STARTERS

Garlic Bread (4pc) (VG) 8

Chilli, Cheese and Bacon Bread (4pc) 10

Steak House Chips with Tomato Sauce (V) 10

Pork and Prawn Kataifi Balls 18
With leafy greens and sweet chilli dipping sauce

Seasoned Potato Wedges (V) 14
With sweet chilli and sour cream

Sweet Potato Fries (GF, V) 14
With roasted garlic aioli

Jalapeno Poppers (4pc) (V) 17
Filled with risotto and cheese, crumbed and fried golden, with roasted garlic aioli

Crispy Buffalo Wings 6 | 12 16 | 21
With ranch dressing & your choice of:

- House made spicy chilli plum sauce
- Honey-mustard sauce
- Satay

Large SA Oysters (GF) (A)

Natural	½ dz | dz	20 | 38
Kilpatrick	½ dz | dz	21 | 40
Mignonette (Shallots & Red Wine Vinegar)	½ dz | dz	21 | 40

Corn, Zucchini and Ricotta Fritters (V) 17
Served with dill aioli, fresh lemon and micro greens

SALADS

Thai Beef Salad 27
Chargrilled beef tenderloin tossed with an Asian style salad with a chilli, lime and soy dressing

- (please note includes peanuts)

Chinese Crispy Squid (I) 27
Chinese squid served on an Asian style salad with a chilli, lime and soy dressing and fresh lemon

- (please note includes peanuts)

Honey, Cinnamon Pumpkin & Lentil Salad 24
(GF, V)
Cinnamon laced pumpkin with fresh rocket, candied walnuts and red onion finished with a honey-spiced red wine vinegar dressing

* Add Portuguese grilled chicken 8

Gluten Free (GF) - Gluten Free Option (GFO) - Vegetarian (V) - Vegan (VG) – Imported (I) – Australian (A)

ALL DAY DINING SATURDAY AND SUNDAY

CLASSICS

Slow Cooked Beef Cheek (GF) 36
In a rich red wine, vanilla and vegetable sauce with creamy mashed potatoes and broccolini

Beef Porterhouse Schnitzel 350g half | full 22 | 28
Crumbed steak, with chips and salad or vegetables

Chicken Schnitzel 350g half |full 21 | 27
Crumbed tender chicken breast with chips and salad or vegetables

Plant Based Schnitzel (VG) 22
With chips, salad or vegetables

* Add vegan parmigiana 4

Salt and Pepper Squid (GFO) (I) 26
Lightly dusted in a seasoned coating, fried and served with chips, salad, dill aioli and fresh lemon

Beer Battered Fish and Chips (GFO) (A) 27
Beer battered SA Garfish fillets served with chips, salad, dill aioli and fresh lemon

Big Beef Burger (GFO + $3) 26
A house made beef patty, cheese, bacon, onion jam, dill pickles and Berrenberg tomato chutney on a toasted milk bun with a side of chips and house-made BBQ sauce

* Add egg 4

Grilled Chicken Burger (GFO + $3) 26
Portuguese style chicken tenderloins, cheese, pineapple, bacon, tomato, lettuce and burger sauce on a toasted milk bun with a side of chips and house-made BBQ sauce

HOUSE SMOKED SPECIALTIES

Sticky BBQ Pork Baby Back Ribs 40
Slow cooked in sticky cola and BBQ sauce served with steakhouse chips, coleslaw and aioli

BBQ Beef Ribs (GFO) 36
Our legendary hickory smoked beef ribs, served with steakhouse chips and coleslaw

Oak, Pecan and Cherry Smoked Beef Brisket 35
With a maple and bourbon glaze, sweet potato mash and steamed greens

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FROM THE GRILL

Black Tyde 300g Sirloin MSA (GFO) 44
150 day grain fed, MS2+, a flavourful cut with the perfect amount of fat and marbling

Angus Pure MSA Scotch Fillet 300g (GFO) 50
South Australian 150 day grain fed MS3+

Fillet Mignon 200g (GFO) 45
Beef tenderloin, very lean and the most tender cut of meat, wrapped in smokey bacon

100% Pure Black Onyx Angus MS3+
270 Day Grain Fed
Renowned for its rich, silky and succulent flavours, Black Onyx Angus will exceed your expectations

- Porterhouse 300g 58
- Scoth Fillet 400g 68

Certified Black Angus Rump
South Australian 150 day grain fed MS3+. Packed full of flavour

- Rump 300g 35
- Rump 500g 47

Rib Eye YG 400g 51
On the bone, very tender and full flavoured

Steaks are served with your choice of steakhouse chips and garden salad or steakhouse chips and vegetables

Please note our chips are not GF

SIDES

Coleslaw (GF, V)	4
Mashed Potatoes (GF, V)	4
Greek Salad (GF, V)	7
Seasonal Vegetables (not vegan)	8
Swap chips for sweet potato fries	4

KIDS (under 12 years)

Fish and Chips (GFO) (A)	14
Chicken Breast Nuggets and Chips	14
Cheese Burger and Chips	14
Ham and Pineapple Pizza	14

If you have had a pleasant experience, it would be greatly appreciated if you could leave us a Google review.

However, if anything has not met your expectations, please contact management at info@theoakbankhotel.com.au

SAUCES (All GF)

Red Wine Jus	4
Gravy	3
Mushroom	4
Peppercorn	3
Dianne	3
Garlic Cream	3
Chilli Pepper	3
Hollandaise	3
Duo Mustard	3

TOPPINGS

Parmigiana (GF) 4
Napolitana, cheese

Mexican (GF) 5
Mexican salsa, cheese, guacamole, sour cream, corn chips, jalapenos

Kilpatrick (GF) 5
Bacon, kilpatrick sauce, cheese

Hawaiian (GF) 5
Napolitana, ham, pineapple, cheese

Meatlovers (GF) 6
Chorizo, ham, bacon, salami, BBQ sauce, cheese

Oakey (GFO) 6
Guacamole, cheese, onion rings, sour cream and sweet chilli

Surf and Turf (GF) (I) 8
Prawns, garlic cream sauce

Fierce Surf and Turf (GF) (I) 9
Prawns, squid, chilli, garlic cream

Bug Surf and Turf (GF) (I) 10
Slipper lobster, prawns and garlic cream

SWEET TOOTHS

Kids Ice-cream Sundae (GFO) 5
Vanilla ice-cream with chocolate, strawberry or caramel topping with nuts or sprinkles & wafer

Ice-cream Sundae (GFO) 10
Vanilla ice-cream chocolate, strawberry or caramel with nuts, whipped cream, wafers & cherry

Affogato (GF) 16
Frangelico or Baileys with coffee shot & vanilla bean ice-cream

Caramel Swirl Cheesecake 17
Served with butterscotch sauce & salted caramel ice-cream

Self Saucing Chocolate Pudding 16
Served with biscotti & vanilla bean ice-cream