



WINE MENU

	MEMBERS		NON MEMBERS	
	GLASS	BOTTLE	GLASS	BOTTLE
SPARKLING				
Rothbury Estate Sparkling Cuvee STH EAST AUS	6.5	32	7.0	34
Mitchelton Single Vineyard NV Sparkling VIC	8.0	38	8.5	40
Preece King Valley Prosecco VIC	9.0	43	9.5	45
Yellowglenn Yellow Piccolo 200ml		9.5		10
WHITE				
Rothbury Estate Chardonnay STH EAST AUS	6.5	32	7.0	34
Mitchelton Single Vineyard Chardonnay VIC	8.0	38	8.5	40
Devils Lair Honeybomb Chardonnay WA	9.0	43	9.5	45
Rothbury Estate Sauvignon Blanc STH EAST AUS	6.5	32	7.0	34
Matua Sauvignon Blanc NZ	8.0	38	8.5	40
Devils Lair Cheeky Devil Sauvignon Blanc WA	9.0	43	9.5	45
Hartogs Plate Moscato SA	7.0	33	7.5	35
T'Gallant Cape Schank Pinot Grigio VIC	8.5	42	9.0	44
Preece King Valley Pinot Grigio VIC	9.0	43	9.5	45
T'Gallant Cape Schank Rose VIC	8.5	42	9.0	44
Squealing Pig Pinot Gris NZ	9.0	43	9.5	45
Preece King Valley Riesling VIC	9.0	43	9.5	45
RED				
Rothbury Estate Shiraz Cabernet Sauvignon STH EAST AUS	6.5	32	7.0	34
Preece Great Western Cabernet Sauvignon VIC	9.0	43	9.5	45
Mitchelton Single Vineyard Shiraz VIC	8.0	38	8.5	40
Saltram 1859 Shiraz SA	9.5	47	10	49
Hartogs Plate Cabernet Merlot WA	7.0	33	7.5	35
Wolf Blass Private Release Merlot SA	9.0	43	9.5	45
T'Gallant Cape Schank Pinot Noir VIC	8.5	42	9.0	44

BISTRO MENU



ENTRÉE

Garlic or Herb Bread	\$6.50
with cheese	\$7.50
Homemade Soup of the Day	\$8.00
Vegetarian Spring Rolls	\$8.50
Vegetarian mushroom and vegetable spring rolls served with a petite salad and sweet chilli sauce (V)	
Bruschetta (V)	\$12.00
Ciabatta bread topped with red diced onion, tomato, olive oil & drizzled with balsamic dressing	
Saganaki (GF)	\$12.00
Grilled Greek cheese served with lemon wedge	

FROM THE GRILL

Premium meats cooked to your liking served with chips & salad or vegetables

300gm Porterhouse	\$33.00
300gm Scotch Fillet	\$35.00

CHOOSE YOUR SAUCE

Pan Gravy	
Mushroom	
Garlic Butter	
Pepper Sauce	
Extra Sauce	\$2.00

TOPPERS

Egg	\$2.00
Bacon	\$2.00
Onion Rings	\$3.00
S&P Squid	\$6.00
Garlic prawns (3)	\$9.00

BISTRO HOURS:

SUNDAY- MONDAY (CLOSED)
TUESDAY - SATURDAY 11.30AM - 2.30PM | 5.30PM - 8.30PM

V = vegetarian / VO = vegetarian option available / VE = vegan / VEO = vegan option available / GF = gluten free / GFA = gluten free option available

MAIN

Vegetarian stir fry (V)	\$19.00
noodles tossed with carrot, broccoli, cauliflower, baby corn in a homemade stir fry sauce	
+ add chicken	\$3.00
+ add beef	\$4.00
Roast of the Day	\$21.00
Served with seasonal vegetables	
Chicken schnitzel	\$21.00
Crumbed chicken breast served with chips & salad or vegetables	
Thai beef crispy noodle salad (GF without noodles)	\$21.50
Tender beef strips marinated in a Thai inspired sauce served with crispy noodles & mixed salad	
The big oak burger	\$21.50
Premium beef patty topped with crispy onion, cheddar cheese, lettuce, ketchup, mayo, topped with onion rings, served with side of wedges	
Southern fried chicken burger	\$22.50
Chicken breast coated with a southern style spices served on a brioche bun, coleslaw, cheese & lettuce	
The oak steak sandwich	\$22.50
Tender minced steak served on a turkish roll with chipotle mayo, onion, bacon, cheese, tomato, lettuce & side of chips	
Fettuccini boscaiola	\$22.00
Bacon, mushroom and baby spinach tossed in a creamy sauce & topped with parmesan cheese	
+ add chicken	\$3.00
Original parma	\$24.00
Crumbed chicken breast, napoli sauce, virginia ham, & cheese served with chips & salad or vegetables	
+ add pineapple	\$1.50
Salt & pepper squid (G/F)	\$24.00
Lightly fried salt & pepper squid served with chips, salad, tartare sauce & lemon wedge	
Tempura whiting fillets (Grilled option available)	\$25.00
Tempura battered whiting fillets served with chips & salad or vegetables.	
Open lamb souvlaki	\$26.00
Gyros lamb served on pita bread, lettuce, tomato, onion, fetta & garlic sauce, served with side of chips	
Garlic prawns (GF)	\$28.00
Prawns cooked through a garlic & white wine sauce served on top of white rice & a side of garden salad	

DESSERT

Please see our dessert display

Cake	\$7.50
Cake and Coffee	\$8.50

Bistro
COMING SOON

SENIORS SPECIALS

\$5 Off Main Meal | \$10 Selected Menu

SENIORS STEAK SPECIAL \$21.00

Served with chips and salad or vegetables and your choice of sauce

Please be aware that all care is taken when catering for food allergies, it must be noted, that in the premises, we do handle nuts, shellfish, sesame seeds, wheat, flour, eggs, fungi and dairy products.

Customer requests will be catered for to the best of our ability but the decision to consume the meal is the responsibility of the diner.