

Oaks Café Bar & Restaurant

BREADS *(gluten free option available)*

Garlic Bread – warmed sliced sourdough with garlic butter & confit garlic - For one \$7.00/For two \$10.00

Breads & Dips – warmed sourdough with chef's choice of dips - For one \$7.50 / For two \$12.00

STARTERS

Ceviche (g) - raw fish marinated in lime juice with coconut cream, pineapple & zest of lime, served with sweet potato crisps & mango salsa - \$15.00

Scallops (g) – Pan seared scallops on lemon cauliflower puree & crispy chorizo – \$16.50

Arancini - Smoked chicken & brie rice balls - served with saffron aioli - \$14.50

Coconut Chicken - served with mango & coriander coulis - \$14.50

Duck Rice Paper Rolls (g) - served with Asian dipping sauce - \$16.00 (Vegetarian option available)

Prawn Cocktail (g) – prawns with avocado, cherry tomatoes in a tangy seafood sauce on a chiffonade of lettuce - \$15.50

Tasting Trio – your choice of a taste from any three starters - \$17.00

CAFÉ MENU

Soup Of The Day - with oven baked sourdough - \$13.50

Braised Lamb Shanks (g) – with herbs & spices, served on creamy mash with peas - One shank \$24.00 / Two shanks \$28.50

Salad of the Day – please ask for today's salad - \$25.00

Vegetarian Curry (g) – a mild curry with coconut cream, tomato, pumpkin & chickpeas, drizzled with tahini yoghurt, served with rice & a poppadom - \$24.00

Chicken Burger - crumbed chicken with lettuce, tomato, avocado, brie, bacon & peach chutney, served with shoestring fries - \$24.50

Fish & Chips – Gurnard battered or crumbed, served with gourmet house-made slaw - \$26.00

Pasta of the Day - please ask for today's pasta - \$25.00

PLATTER FOR TWO

Seafood - selection of smoked salmon, ceviche, garlic prawns, seared scallops, pan-fried fish with shoestring fries, toasted flat breads & house-made condiments - \$40.00

Poultry - coconut chicken, arancini, duck rolls & crumbed chicken with potato croquettes, house-made condiments & fresh salad garnish - \$40.00

Antipasto Platter – selection of cured meats, olives, sundried tomatoes, pickles, cheese, house-made dips & condiments, breads - \$38.00

MAIN MENU

Confit duck (g) - served on honey roasted kumara & bacon, with seasonal greens, finished with cherry vine tomato jus - \$36.00

Chicken (g) – breast of chicken filled with cranberry & cream cheese served with kumara & bacon galette, seasonal greens, finished with orange & rosemary jus - \$34.50

Lamb (g) – Lamb rump oven roasted with a garlic herb marinade, with roasted vegetables, seasonal greens & mint jus - \$35.00

Pork medallions - herb crusted pan fried served with caraway braised red cabbage, roasted kumara, apple & peach relish - \$32.50 (gluten free option available)

Salmon Fillet – marinated in ginger, garlic, herb crusted & oven baked, served with grilled seasonal vegetables & honey roasted pumpkin - \$35.00

Fresh Fish of the Day – Please ask for today's fish creation - \$35.00

Beef Tenderloin – wrapped in bacon cooked to your liking topped with a horseradish crust served on garlic mash, with seasonal vegetables & béarnaise sauce - \$36.00 (gluten free option available)

(g) Gluten Free

(n) Nuts Included

(v) Vegetarian

(d) Dairy Free

FROM THE GRILL

Choose your preferred cut of meat & have it cooked to your liking:

250gm Eye Fillet - \$35.00

250gm Sirloin (Porterhouse) - \$34.00

300gm Scotch Fillet - \$36.00

400gm Scotch Fillet on Rib - \$37.00

Served with salad or grilled seasonal vegetables & your choice of one potato & one sauce option from those listed below:

Potato: One of the following:

Fries / Wedges / Creamy Mash / Croquettes

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

Mushroom / Béarnaise / Garlic Cream / Creamy Green Peppercorn/ Bordelaise / Garlic Butter

SIDE ORDERS

Salsa or sour cream \$2.00

Sauté mushrooms \$7.00

Steak fries \$6.00

Battered onion rings \$6.00

SALAD DRESSING OPTIONS

Mayonnaise / Blue cheese / French / Thai mayonnaise

DESSERT MENU – individual desserts \$15.00

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

Kapiti Sorbet (g/d) – served with tuile crisp, garnished with berry coulis

Passion fruit Crème Brulee – served with, almond & orange biscotti, seasonal fruits & crème anglaise

Banana chocolate filo – served with chocolate ganache & vanilla bean ice-cream

Chocolate mocha brownie (g) - served with affagato ice cream & cream anglaise

Pina colada yoghurt cream (g) - served with caramelized pineapple & toasted coconut & tuile wafer

Peanut butter and salted caramel mousse (n/g) - served wrapped in tuile wafer topped with chocolate ganache

Berry praline parfait (g) - served between meringues finished with decadent white chocolate sauce

CHEESE (N) 70gms cheese per serve - \$15.00

Puhoi Matakana Waxed Blue – served with house made oat crackers & prunes soaked in port

Puhoi Te Muri Triple Cream Brie - served with grapes, toasted nuts & garlic bruchetta

Puhoi Aged Cheddar – served with house made relish & garlic bruchetta

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.

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