

Oaks Café Menu

Available: Monday – Saturday 5pm – 9pm / Sunday 5 – 8.30pm

122 Liverpool St, Wanganui

Phone: 06 3458309 to make a reservation

Breads

Breads - baked baguette with housemade garlic butter - \$9.00

Breads & Dips - a selection of warmed breads with chef's choice of dips - For one \$9.00 / For two \$14.00

Entrées

Squid (g,d) - pan fried in piri piri sauce, with garnish of coriander & lemon - \$15.50

Smoked Salmon and Dill Croquettes - with a lime, chilli & coriander mayo - \$16.00

Pork Belly & Cabbage Spring Rolls - served with spiced plum sauce - \$15.50

Baked Flat Mushroom (g,n,▲) - with blue cheese sauce, caramelised onion & toasted walnuts - \$14.00

Crumbed Brie – crumbed brie wedge deep fried, served with spiced plum sauce & garlic crostini - \$15.50

Chicken Dumplings - served with a soy chilli dipping sauce - \$15.50

Spiced Carrot & Courgette Bhaji (g,d,▲) - served with mango chutney - \$15.00

Cafe Style Meal

Fish & Chips - kiwi favorite served battered or crumbed, with housemade slaw or salad - \$27.50

Pasta of the Day - please ask for today's pasta - \$26.50

Lamb Shanks (g) - slow cooked shanks, served with minted pea mash, roasted carrots & jus
- one shank - \$28.00 / two shanks - \$34.50

Chicken & Leek Pot Pie - served with creamy mash & vegetables - \$26.50

Crumbed Beef Schnitzel Open Sandwich - with baby spinach, beer battered onions, fried mushroom, pepper sauce & served with fries - \$26.50

Soup of the Day - please ask for today's soup served with toasted bread - \$16.50

Roasted Vegetable Burrito (g,▲) - covered with cheese & chilli tomato sauce, served with salad - \$24.00

Chicken Burger - crispy chicken with bacon, cheese, guacamole & housemade sauce, served with fries - \$26.50

Thai Salad - chicken or beef Thai salad with crispy noodles - \$26.50

Main Menu

Beef Wellington - with roasted smashed potatoes, roasted carrots & pea puree, finished with madeira jus - \$37.50

Fish Parcel - creamy lemon & dill filo wrapped fish parcel, served on creamy mash and vegetables - \$35.50

Chicken (g) - moroccan spiced chicken breast served with creamy polenta bake, vegetables & finished with a tomato chilli sauce - \$35.50

Salmon (g) - salmon fillet in soy, ginger & garlic marinade, served on steamed rice with wilted greens and honey soy glaze - \$37.50

Pork (g,d) - confit pork belly, served with roasted vegetables, honey braised red cabbage & finished with madeira jus - \$35.50

Lamb (g) - roasted lamb rump with wilted greens, cheese & chive potato bake, finished with jus & a garnish of kumara crisps - \$37.50

(g) Gluten Free

(n) Nuts Included

(d) Dairy Free

(▲) Vegan Option Available

Angus Pure Beefsteak - From The Grill

Create your meal from the options below

Choose your preferred cut of beef & have it cooked to your liking

200gm Eye Fillet - <i>Tenderest cut</i>	\$37.00	} Add surf \$6.00
250gm Scotch Fillet - <i>Tasty & Juicy cut</i>	\$38.00	
400gm Scotch Fillet on Rib - <i>Tasty & Juicy served on the bone</i>	\$39.50	

Select one green option:

Seasonal Vegetables / Seasonal Salad / Housemade Slaw

Select one starchy option:

Wedges / Smashed Roast Potatoes / Creamy Mash / Creamy Polenta Bake / Fries / Crosscut Fries

Select one sauce or butter: (extra sauce \$2.00 per sauce)

Mushroom / Béarnaise / Creamy Peppercorn / Bordelaise / Café de Paris Butter / Garlic Butter

Side Orders

Salsa or Sour Cream	\$2.00	Fries	\$6.00
Sauté Mushrooms	\$8.00	Polenta Chips	\$8.00
Seasonal Salad	\$8.00	Crosscut Fries	\$7.00
Seasonal Vegetables	\$8.00	Battered Onion Rings	\$6.00

Dessert Menu

All individual desserts \$16.50

Ice Cream Sundae - your choice of chocolate, caramel or berry

Berry & Apple Charlotte - with vanilla bean ice cream & crème anglaise

Almond Cake (g) – warmed with orange syrup & served with vanilla bean ice cream

Chocolate Pudding - self-saucing chocolate pudding with vanilla bean ice cream

Cheesecake - housemade cheesecake, with berry compote & quenelle of cream

Sorbet (g,d) - with fresh fruit salad

Panna Cotta (g,n,d) - lemon and coconut panna cotta with a raw nut & date crumb

Rice Pudding (g,d▲) - cinnamon & lemon rice pudding served with black doris plums & roasted pistachios

Taste Bud Sensation to Share - selected taste of three desserts from above - \$36.00

**Dietary Requirements – if you have specific dietary needs please advise our staff. They can offer menu options & consult on needs with the chef*

**Gluten Free – Kitchen staff take every care to provide gluten free meals but cannot guarantee them 100% gluten free due to the working nature of the kitchen*

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