

OAK & VINE

SUNSHINE COAST

BITES

GARLIC NAAN BREAD \$16

A delightful twist on classic garlic bread using naan as the base, brushed with garlic butter and coriander

CRISPY COCONUT PRAWNS \$25

Golden coconut-battered prawns served with sweet chilli lime sauce

SZECHUAN PEPPER CALAMARI \$18

Crispy calamari with aromatic Szechuan seasoning, served with lime, coriander and ginger aioli

CAULIFLOWER POPCORN \$16

Golden cauliflower bites with Nam Jim dipping sauce

CHILLI CRAB NACHOS TO SHARE \$35

Crispy corn chips topped with Singaporean chilli crab meat, melted cheese and fresh spring onions

PUMPKIN ARANCINI \$18

Crispy pumpkin arancini served on a bed of miso tahini sauce

TOMATO BRUSCHETTA \$16

Toasted sourdough topped with ripe tomatoes, creamy feta, drizzled with aged balsamic glaze

SIDES

CHIPS \$12

Served with aioli

SEASONED WEDGES \$14

Served with sweet chilli and sour cream

MASALA SWEET POTATO CHIPS \$16

Sweet potato fries seasoned with Indian spices, served with mango chutney

ASIAN GREENS W/ OYSTER SAUCE \$14

Stir-fried bok choy, Chinese broccoli and snow peas in garlic oyster sauce

SWEET CORN & COCONUT SALAD \$14

Grilled corn with toasted coconut flakes, red onions, sun-dried tomatoes, lime and coriander

FROM THE GARDEN

CLASSIC CAESAR SALAD \$22

Cos lettuce, crispy bacon, crunchy croutons, soft-boiled egg, anchovies and shaved parmesan

Add chicken \$5 Add prawns \$12

THE BOTANIST \$22

Roasted cauliflower, pumpkin, toasted walnuts, beetroot and cranberries

Add feta \$4 Add chicken \$5 Add prawns \$12

VIETNAMESE BEEF SALAD \$26

Marinated beef strips with mesclun mix, onion, tomato, peanuts and fried shallots

PASTA

PRAWN AND CHORIZO LINGUINE \$37

Linguine with prawns, chorizo, garlic, onions, tomatoes and aged parmesan

Beverage Suggestions:

Wine: Sirromet Sauvignon Blanc (QLD) \$12

Beer: Balter Eazy Hazy (QLD) \$16

SINGAPORE CHILLI CRAB LINGUINE \$36

Linguine in a sauce inspired by Singapore's famous chilli crab with succulent crab meat

Beverage Suggestions:

Wine: Pewsey Vale Prima Riesling (SA) \$16

Beer: Balter Cerveza (QLD) \$11

VEGGIE PASTA \$32

Seasonal vegetables tossed with linguine pasta in a light creamy tomato sauce

Add chicken \$5 Add prawns \$12

Beverage Suggestions:

Wine: Squealing Pig Pinot Gris (NZ) \$12

Beer: Your Mates Sally IPA (QLD) \$16

MORE OPTIONS ON
OTHER SIDE OF MENU



GLUTEN FREE



DAIRY FREE



GLUTEN FREE OPTION AVAILABLE



VEGAN



VEGETARIAN

A 20% surcharge applies on public holidays.

Our menus may change without prior notice.

Kindly inform your server of any dietary requirements before placing your order.

Please note that our menu contains allergens and is prepared in a kitchen that processes nuts, shellfish, gluten and eggs.

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MAINS

CHILLI SALT BARRAMUNDI WITH MANGO CHUTNEY \$37

Crispy barramundi served with mango chutney, sweet corn and coconut salad

Beverage Suggestions:

Wine: Petal & Stem Sauvignon Blanc (NZ) \$12

Beer: Hahn Superdry Gluten Free (NSW) \$11

MACADAMIA HONEY GLAZED PORK BELLY \$35

Slow-roasted pork belly with a macadamia honey glaze, served with creamy apple slaw

Beverage Suggestions:

Wine: Bethany First Village GSM (SA) \$16

Beer: 4 Pines Amber Ale (QLD) \$14

FISH & CHIPS \$34

Tempura battered flathead with mixed salad, tartare sauce and chips

Beverage Suggestions:

Wine: Little Yering Rosé (VIC) \$10

Beer: Great Northern Original (QLD) \$10

CLASSIC CHICKEN SCHNITZEL \$28

Crumbed chicken breast served with salad, gravy and chips

Beverage Suggestions:

Wine: Sirromet Signature Chardonnay (QLD) \$16

Beer: Carlton Draught (VIC) \$10

TANDOORI CHICKEN PARMIGIANA \$32

Crumbed chicken breast topped with smoked ham, curry-infused tomato sauce, mozzarella, salad and gravy, served with chips

Beverage Suggestions:

Wine: Petal & Stem Sauvignon Blanc (NZ) \$12

Beer: Balter XPA (QLD) \$16

CHICKEN OR VEGETABLE KORMA \$34/\$32

Mildly spiced cashew-based thick gravy served with steamed rice, naan bread and pappadum

Beverage Suggestions:

Wine: McPherson Amiee's Garden Moscato (VIC) \$9

Beer: Somersby Apple (Denmark) \$10

MISO GLAZED SCOTCH FILLET \$42

With sesame green beans

Add surf & turf \$12

Beverage Suggestions:

Wine: Sirromet Signature Cabernets (QLD) \$16

Beer: Green Beacon Tropical Pale Ale (QLD) \$15

BURGERS

OAK & VINE CLUB \$24

Sourdough, grilled chicken breast, smoked bacon, mixed leaves, tomato, beetroot, Swiss cheese, aioli and chips

Beverage Suggestions:

Wine: Little Yering Pinot Noir (VIC) \$10

Beer: Oaks Oasis Tropical Ale (QLD) \$16

BEEF & BACON BURGER \$25

Milk bun with a grilled beef patty, smoked bacon, pickles, cheddar, aioli and chips

Beverage Suggestions:

Wine: Yering Little Station Shiraz (VIC) \$10

Beer: Balter Easy Hazy (QLD) \$16

PIZZA

MARGHERITA \$22

Fresh basil, olive oil, tomato and cheese

MEAT LOVERS \$28

BBQ sauce, chorizo, pepperoni, ham, sausage and cheese

PEPPERONI \$26

Pepperoni, tomato and cheese

TANDOORI CHICKEN \$28

Tandoori masala chicken, Spanish onion, fresh mint and cucumber raita

HAWAIIAN \$26

Smoked ham, pineapple, tomato and cheese

VEGGIE SUPREME \$24

Tomato base, black olives, Spanish onion, cherry tomatoes, basil and salsa verde



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