

Oaks Café Menu

Breads

Breads (▲.v) – warmed, sliced sourdough, garlic butter & confit garlic

- For one \$8.00 / For two \$12.00

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

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

Entrées

Summer Spring Rolls (g.v) - served with a spicy thai dipping sauce - \$15.50

Arancini – with chicken, bacon & basil served on a bed of fresh tomato salsa - \$15.50

Scallops – crispy tempura battered with lemon aioli - \$16.50

Tomato Basil Stack (g.v) – with avocado oil & bocconcini - \$15.50

Beef Carpaccio (g.d) – seasoned with japanese spices seared & sliced garnished with rice - \$16.50

Beetroot Ravioli (v.n) – filled with goat's cheese & peas with mint & walnut pesto - \$16.00

Shrimp Cocktail – classic shrimp cocktail in a remoulade sauce on a chiffonade of lettuce - \$16.00

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 - \$49.00

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

Cafe Style Meal

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

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

Braised Lamb Shanks ^(g) – slow cooked & served with creamy mash with peas
- One shank \$25.00 / Two Shanks \$30.00

Beef Salad ^(▲) – juicy strips of aromatic beef, salad greens, crispy noodles & sesame dressing - \$25.00

Chicken Salad – green beans, cucumber, micro greens & freekeh with grilled tahini chicken - \$25.00

Soup – ribolita with Italian pork meatballs - \$17.00

Burger – southern fried chicken & bacon burger with lettuce, avocado & aioli with fries - \$25.00

Tacos & Fries –pan-fried fish, house-made slaw wrapped in soft taco with a spicy dressing - \$24.00

Main Menu

Fish of the Day - please ask for today's creation, prices vary

Venison - denver leg with potato pom-poms, wilted greens & cherry salsa - \$36.50

Lamb ^(g) - harissa spiced lamb rump with quinoa, feta, mint & orange salad - \$36.00

Chicken – with bocconcini, pesto, rocket salad & potato pom-poms - \$34.50

Salmon (g) – on pea & mint risotto with lemon butter - \$33.50

Beef (g) - served to your liking with dauphinoise, portobello mushroom, seasonal vegetables & madeira sauce - \$36.50

Risotto (v.g) – pumpkin & baby spinach risotto finished with truffle oil - \$30.00

From the Grill

Choose your preferred meat & have it cooked to your liking

(Add surf to your steak \$6.00)

250gm Eye Fillet - 36.50

300gm Scotch Fillet - 37.50

400gm Scotch Fillet on Rib - 38.00

Chicken Breast – 34.50

Venison Denver leg - 36.50

Select one green option:

House-made slaw / Seasonal Salad / Seasonal Vegetables

Select one starchy option:

Wedges

Polenta Chips

Fries

Creamy Mash

Kumara Fries

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

Mushroom

Béarnaise

Creamy peppercorn

Bordelaise

Café de Paris butter

Garlic Butter

Dessert Menu

All individual desserts \$16.00

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

Warm Molten Chocolate Lava Cake - with chocolate ice cream, seasonal berries & cream

Cheesecake - house made served with cream

Greek Yoghurt Cake – with fruit compote, lemon syrup & cream

Lime & Coconut Panna Cotta ^(g.d) – with seasonal berries

Crème Caramel ^(g) - with fresh berries & cream

Taste Bud Sensation - selected tastes from our main dessert items listed above (please ask wait staff about the options) For two - \$28.50

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

Cheese

Cheese Plate to Share ⁽ⁿ⁾ - \$22.50

served with crackers, fruit paste & bread

Kapiti Kikorangi Blue - 50gm, Kapiti Aorangi Brie - 50gm,

Kapiti Pakari Aged Cheddar - 50gm

Side Orders

Salsa or sour cream	2.00	Fries	6.00
Sauté mushrooms	8.00	Polenta Chips	8.00
Battered onion rings	6.00	Kumara Fries	7.00

Salad Dressing Options

Mayonnaise French Blue cheese

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 (Δ) Gluten Free Option Available