DAYS & INCLUDES
A BEER, WINE OR SOFT DRINK!

CHICKEN SCHNITZEL OR
VEGAN SCHNITZEL
Chips & salad

CHICKEN CAESAR SALAD

BATTERED, GRILLED OR
CRUMBED GARFISH
Chips & salad

V - Vegetarian | VE - Vegan | GR - Gluten Reduced | GRO - Gluten Reduced Option

PUBLIC HOLIDAYS: 10% Surcharge applies.

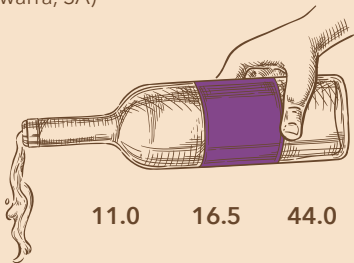
WINES

RED WINES

	150ML	250ML	BTL
NEPENTHE Pinot Noir (Adelaide Hills, SA)	16.0	24.0	64.0
OAKRIDGE Pinot Noir (Yarra Valley, VIC)	12.5	19.0	50.0
ROBERT OATLEY GSM (McLaren Vale, SA)	10.5	16.0	42.0
RUNNING WITH BULLS Tempranillo (Barossa Valley, SA)	11.0	16.5	44.0
PIKES 'LOS COMPANEROS' Shiraz Tempranillo (Clare Valley, SA)			48.0
STONYFELL Shiraz (Adelaide, SA)	7.5	11.0	29.0
ROBERT OATLEY Shiraz (McLaren Vale, SA)	10.5	16.0	42.0
PEPPERJACK Shiraz (Barossa Valley, SA)	11.0	16.5	44.0
FIRST DROP MOTHER'S MILK Shiraz (Barossa Valley, SA)	14.0	21.0	56.0
HENTLEY FARM "VILLAIN & VIXEN" Shiraz (Barossa Valley, SA)	13.0	19.5	51.0
ROCKFORD BASKET PRESS Shiraz (Barossa Valley, SA)			150.0
PARKER ESTATE COONAWARRA Cabernet Sauvignon (Coonawarra, SA)	11.5	17.5	46.0
VASSE FELIX Filius (Margaret River, SA)			48.0
WYNN'S BLACK LABEL Cabernet Sauvignon 2022 (Coonawarra, SA)	14.0	21.0	56.0

ROSÉ

GOLDING "THE EAST END" Rosé (Adelaide Hills, SA)	11.0	16.5	44.0
THE LANE Rosé (Adelaide Hills, SA)	12.0	18.0	48.0
MIRAVAL PROVENCE Rosé (Provence, France)			56.0
ROCKFORD ALICANTE Alicante Bouchet (Barossa Valley, SA)			62.0



WHITE WINES



	150ML	250ML	BTL
STONYFELL Sauvignon Blanc (Adelaide, SA)	7.5	11.0	29.0
BIRD IN HAND Sauvignon Blanc (Adelaide Hills, SA)	11.0	16.5	44.0
SIDEWOOD Sauvignon Blanc (Adelaide Hills, SA)			44.0
ISABEL ESTATE Sauvignon Blanc (Marlborough, NZ)	12.0	18.0	48.0
SHAW & SMITH Sauvignon Blanc (Adelaide Hills, SA)	13.0	19.5	51.0
SQUEALING PIG NEW ZEALAND Pinot Gris (Marlborough, NZ)	10.5	16.0	42.0
GOLDING ESTATE Pinot Gris (Adelaide Hills, SA)	12.0	18.0	48.0
THE LANE Pinot Gris (Adelaide Hills, SA)	13.0	19.5	51.0
HENTLEY FARM Riesling (Barossa Valley, SA)	11.0	16.5	44.0
PIKES TRADITIONALE Riesling (Clare Valley, SA)	11.0	16.5	44.0
PEWSEY VALE EDEN VALLEY Riesling (Eden Valley, SA)			48.0
CHAPEL HILL Chardonnay (McLaren Vale, SA)	9.5	14.5	38.0
SIDEWOOD Chardonnay (Adelaide Hills, SA)			48.0
BROWN BROTHERS Moscato (King Valley, VIC)	9.5	14.5	38.0

Sparkling

	150ML	BTL
CIAO BELLA Prosecco (Veneto, Italy)	9.0	36.0
STONYFELL Sparkling White (Adelaide, SA)	8.0	31.0
THE LANE LOIS Sparkling White (Adelaide Hills, SA)	11.0	44.0
BIRD IN HAND Sparkling Pinot Noir (Adelaide Hills, SA)	12.0	48.0
PIPER HEIDSIECK Cuvee Brut (Champagne, France)		100.0
G.H.MUMM CORDON ROGUE Champagne Brut (Champagne, France)		105.0



- Cocktails -

COCONUT MARGARITA With 1800 Coconut tequila	19.0
EARL GREY & ELDERFLOWER GIN FIZZ Earl Grey Infused Gin, Soda & Lemon	14.0
CHOCOLATE NEGRONI With Creme De Cacao & Chocolate Bitters	16.5
ORANGE WHISKEY SOUR Bourbon infused with Orange	19.0
CINNAMON ESPRESSO MARTINI Vanilla & Cinnamon Infused Grey Goose Vodka	19.0

MOCKTAILS

FRUITY BLAST Apple, orange, pineapple & lime juice	7.5
PASSIONBAYBREEZE Cranberry & pineapple juice with passionfruit syrup	7.5

