

GRAND OAK FEAST PLATTER $110

Chicken schnitzel, pork knuckle and sausages, served with calamari, mashed potato, sauerkraut, a German pretzel, jus and mustard.

THE GRAND OAK HOUSE

MODERN AUSTRALIAN KITCHEN & BAR



GRAND OAK SAUSAGE PLATTER $55

Käsekrainer, bratwurst and chilli cheese Käsekrainer, served with mashed potato, sauerkraut, gherkin and mustard.

ENTRÉE & TO SHARE

Bruschetta $16
Roma tomatoes, basil, sourdough, extra virgin olive oil & balsamic glaze.

Trio of Dips $16
House-made dips served with warm bread.

Arancini Balls $16
Crispy risotto balls served with tomato sugo.

Calamari Fritti (GF) $20
Crispy calamari, lemon & house aioli.

Garlic Prawns (GF) $22
Garlic, lemon & parsley.

House Sourdough $12
Whipped smoked butter & native herb salt.

Brezel $12
Warm German brezel served with butter.

PIZZAS

Margherita $20
Napoli sauce, mozzarella, basil and EVOO.

Meat Lover $26
Napoli sauce, mozzarella, pepperoni, ham, bacon and beef.

Gamberi $28
Garlic prawns, mozzarella, tomato and fresh herbs.

Salsiccia $26
Italian sausage, mozzarella, caramelised onion & herbs.

Ortolana $25
Seasonal vegetables, mozzarella, tomato & fresh herbs.

Diavola $25
Tomato, mozzarella, pepperoni.

Tandoori Chicken $27
Tandoori chicken, mozzarella, onion, capsicum & mint yoghurt.

Frutti di Mare $29
Seasonal seafood, tomato, mozzarella, garlic & herbs.

MAINS

Spaghetti Marinara (GF) $30
Mixed seafood, tomato, garlic & fresh herbs.

Porcini Mushroom & Truffle Risotto $25
Porcini mushrooms, truffle, parmesan & fresh herbs.

Chicken Schnitzel $25
Crispy crumbed chicken, chips, garden salad, lemon & gravy.

Chicken Parmigiana $28
Crumbed chicken, tomato sugo, ham, mozzarella, chips & salad.

Gnocchi $26
Napoli sauce, confit cherry tomatoes, basil and EVOO.

Butter Chicken $28
Tender chicken in a creamy tomato sauce with aromatic spices, served with rice & bread.



Crispy Pork Knuckle
Mashed potato, sauerkraut, beer gravy & mustard. $49

250g Porterhouse Steak $39
Served with mash and choice of peppercorn or mushroom sauce.

Grand Oak Beef Burger $25
Beef patty, cheddar, caramelised onion, pickles, lettuce, house sauce & chips.

Fish & Chips $25
Beer-battered fish, chips, salad & aioli.

Fish of the Day (GF) $38
Market-fresh fish, seasonal vegetables, potato.

Käsekrainer $26
Käsekrainer sausage, mashed potato, sauerkraut, gherkin & mustard.

Chilli Cheese Käsekrainer (GF) $26
Chilli cheese Käsekrainer sausage, mashed potato, sauerkraut, gherkin & mustard.

Bratwurst $26
Bratwurst sausage, mashed potato, sauerkraut, gherkin & mustard.

SALADS & SIDES

Mash $8
Creamy potato mash.

Chips $12
Crispy beer-battered chips.

Garden Salad (GF) $12
Leaves, tomato, cucumber, onion & native herb dressing.

Caesar Salad (GF) $18
Cos lettuce, bacon, parmesan, croutons & Caesar dressing.

Add Chicken (GF) + $8
Grilled chicken.

SAUCES

Creamy Mushroom Sauce (GF) $5

Peppercorn Sauce (GF) $5

House Gravy (GF) $5

DESSERTS

Apple Strudel $14
Warm spiced apple, vanilla custard & ice cream.

Flourless Chocolate Brownie $15
An ultra-fudgy dark chocolate brownie with a crackly crust and a molten centre, served warm with vanilla bean ice cream.

Vegetarian (V) | (GF) Gluten-Free (GF) | Dairy-Free (DP) | Contains Tree Nuts (TN) | (V) Vegan (VG) | Gluten-Free Possible (GFP)

GOOD FOOD • GREAT DRINKS — THE GRAND OAK HOUSE — BETTER TOGETHER



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WINES

Glass Bottle

SPARKLING WINE

Trentham Prosecco NV (Victoria) $10 $48
Fresh, mineral, complex, wild strawberry, toffee and floral notes.

WHITE WINES

House White (South Eastern Australia) $10 $54
A fresh and vibrant white with citrus and tropical fruit notes.

Staffelter Hof Magnus Riesling 2022 (Germany) - $62
Lime, lemon, beeswax, floral and jasmine notes.

Chrismont Moscato 2023 (Victoria) - $62
Light, fragrant and luscious with lifted musk and citrus notes.

Jules Taylor Sauvignon Blanc 2023 (Marlborough, NZ) - $58
Crisp, aromatic and vibrant with passionfruit, citrus and fresh herbs.

Vivolo Pinot Grigio 2023 (King Valley, VIC) - $58
White peach, citrus, dry and fresh.

Snake & Herring Chardonnay 2022 (Margaret River, WA) $78
Crème caramel, vanilla, butter, toffee, spice and cashew.

ROSÉ

House Rosé (South Eastern Australia) $13 $56
Dry and refreshing with summer berries and a crisp finish.

RED WINES

House Red (South Eastern Australia) $10 $54
A soft and approachable red with bright fruit and subtle spice.

Trentham Estate Pinot Noir 2022 (Yarra Valley, VIC) - $62
Sour cherry, rhubarb, strawberry and a soft finish.

Kilikanoon Killermans Run Shiraz 2021 (Clare Valley, SA) $62
Blackberry, dark cherry, spice and fresh fruit notes.

La Celia Malbec 2022 (Mendoza, Argentina) - $64
Rich and juicy with dark plum, violet and a smooth finish.

Coli Chianti 2022 (Tuscany, Italy) - $62
Bright cherry, savoury spice and a classic dry finish.

BEER ON TAP

300ml 500ml 1 Litre

House Lager $8 $14 $26
Australian Traditional Draught Lager | 4.5% ABV | 18 IBU
Crisp, highly sessionable, pale gold in colour, with a very lightly hopped neutral aroma.

Taxi Pilsner $9 $16
German Pilsner | 4.7% ABV | 25 IBU
Pale gold in colour with a light to medium body. Soft, sweet bready malts balanced by a light, grassy German hop bitterness and a crisp, refreshing finish.

Weihenstephaner Hefe Weissbier $9 $16 $28
German Wheat Beer | 5.4% ABV | 14 IBU
Banana and clove aromas, smooth and full-bodied with a naturally cloudy appearance and refreshing finish.

Pay Day Pale Ale $9 $16 $28
Australian Pale Ale | 4.5% ABV | 28 IBU
Pale golden with soft lemon-citrus, stone fruit and pine aromas, a light malt sweetness and a clean, refreshing finish.

Beer of the Month $10 $18 $30
Ask our staff for this month's featured beer.



BOTTLED GERMAN BEER $19

Weihenstephaner Original Lager (Germany)
Weihenstephaner Pilsner (Germany)
Weihenstephaner Hefeweissbier (Germany)

Weihenstephaner

OTHER BOTTLED BEER $9.50

Corona (Mexico)
Peroni (Italy)
Asahi Super Dry (Japan)
Heineken (Netherlands)
VB (Australia)
Carlton Dry (Australia)



COCKTAILS

Aperol Spritz $20
Aperol, prosecco, soda, orange.

Classic Margarita $20
Tequila, triple sec, lime.

Espresso Martini $20
Vodka, kahlúa, espresso.

Mojito $20
White rum, mint, lime, soda.

Amaretto Sour $20
Amaretto, bourbon, lemon, bitters.



MOCKTAILS $11

Virgin Mojito
Mint, lime, soda.

Passionfruit Spritz
Passionfruit, citrus, soda.

Berry Fizz
Mixed berries, lemon, soda.

Tropical Cooler
Pineapple, elderflower, cucumber, mint, lime, soda.



SOFT DRINKS



Coca-Cola $5
Coke Zero $5
Sprite $5
Fanta $5
Bundaberg Ginger Beer $7
Sparkling Mineral Water (500ml) $7
Lemon, Lime & Bitters $7

JUICE $5



Orange Juice
Apple Juice
Pineapple Juice
Cranberry Juice