MELBOURNE CUP 2024

STARTER

House made garlic bread ${f v}$	10
Fresh Natural Sydney Rock Oysters served with shallot & red wine vinaigrette	1/2 doz 35 1 doz 55
Salt & pepper Szechuan squid served with sweet soy &	chilli 20
Truffle Fries with Dusted parmesan ${f v}$	15
SALADS	
Coconut poached chicken salad with cucumber, carrot, bean sprouts, mint, coriander, green leaves, chilli, soy glaze & lime dressing gf	27
Classic Caesar salad with baby cos lettuce, bacon, garli anchovies, topped with parmesan cheese & egg	c croutons, 24
THE OAKS CLASSICS	
Beer battered Australian flathead fillets with fries, musk lemon & tartare	ny peas, 37
Herb crumbed chicken breast dusted with parmesan se Oaks slaw & gravy	erved with fries, 29
Dukkah spiced Cauliflower steak with pistachio, chilli, de Cauliflower purée ve , gf	ried currant 32
Roasted barramundi fillet served with rocket, cherry to & olive salad, lemon & fries	mato 38
Grilled whole lemon sole with rocket, cherry tomato & o grilled lemon, sage butter & fries	live salad, 39
Duck Leg Confit, sweet potato puree, Chinese broccoli spiced citrus caramel gf	and 32
BURGERS Burgers served on brioche buns.	
Taffy's cheese burger, lettuce, cheese, bacon, pickle on gherkin, mustard & BBQ sauce & fries	ion, 29
The haloumi burger with green leaves, tomato, haloumi onion rings, smashed avocado, aioli, chilli jam & fries ${\bf v}$	cheese, fried 28

Gluten free bun available \$2.

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FROM THE GRILL THE DAVID THOMAS SELECTION

Rump Cap 250g	40
New York cut sirloin 300g grain fed	49
Scotch fillet 300g grain fed	51
Eye fillet 200g grain fed	51

All above steaks served with creamy mash & steamed green beans.

SAUCES

Mushroom & seeded mustard sauce **gf**, rosemary & red wine jus **gf** Café de Paris butter **gf**, anchovy & parsley butter **gf**, classic gravy **gf** or green peppercorn & roasted pepper sauce **gf**

Please note well done steaks take approx 40mins

PIZZA

Buffalo mozzarella & basil v	26
Tandoori chicken pizza with herbed yoghurt, cashews & coriander	28
Gluten free base available \$2. Vegan cheese \$2.	

DESSERTS

Warm sticky date pudding with butterscotch sauce &	
vanilla bean ice cream	17
The Oaks banoffee pie served with Dulce De Leche gelato	17

Whilst we endeavour to meet all dietary requirements, we cannot guarantee the dishes do not contain traces of seafood, nuts or other allergens. Please advise staff if you have any particular dietary requirements.

(v) vegetarian (ve) vegan (gf) gluten free