

# THE OAK ROOM

## R E S T A U R A N T

### D I N N E R M E N U

#### ENTRÉE

Soup of the Day	\$9
Panko Prawns with Sriracha Aioli (DF)	\$14
Terra Cotta Baked Red Harissa Beef Meatballs (GFO, DFO)	\$14
Pork Belly with Peach, Quinoa, Avocado Mousse and Rocket (GF, DFO)	\$18
Chickpea and Crisp Lentil Pancakes with Sour Cream (VGO, DFO, GF)	\$12

#### FROM THE GRILL

*All served with roasted thyme potatoes, heirloom carrots, pea puree*

250g Yearling Scotch Fillet	\$38
220g Victorian Eye Fillet	\$44
Chicken Maryland	\$28
Lamb Fillet	\$39

**SAUCES:** Port Wine Jus, Green Peppercorn Jus, Mushroom Sauce, Lemon Herb Butter

(All grill items are Gluten Free, Mushroom Sauce and Lemon Butter Contain Dairy)

#### MAINS

Smoky Peppers and Wild Mushroom Linguini (V, VGO, DFO)	\$18
Crispy Skin Salmon with Cajun Roasted Pumpkin, Green Beans, Beetroot Relish and Lime Wedge (GF, DFO)	\$31
Sticky BBQ Pork Ribs with Mac n Cheese and Ranch Slaw (GFO, DFO)	\$38
Nine Spice Vegetable Curry with Steamed Basmati Rice (GF, DF)	\$20

#### SIDES

Garlic Bread	\$9
Rocket Pear and Parmesan Salad	\$8
French Fries with Tomato Sauce	\$8

GF= GLUTEN FREE

DF= DAIRY FREE

V= VEGETARIAN

VG= VEGAN