Evening *Eats*

PIZZA & CHEESE FROM 4.30 // FULL MENU FROM 6

CHEESE BOARD

20/38 Chef's selection of cheeses; truffled honey, fresh seasonal fruit, seed crackers, candied walnuts, strawberry and pepper leaf jam

24 PIZZAS (gfo +$3)

Tomato; buffalo mozzarella, basil pesto (v)

Roast pumpkin; baby spinach, goats' cheese, pine nuts (v)

Mushroom; caramelised onion, balsamic, feta (v)

Soppressa salami; tomato, mozzarella

Prawn; tomato, mozzarella, chilli, garlic, cherry tomato

SHARE

12 Grilled Turkish bread; french onion dip, green oil (v)

21 Beef tartare; cured egg yolk, chilli oil, Japanese mayonnaise, parmesan, toasted Turkish bread (gfo)

21 BBQ pork bao buns; green apple, shallots, kewpie (df)

23 Duck liver pate; quince jam, pear, pistachio, lavosh (gfo)

25 Whole baked brie; sourdough, pickled vegetables, herbs, sour cream (v)

24/36 Linguine; prawn, chilli, parsley, XO, butter sauce

12 Tomato & green bean salad; feta, house vinaigrette (gf, v)

12 Broccolini & asparagus; burnt butter, speck, mint (gf, veo)

10 Creamy desiree mash (gf, v)

10 Beer battered chips; aioli (df, v)

	MAIN	WINE RECOMMENDATION
55	300g Sirloin; potato gratin, asparagus, truffle oil, chimichurri (gf)	*Pikes Shiraz Tempranillo*
46	'Junee Gold' braised lamb shoulder; gruyere mash, baby spinach, broccolini, black garlic jus (gf)	*Fraser Gallop Cabernet Merlot*
46	Crispy skin barramundi; smoked carrot hummus, green bean tabouli, sumac salt (gfo)	*Babich Organic Sav Blanc*
52	Asian braised duck leg; plum sauce, ooray powder, baby carrots, bok choy, black rice (gf)	*Underground Pinot Noir*
46	Pork cotoletta; lemon-mustard butter sauce, pickled fennel, basil & mint salad, potato purée	*Ros Ritchie Pinot Gris*
42	Roasted chicken breast; sweet potato, mushroom ketchup, confit leeks, onion & pepperberry jus (gf)	*Silkman Chardonnay*
24/36	Pumpkin, goats' cheese and sage ravioli; burnt butter, balsamic, grana padano (v)	*Cantina Tollo Pinot Grigio*

EAT. DRINK. STAY. OAKROOM ALL DAY.

INDULGE

20/38 Chef's selection of cheeses

20 White chocolate and pistachio souffle; passionfruit sorbet, white chocolate and passionfruit sauce (v)

20 Vanilla and soy panna cotta; cinnamon spiced apple compote, honeycomb, apple sorbet (ve, gf, df)

20 Rocky road ice-cream sundae; chocolate mousse, vanilla ice-cream, marshmallows, peanuts, strawberry sauce (v, gf)

20 Honey crème brûlée; grilled peach, blood orange sorbet (gf)

20 Affogato; espresso & spirit of choice, over ice cream (decaf option)

Dairy free (df) Gluten free (gf) Vegetarian (v) Vegan (ve) Option (o)
Credit card transactions incur a 1% surcharge

Breakfast *Bites*

FROM 7AM

25 Oakroom Eggs Benny; housemade hollandaise & choice of:
- ~ Bacon
- ~ Leg ham
- ~Smoked salmon
- ~Sautéed spinach

25 Smashed avo; poached eggs, roasted tomato, feta, dukkah

25 Spanish chorizo eggs; tomato, chilli, whipped feta, Turkish bread

25 Smoked salmon & avocado on sourdough; fried egg, chilli oil, furikake

19 Sautéed forest mushrooms; Persian feta, balsamic, toasted Turkish bread

16 Bacon & egg roll; tomato relish

15 Two eggs on toast - poached / fried / scrambled

16 Croissant; leg ham, cheddar, tomato

10 Croissant; triple berry jam

8 Toast ~ sourdough / white / gf / raisin toast & choice of:
- ~ Whipped honey
- ~ Housemade triple berry jam

16 Fruit salad; whipped honey, yoghurt

16 Oakroom toasted muesli; fresh fruit, yoghurt

18 Coconut chia pudding; banana, berries, seeds

22 Cinnamon toast; vanilla ice cream, chocolate sauce, strawberries

BREKKIE SIDES

7 Eggs x 2; Bacon; Leg ham; Smoked salmon; Grilled chorizo

5 Hashbrowns; Smashed avo; Mushrooms; Grilled haloumi

4 House relish; Roasted tomato; Sauteed spinach

3 Hollandaise; Whipped honey; Triple berry jam

EAT. DRINK. STAY. OAKROOM ALL DAY.

Noon Nibbles

12PM—2PM

12 Toasted Turkish bread; hummus, chives (v)

21 Bao buns; pulled pork or roast duck (+$3), hoisin, cucumber, kewpie, shallots (df)

25 Chermoula chicken skewers; pickled onion, salad leaves, hummus, toasted pita (df)

26 Pork & fennel meat balls; tomato, whipped ricotta, basil, parmesan (gf)

26 Roasted cauliflower & quinoa salad; leaves, tahini yoghurt, currants, almonds
+$8 grilled chicken breast

33 Beer battered barramundi; fries, salad leaves, cherry tomatoes, house tartare, lemon (df)

34 Thai barramundi salad; cucumber, chilli, capsicum, tomato, coriander, crunchy noodles (a, gfo)

26/38 Prawn linguine; XO, chilli, parsley, butter sauce (i)

42 250g Scotch fillet; broccolini, shoestring fries, red wine jus (df)

23 **PIZZAS (gfo+$3)**

Tomato; mozzarella, stracciatella, basil pesto (v)

Mushroom; mozzarella, caramelised onion, balsamic, feta (v)

Sopressa; mozzarella, goats cheese, hot honey

BBQ pulled pork; mozzarella, red onion, pineapple, jalapenos

SIDES // SHARE

9 Shoestring fries; aioli (df, v) +$5 sweet potato fries (df, v)

10 Garden salad; leaves, heirloom tomatoes, pickled onion, vinigrette (v, gf, df)

INDULGE

22/40 Chef's slection of cheeses, truffled honey, fresh seasonal fruit, seed crackers, candied walnuts. strawberry & pepper leaf jam (gfo, v)

20 Pistachio tiramisu; pistachio ice cream, lemon biscotti (v)

20 Orange blossom & yoghurt parfait; watermelon granita, coconut, violet sugar (v)

Dairy free (*df*) Gluten free (*gf*) Vegetarian (*v*) Vegan (ve) Option (*o*)
Australian (a) Imported (i)



Oakroom *All Day*

Breakfast *Tuesday-Sunday* From 7am
Lunch *Wednesday-Saturday* 12pm-2pm
Dinner *Tuesday-Saturday* From 5.30pm
Drinks *Wednesday-Saturday* all day

Bookings appreciated, *walk ins welcome*

Our Quick *List*

BEER ON TAP

16 Asahi Super Dry
14 The Oakroom Summer Pale Ale
12 Carlton Dry
11 Great Northern Mid



SPARKLING

19 • 90 Clover Hill "Exceptionalle" MV, Tasmania
12 • 54 Nomads Garden Prosecco, King Valley
12 • 54 Charles Pelletier Brut Rosé, France
145 Veuve Clicquot Riems, France

WHITE

11 • 49 Cantina Tollo Pinot Grigio, Italy
13 • 58 Babich Organic Sav Blanc, Marlborough
14 • 62 Pike & Joyce Chardonnay, Adelaide Hills
65 Clonakilla Viognier Nouveau, ACT

RED

12 • 54 Pikes Shiraz Tempranillo, Clare Valley
12 • 54 Underground Pinot Noir, Mornington Peninsula
14 • 62 Penley Estate 'Tolmer' Cab Sav, Coonawarra
139 Henschke "Euphonium", Barossa Valley

11 HOUSE SPIRITS

Signature *Cocktails*

48 • 22 **Elderflower Cheesecake**
Vanilla Vodka, St Germain,
Strawberries, Lemonade

48 • 22 **Oopsie Daisy**
Pavan, Bombay Sapphire, St Germain,
Peach Schnapps, Guava

24 **Apple Old Fashioned**
Apple Whiskey, Makers Mark, Maple
Syrup, Orange Bitters

24 **Royal Oak**
Chambord, Parfait Amour, Cranberry

24 **Toblerone**
Baileys, Khalua, Frangelico, Cream

24 **Toffee Apple Martini**
Vanilla Vodka, Butterscotch Schnapps,
Caramel Sauce, Apple Juice

Classic *Cocktails*

48 • 22 **Mojitos**
Classic or Passionfruit

48 • 22 **Spritzes**
Aperol, Elderflower, Limoncello or Pimms

22 **Martinis**
Classic, French or Espresso

22 **Sours**
Whiskey, Passionfruit or Amaretto

22 **Margaritas**
Classic, Tommy's, Coconut or Spicy

12 **MOCKTAILS**

Snow White
Soda, Lychee, Lime

Coco Chanel
Pineapple, Coconut Puree

Buck Wild
Passionfruit, Lime, Mint, Ginger Beer



Beer & *Cider*

BEER ON TAP

16 Asahi Super Dry

14 The Oakroom Summer Pale Ale

12 Carlton Dry

11 Great Northern Super Crisp

LOW ALCOHOL

8.5 Carlton 3.5

9 Boags Light

9 Heaps Normal 0.5

FULL STRENGTH

9 Hahn Super Dry *(gf)*

9 Boags Premium

9 Pure Blonde

9 James Squires 150 Lashes

10 Hills Apple Cider

11 Apple Thief Pear Cider

11 Peroni Nastro Azzuro

11 Corona

11 White Rabbit Dark Ale

11 Stone & Wood Pacific Ale

12 Brookvale Union Ginger Beer

13 Bentspoke Crankshaft IPA

Light & *Bubbly*

WHITE

11 • 15 • 49	De Bortoli Willowglen Moscato, Hunter Valley 2025
11 • 15 • 49	Cantina Tollo Pinot Grigio, Italy 2024
12 • 17 • 54	Penny's Hill Sav Blanc, Adelaide Hills, 2024
13 • 18 • 58	Babich Organic Sav Blanc, Marlborough, 2024
14 • 20 • 62	Pike & Joyce Chardonnay, Adelaide Hills, 2025
14 • 20 • 62	Liz Heidenreich Watervale Riesling, Clare Valley 2025
14 • 20 • 62	Ros Ritchie Pinot Gris, Mansfield, 2025
65	Seppeltsfield Vermentino, Barossa Valley, 2024
65	La Petite Perriere Sav Blanc, Loire Valley, France, 2024
68	Clonakilla Viognier Nouveau, ACT, 2025

ROSE

13 • 18 • 58	Hahndorf Hill Rosé, Adelaide Hills, 2024
85	Sainte Marie, Organic, Cotes De Provence, 2023

SPARKLING

12 • 54	Charles Pelletier Brut Rosé, France
12 • 54	Nomads Garden Prosecco, King Valley
12 • 54	Taltarni Brut, Victoria
19 • 90	Clover Hill "Exceptionalle" MV, Tasmania
129	Moet Chandon Epernay, France
145	Veuve Clicquot Riems, France

Balanced & Bold

RED

12 • 17 • 54	Pikes Shiraz Tempranillo, Clare Valley, 2023
12 • 17 • 54	Underground Pinot Noir, Mornington Peninsula, 2025
13 • 18 • 58	Turkey Flat "Butchers Block" Shiraz, Barossa Valley, 2024
13 • 18 • 58	Stanton & Killeen Shiraz Durif, Rutherglen, 2022
14 • 20 • 62	Fraser Gallop Cabernet Merlot, Margaret River, 2023
14 • 20 • 62	Borambola "Hiraji's Spell" Shiraz, Borambola, 2023
14 • 20 • 62	Penley Estate 'Tolmer' Cab Sav, Coonawarra, 2022
65	Riddoch Man of Many, Cab Malbec, Coonawarra, 2021
68	Robert Oatley GSM, Mclaren Vale, 2021
72	Morris Durif, Rutherglen, 2022
80	Robert Oatley Limited Release Cabernet, Barossa Valley, 2019
80	Robert Oatley Limited Release Shiraz, Barossa Valley, 2019
88	Maude Pinot Noir, Central Otago, 2024
95	Taltarni Pyrenees Shiraz, Moonambel, 2022
139	Henschke "Euphonium", Barossa Valley, 2023
145	Penfolds Bin 407 Cabernet Sauvignon, SA, 2022

Please see our cellar selections page for premium wines aged to perfection

Cellar Selection

RED

125 Angove 'The Medhyk' Shiraz, McLaren Vale, 2018

125 Clarendon Hills Brookman Syrah, Blewitt Springs, 2015

135 Chateau Gloria, Saint Julien, 2017

145 Pikes "The EWP" Shiraz, Clare Valley, 2018

155 Seville Estate Dr McMahon Shiraz, Yarra Valley, 2017

165 Penfolds Bin 389 Cabernet Shiraz, SA, 2019

170 Cherubino Frankland Cab Sav, Frankland River, 2018

170 Jim Barry "The Benbournie" Cab Sav, Clare Valley, 2010

175 Penfolds St Henri Shiraz, SA, 2017

185 Clos St Jean Chateanueuf du Pape, Rhone, 2017

Selections are subject to availability; vintages may vary

FORTIFIED ETC

10 Morris Muscat

10 Galway Grand Tawny

10 St Agnes Brandy

21 Courvoisier XO Cognac

Warm & *Spirited*

BOURBON

11 Jim Beam
11 Jack Daniels Black
11 Wild Turkey Bourbon Whiskey
12 Sazerac Rye Whiskey
12 Makers Mark 40 Proof
14 Gentleman Jack Tennessee Whiskey
14 Wild Turkey Rare Breed Bourbon
15 Woodford Reserve Bourbon Double Oaked
25 Jack Daniels Gold Bourbon

SCOTCH

11 Johnnie Walker Red Label
11 Canadian Club Original
12 Johnnie Walker Black Label
12 Jameson Irish Whiskey
14 Canadian Club 12yr
14 Chivas Regal 12yr
14 Glenfiddich 12yr Single Malt
15 Talisker 10yr Single Malt
15 Glenmorangie 12yr Orginal
16 Laphroaig 10yr Single Malt
16 Chivas Regal 18yr Gold Signature Scotch Blend
16 The Balvenie “Carribean Cask” 14yr Single Malt
24 Glenfiddich 18yr Small Batch Single Malt

Smooth *& Spicy*

RUM

11 Bundaberg Original
11 Kraken Black Spiced
11 Captain Morgan Spiced Gold
11 Bacardi White
11 Malibu Coconut
12 Appleton Estate Blend

GIN

11 Bombay Sapphire
14 Hendricks
15 The Botanist
16 Tanqueray No.10

VODKA

11 Vodka O
12 Absolut Vanilla
14 Grey Goose

TEQUILA

11 Olmeca
12 1800 Coconut
14 Patron Silver