

Oaks Café Menu

Available Monday – Sunday 5.00pm – 9.30pm

122 Liverpool St, Wanganui

Phone 06 3458309 to make a reservation / For in-house guests please dial '0'

BREADS

Breads (▲.v) – baked baguette with house made garlic butter - \$9.00

Breads & Dips (▲.v) – a selection of warmed breads with chef's choice of dips

- For one \$9.00 / For two \$14.00

ENTREES

Prawns (g) – Sautéed chilli & garlic prawns with coriander & steamed rice - \$16.00

Calamari (g) – calamari rings coated in black & white sesame seeds with lemon aioli - \$16.00

Pork Belly (g) – twice cooked belly bites coated with a sticky chinese sauce, sesame seeds & coriander - \$16.00

Terrine (▲) – housemade ham & chicken terrine with garlic crostini - \$16.50

Chicken – crispy fried chicken strips served with a honey soy dipping sauce - \$16.00

Fried Tofu (g.v) – with sweet chilli & ginger sauce - \$15.00

Soup (g) – soup of the day served with warm sourdough - \$16.00

CAFE STYLE MEALS

Fish & Chips – kiwi favourite served battered or crumbed, with house made slaw or salad - \$27.00

Pasta of the Day (▲) - please ask for today's pasta - \$26.50

Lamb Shanks (g) - slow cooked shanks, served with creamy mash, honey glazed carrots & mint jus
- one shank \$26.00 / two shanks \$32.00

Roast Vegetable Salad (g.v.d.n) – with honey roasted seeds, baby spinach & housemade cashew cheese sauce - \$24.50

Chicken Quesadillas – with cheese, tomato & herbs topped with tomato salsa & sour cream, served with crosscut fries - \$23.50

Open Steak Sammy (▲) – on sourdough with mesclun salad, roasted tomato, mushrooms & caramelized onion, served with fries - \$26.50

Chicken Wings (g) – sweet chilli & garlic wings served with crosscut fries - \$24.00

Chicken Parmigiana – herb crusted chicken breast topped with house-made tomato sauce & mozzarella cheese served with salad & fries - \$28.00

Seafood Platter to Share – pan fried fish, salt & pepper squid, smoked salmon, garlic & chilli prawns, mussels, toasted pita bread, lemon aioli & fries - \$49.00

MAINS

Fish (▲) – herb crusted with creamy mash & vegetables with a caper & shrimp beurre blanc sauce - \$36.00

Risotto (g) – with roasted pumpkin, rocket & parmesan cheese - \$32.00

Lamb Rack (g) – served with country style potato cake, minted pea puree, honey glazed carrots & jus - \$36.00

Chicken (d.g) – chicken breast coated in cajun spice with sautéed potatoes, chorizo, broad beans & cranberry salsa - \$33.50

Salmon (g) – honey sesame salmon on carrot & ginger puree with asian black rice salad - \$35.00

Beef Tenderloin – wrapped in bacon, served with creamy mash, wilted greens, baked mushroom & jus - \$36.50

Pork – stuffed with apples, prunes & herbs served with roasted potatoes & slaw - \$33.50

(g) Gluten Free (n) Nuts Included (v) Vegetarian (d) Dairy Free (▲) Gluten Free Option Available

FROM THE GRILL - *(Create your meal from the options below)*

Choose your preferred meat & have it cooked to your liking

250gm Eye Fillet - \$36.50	}	Add Surf - \$6.00
300gm Scotch Fillet - \$37.50		
400gm Scotch Fillet on Rib - \$38.50		

Chicken Breast – \$34.50

Select one green option:

Housemade slaw / Seasonal Salad / Seasonal Vegetables

Select one starchy option:

Wedges	Polenta Chips
Fries	Creamy Mash

Sauce: One of the following (extra sauce \$2.00 per sauce)

Mushroom	Béarnaise
Creamy peppercorn	Bordelaise
Café de Paris butter	Garlic Butter

SIDE ORDERS

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

SALAD DRESSING OPTIONS

Mayonnaise / French / Blue cheese

DESSERTS - *All individual desserts \$16.00*

Duo of Kapiti Sorbets (g.d) - seasonal fruit & berry coulis

Ice Cream Sundae - your choice of chocolate, caramel or berry

Banoffee Pie – with bananas, whipped cream, chocolate sauce & vanilla bean ice-cream

Cheesecake – housemade & served with a garnish of cream

Sticky Date Pudding – traditional dessert served with vanilla bean ice-cream & caramel sauce

Panacotta (g.v.d) – coconut & lime panacotta with lemon sorbet & berry compote

Almond & Orange Cake (n) – served warm with vanilla bean ice-cream & orange sauce

Chocolate Tart – with vanilla bean ice-cream, berry sauce & quenelle of cream

Taste Bud Sensation to Share - selected taste of three desserts from above - \$30.00

CHEESE (n.▲)

Cheese Plate to Share (n) - \$22.50 served with crackers, fruit paste & bread

(Kapiti Kikorangi Blue - 50gm, Kapiti Kahikatea Camembert - 50gm, Kapiti Pakari Aged Cheddar - 50gm)

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

**Takeaway containers available – surcharge of \$1.00 applies*

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