

Oaks Café Menu

Available Monday – Sunday 5.00pm – 9.30pm

122 Liverpool Street, Wanganui

Phone: 06 345 8309 to make a booking

BREADS

Breads (v) – warmed sliced sourdough, garlic butter & confit garlic For one \$7.50/For two \$11.00

(Gluten Free Option Available)

Breads & Dips (v/n) – a selection of warmed breads with dips For one \$8.00/For two \$13.00

(Gluten Free Option Available)

ENTREES

Pork Belly - tamarind & coconut pork belly with bean puree - \$14.50

Salt & Pepper Squid – with chipotle aioli dipping sauce - \$13.50 *(Gluten Free Option Available)*

Scallops - bacon wrapped on crushed peas - \$16.50

Brie (v) - filo wrapped & oven baked, with cranberry sauce - \$14.00

Salmon Gravlax - vodka infused salmon with bruschetta & avocado salsa - \$14.50 *(Gluten Free Option Available)*

Arancini Balls – filled with meat & bocconcini served with aioli and pesto - \$15.00

Pear & Blue Cheese (v/g/n) - with caramelised walnuts salad greens & maple vinaigrette - \$14.50

CAFE STYLE MEAL

Fish & Chips – battered or crumbed, served with house made slaw – \$26.50

Pasta of the Day - please ask for today's pasta – \$26.50 *(Gluten Free & Vegetarian Option Available)*

Beef Bourguignon (g) – slow cooked beef cheeks & creamy mash – one cheek \$26.00/two cheeks \$29.50

Tarragon Chicken Pie – creamy potato mash, peas, carrots & gravy - \$26.00

Seafood Chowder – with crusty bread - \$16.50

Carne Asada Fajita – flank steak, house made slaw, chimichurri, avocado salsa & grilled flatbread - \$23.00

(Gluten Free Option Available)

Vegetarian Tart - tomato & goat feta tart with rocket herb oil - \$19.50

PLATTERS FOR TWO

Seafood – scallops, salt & pepper squid, mussels, grilled prawns, smoked salmon, fish goujons, prawn twisters, toasted pita bread, caperberries, garlic aioli & lemon wedges - \$42.00

Spanish Tapas Platter – chicken skewers, bocconcini, roasted garlic, sliced chorizo, anchovies with capers, peppers, marinated olives, roasted almonds, olive oil, salt & warmed breads - \$42.00

Vegetarian Mezze Platter – falafel, peppers, cucumber, hummus, artichoke, carrot salad, roasted garlic, beetroot relish, tzatziki & toasted pita bread - \$38.00

MAINS

Fish Of The Day – please ask for today's creation & price

Venison – denver leg, potato & kumara cake, wilted greens, port jus & sundried cranberry jam - \$36.00

Lamb (n/g) - cashew nut & herb crusted lamb rump with dauphinoise potato, wilted greens, carrots & minted jus - \$35.00

Chicken – smoky bacon and miso chicken, sweet potato mash, spring onion & noodle frizz - \$35.00

Pork (g) – fillet stuffed with fig, dauphinoise potato, wilted greens & jus– \$34.50

Vege Stack (v/g/d) – roasted vegetable stack, house made relish, olive garnish - \$27.00

Tofu (v/g/d) – togarashi coated tofu, mushrooms & wilted greens - \$28.00

Please turn the page for our grill menu & more

(g) *Gluten Free

(n) Nuts Included

(v) Vegetarian

(d) Dairy Free

FROM THE GRILL - (Plan your plate from our Grill options)

Choose your preferred meat & have it cooked to your liking

(Add Surf to your steak for \$5.00)

250gm Eye Fillet - \$36.00	Chicken Breast - \$35.00
300gm Scotch Fillet - \$37.00	Venison Denver Leg- \$36.00
400gm Scotch Fillet on Rib - \$38.00	

Served with either salad, house-made slaw or seasonal vegetables & your choice of one starch option & one sauce option from those listed below

Starch

Wedges	Kumara Fries	Creamy Mash
Fries	Polenta Chips	Potato Dauphinoise

Sauce (additional sauce \$2.00 per serve)

Mushroom	Béarnaise	Garlic Cream	Bordelaise
Garlic Butter	Chimichurri	Creamy Green Peppercorn	

SALAD DRESSING OPTIONS

Mayonnaise / Thai Mayonnaise / Blue Cheese / French

SIDE ORDERS

Fries	\$6.00	Battered Onion Rings	\$6.00
Polenta Chips	\$8.00	Sauté Mushrooms	\$8.00
Kumara Fries	\$7.00	Salsa or Sour Cream	\$2.00

DESSERTS - Individual desserts \$15.00

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

Chocolate Crème Brulee – black doris plum ice cream & whipped cream

Cheesecake - House made served with cream, please ask for today's flavour

Roasted Pear –whiskey cinnamon mascarpone & ice cream

Churros - dusted in cinnamon sugar served with chocolate dipping sauce

Sticky Date Pudding - vanilla bean ice-cream & toffee sauce

Lemon Passionfruit Tart – mascarpone & ice cream

Bombe Alaska – Italian meringue, raspberry coulis & vanilla bean ice cream

Taste Bud Sensation – sample any three items from the above desserts, ideal for two to share - \$28.00

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

Sweet Treat (n) – a selection of bite sized tasty treats - \$8.50, served with a regular coffee/tea \$13.00

CHEESE (n) - 70gm serve - \$15.00

(Gluten Free Option Available)

Kapiti Kikorangi Blue – served with house made crackers, crusty bread, quince paste & caramelised walnuts

Kapiti Aorangi Brie – served with house made crackers, crusty breads & relish

Kapiti Pakari Aged Cheddar – served with house made crackers, fig paste & caramelised walnuts

Select all three cheeses - \$27.00

**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*

(g) *Gluten Free (n) Nuts Included (v) Vegetarian (d) Dairy Free