

Oaks Café Menu

Available Monday – Sunday 5pm – 9.30pm

If You Require Room Service, Dial '0'

BREADS

Breads (▲.v) – warmed, sliced sourdough, garlic butter & confit garlic - For one \$8.00 / For two \$12.00

Breads & Dips (▲.v) – a selection of warmed breads with dips - For one \$9.00 / For two \$14.00

ENTREES

Thai Beef Skewers (g) – grilled marinated beef served with satay sauce - \$16.00

Camembert (v) – wrapped in filo, baked & served with cranberry sauce - \$15.50

Scallops – served with pan seared pork belly, mushrooms & cauliflower cream - \$16.50

Caprese Empanada (v) – short pastry filled with tomato & mozzarella served with basil dipping sauce - \$16.00

Mussels – oven baked, shelled green lip mussels topped with bacon, chili, mascarpone & panko crumbs - \$16.00

Vegetarian Roll (v.g.d) – Moroccan spiced chickpeas & quinoa wrapped in cabbage served with a spicy tomato sauce - \$15.50

PLATTERS FOR TWO

Seafood – crumbed scallops, salt & pepper squid, mussels, ceviche fish, shrimp & surimi salad, smoked salmon cake, toasted pita bread, garlic aioli & lemon - \$49.00

Spanish Tapas Platter (n) – beef skewers, cheese, roasted garlic, sliced chorizo, roasted capsicum, caprese empanadas, marinated olives, roasted almonds, olive oil, dukkha & warmed breads - \$42.00

CAFE STYLE MEALS

Fish & Chips – kiwi favorite served battered or crumbed, with house made slaw - \$27.00

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

Lamb Shanks (g) - slow cooked in herbs & spices, served with kumara mash, peas & tomato jus
- one shank \$25.00 / two shanks \$30.00

Duck Salad (g) – Vietnamese style roasted duck salad with carrot, cucumber, mint, coriander, peanuts, blood orange & rice noodles with a spicy dressing - \$26.00

Pot Pie – changing regularly this pie made from seasonal produce is served with creamy mash & seasonal vegetables - \$26.50

Soup (g) – soup of the day served with warm sourdough - \$17.00

Southern Fried Chicken Burger - with pineapple, bacon, cheese & lettuce topped with spiced mayo & served with fries - \$25.00

Chickpea Curry (v) – fragrant curry with spinach, cherry tomato, basil & garlic served with rice & naan bread - \$24.50

MAINS

Fish (g) – served on creamy mash & wilted greens in a chorizo & mussel broth - \$36.00

Venison – pan seared denver leg with parmesan crust served with butternut squash, mash, spinach & shallot rings finished with red wine jus - \$36.50

Lamb (g) – pan seared NZ lamb loin served with parmesan risotto, spinach, mushrooms & jus - \$36.00

Chicken (d) – fragrant chicken breast cooked in Moroccan spices with honey, served with lemon & mint couscous - \$33.50

Salmon (g) – pan seared NZ salmon served on sliced new potatoes & peas in a light Thai green curry - \$34.50

Beef Wellington - served medium to medium rare with herb roasted potatoes, seasonal vegetables & a red wine mushroom sauce - \$36.50

Pork Belly (d.g) – served with braised red cabbage cooked in red wine & honey
with herb roasted potatoes & jus - \$33.50

(g) Gluten Free (n) Nuts Included (v) Vegetarian (d) Dairy Free (▲) Gluten Free Option Available

FROM THE GRILL - (Plan your plate from our Grill options)

Choose your preferred meat & have it cooked to your liking

(Add surf to your steak \$6.00)

250gm Eye Fillet - \$36.50

300gm Scotch Fillet - \$37.50

400gm Scotch Fillet on Rib - \$38.00

Chicken Breast – \$34.50

Venison Denver leg - \$36.50

Select one green option:

House-made slaw / Seasonal Salad / Seasonal Vegetables

Select one starchy option:

Wedges

Fries

Kumara Fries

Polenta Chips

Creamy Mash

Sauce: One of the following (extra sauce \$2.00 per sauce)

Mushroom

Creamy peppercorn

Café de Paris butter

Béarnaise

Bordelaise

Garlic Butter

Side Orders

Salsa or sour cream

\$2.00

Fries

\$6.00

Sauté mushrooms

\$8.00

Polenta Chips

\$8.00

Battered onion rings

\$6.00

Kumara Fries

\$7.00

Salad Dressing Options

Mayonnaise

French Blue cheese

DESSERTS

All individual desserts \$16.00

Duo of Kapiti Sorbets (g.d) - seasonal fruit & berry coulis

Berry Mousse – a delicious sphere of berry mouse served with berry coulis, white chocolate garnish

Cheesecake – house made & served with a garnish of cream

Sticky Date Pudding – traditional dessert served with vanilla bean ice-cream & caramel sauce

Crème Brulee (g) – with rhubarb compote & berry coulis

Chocolate Walnut Bread Pudding (n) – served warm with coffee cream sauce & quenelle of cream

Chocolate Brownie (g.n) – served warm with vanilla bean ice-cream & garnished with caramelised walnuts

Taste Bud Sensation - selected tastes from our main dessert items listed above (please ask wait staff about the options) For two - \$28.50

Ice Cream Sundae (g) - Your choice of chocolate, caramel or berry

CHEESE (n.▲)

Cheese Plate to Share (n) - \$22.50 served with crackers, fruit paste & bread

(Kapiti Kikorangi Blue - 50gm, Kapiti Kahikatea Camembert - 50gm, Kapiti Pakari Aged Cheddar - 50gm)

Gluten Free – Kitchens 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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