

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

Shrimp Cocktail (g) – prawns with avocado & cherry tomatoes in a tangy seafood sauce on a chiffonade of lettuce - \$16.50

Crispy Chicken Nibbles – topped with chilli sauce & mayo - \$16.00

Arancini Balls (g.v) – cheesy arancini balls served with sour cream - \$15.50

Mussels – stuffed with chilli & lemon mascarpone, battered & served with lemon mayo - \$16.00

Satay Beef Skewers (g) – served with satay dipping sauce - \$16.00

Vegetable Pakora (g.v.d) – served with coconut mint yoghurt - \$15.00

Crispy Spring Rolls – duck & cabbage spring rolls served with plum dipping sauce - \$16.50

Summer Rice Paper Rolls (g.v) – julienned vegetables wrapped in rice paper served with a spicy dipping sauce - \$15.00

Scallops – dusted in paprika, wrapped in bacon & served with lemon aioli - \$16.50

CAFE STYLE MEALS

Fish & Chips – kiwi favourite served battered or crumbed, with housemade 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, green beans, tomato & fennel jus
- one shank \$27.00 / two shanks \$33.00

Thai Beef Salad – with crispy noodles & a lime & sesame dressing - \$25.50

Spiced Haloumi Salad (g.v.n) – with roast beetroot, orange, rocket & citrus dressing - \$23.00

Tacos (g.v.d) – black bean tacos with lettuce, tomato, red onion & avocado cilantro-lime sauce - \$24.50

Southern Fried Chicken Burger – with pineapple, bacon, cheese, lettuce topped with spiced mayo & served with fries - \$25.50

Beef Burger – beef, bacon, cheese, egg, lettuce, beetroot, tomato, pineapple, relish, spiced mayo & served with fries - \$25.50

Mango Chicken Curry – served with coconut rice & naan bread - \$26.50

Vegetarian Parcels (v) – spinach, feta & onion wrapped in filo served with seasonal salad - \$24.50

MAINS

Seafood Bouillabaisse – served with warmed bread - \$30.00

Fish (g) – with lemon, herbs, capers & butter, wrapped, baked & served in a paper parcel with fresh green salad, broccolini & glazed baby carrots - \$34.00

Venison (g) – venison Denver leg pan seared served with dauphinoise, seasonal vegetables & a caramel onion jus - \$36.00

Chicken (g) – garlic & thyme marinated chicken breast with seasonal vegetables, dauphinoise & jus - \$34.50

Black Pepper Tofu (g.v) – vegan black pepper tofu with eggplant, mushrooms & rice - \$29.00

Salmon (g) – oven baked salmon topped with a feta olive tapenade served with a lemon risotto & garnished with prawns - \$35.00

Pork (▲) – twice cooked pork belly served with chilli rice wilted greens & finished with a honey soy sauce - \$34.00

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

ANGUS PURE BEEFSTEAK 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
Tenderest Cut

300gm Scotch Fillet - \$37.50
Tasty & Juicy Cut

400gm Scotch Fillet on Rib - \$38.50
Tasty & Juicy served on the bone

} Add Surf - \$6.00

Select one green option:

Seasonal Vegetables / Seasonal Salad / Housemade slaw

Select one starchy option:

Crosscut Fries

Dauphinoise

Wedges

Creamy Mash

Fries

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

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 (v) – with bananas, whipped cream, chocolate sauce & vanilla bean ice-cream

Cheesecake (v) – housemade & served with a garnish of cream

Lemon Tart (n.v.d) – tangy lemon tart with seasonal berries

Vanilla Crème Brulee (g.v) – with tuile biscuit & berry compote

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

Chocolate Mousse (n) – with white chocolate truffles, tuile biscuit, caramelised walnuts & seasonal berries

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*

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