

# 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

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

## ENTREES

**Crispy Spring Rolls (d)** – filled with Pork & Cabbage served with spicy dipping sauce - \$13.50

**Prawns** – panko crumbed with wasabi mayo - \$14.50

**Scallops (g.n)** – pan seared with pistachio & lemon - \$16.50

**Pork Belly** – with slaw & sticky five spiced pineapple - \$15.00

**Caesar Salad** – served in parmesan twill with croutons, bacon, salad green & a balsamic vinegar, honey dressing- \$14.00

**Spinach & Ginger Dumplings (v)** - served with crispy fried tofu & spicy dipping sauce - \$15.00

**Lamb Meatballs** – with chimichurri sauce & crumbled feta - \$15.00

## PLATTER FOR TWO

**Seafood** – scallops, salt & pepper squid, mussels, grilled prawns, smoked salmon, fish goujons, prawn twisters, toasted pita bread, caper berries, garlic aioli & lemon wedges - \$48.50

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

**Vegetarian Mezze Platter** – falafel, smoked piquillo peppers, cucumber, hummus, artichoke, slaw, celery, carrots, cherry tomatoes, roasted garlic, beetroot relish, tzatziki & toasted pita bread - \$38.00

## 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

**Ox Cheek (g)** – slow cooked served with creamy mash, red cabbage & mustard cream fraiche – One Cheek \$26.00/Two Cheek \$29.50

**Steak & Ale Pie** - served with pea mash & carrots - \$26.50

**Seafood Chowder** – with crusty bread - \$16.50

**Chicken Salad (g)** – coconut, lime & coriander poached chicken salad - \$23.00

**Capsicum (g.v)** – stuffed with quinoa, vegetables, tofu, herbs & spices - \$20.00

## MAINS

**Fish of the day** – please ask for today's creation price may vary

**Venison (g)** – pan roasted served with carrot puree, dauphinoise, roasted beets & mulled wine glaze - \$36.00

**Lamb (g)** – loin marinated in coriander & honey served with baby potatoes, carrots, seasonal greens & jus - \$35.00

**Chicken** – moroccan spiced chicken with roast vegetable couscous - \$33.50

**Salmon (g)** – baked sesame & teriyaki salmon served with asian greens & rice - \$32.50

**Coconut Curry Noodle Bowl (v.g)** – with seasonal vegetables & rice noodles - \$25.50

**Beef Wellington** – served medium to medium rare with herb roasted potatoes, green beans, baby carrots & a red wine mushroom sauce - \$36.50

**Duck** – sliced duck breast served on caramelised pear & wild rocket salad with roasted baby beets & honeyed balsamic glaze - \$34.00

**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

300gm Scotch Fillet - \$37.00

400gm Scotch Fillet on Rib - \$38.00

Chicken Breast - \$35.00

Venison - \$36.00

**Select one green option:**

House-made slaw / Seasonal Salad / Seasonal Vegetables

**Select one starchy option:**

Wedges

Kumara Fries

Creamy Mash

Fires

Polenta Chips

**Sauce: One of the following (additional sauce \$2.00 per serve):**

Béarnaise

Bordelaise

Creamy Peppercorn

Garlic Butter

Mushroom

**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

**SALAD DRESSING OPTIONS**

Mayonnaise / Blue Cheese / French

**DESSERTS - Individual desserts \$15.00**

**Duo of Kapiti Sorbets (g,d)** - with seasonal fruit & berry coulis

**Chocolate Salted Caramel Brownie** – with berry compote & ice cream

**Cheesecake** - house made served with cream

**Lemon Soufflé** – with roasted black doris plums, cream & ice-cream

**Tiramisu Ice-Cream Cake (n)** – with nuts, chocolate raisins, strawberries & cream

**Pear & Almond Frangipane Tart (n)**– with tequila lime syrup, crème anglaise & ice-cream

**Individual Key Lime Pie** – with cream & strawberries

**Raspberry & Pistachio Meringue (g,n)** – with berry coulis & cream

**Taste Bud Sensation** – selected tastes from our main dessert items listed above (please ask wait staff about the options) For two - \$28.00

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

**CHEESE (n,▲) - 70gm serve - \$15.00**

**Kapiti Kikorangi Blue** – served with toasted bread, crackers, quince paste & caramelised walnuts

**Kapiti Aorangi Brie** – served with toasted bread, crackers & relish

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

**Select all three cheeses - \$27.00**

*\*Gluten Free – Kitchens 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 (▲) Gluten Free Option Available**