



FINEST QUALITY

**BAR & DINING**

MENU



@WHITEOAKSSALOON

[WWW.WHITEOAKSSALOON.COM.AU](http://WWW.WHITEOAKSSALOON.COM.AU)

## STARTERS

<b>HOUSEMADE BLUE CORN CHIPS &amp; JALAPENO SALSA (GF)(VGN)</b> .....	<b>12.00</b>
<i>Hand-cut blue corn chips made-to-order with house-made salsa. Add guacamole + \$2.00</i>	
<b>SOUTHERN QUESADILLA (2)</b> .....	<b>14.00</b>
<i>Corn tortilla filled with Cajun chicken, black-eyed peas, dill pickle relish in-a cheese &amp; BBQ Chipotle sauce</i>	
<b>BLUE CHEESE DEVILS ON HORSEBACK (3)(GF)</b> .....	<b>14.00</b>
<i>Classic Slow cooked blue cheese stuffed dates wrapped in bacon</i>	
<b>TWICE-COOKED JALAPENO POPPERS (4)(GF)(V)</b> .....	<b>14.00</b>
<i>Twice-cooked Jalapeno chilies stuffed with three types of cheese, smoked paprika &amp; cayenne pepper spice</i>	
<b>CAROLINA BBQ PULLED PORK CHIMICHANGA(2)</b> .....	<b>14.00</b>
<i>Twice cooked pulled pork, Caroline-style BBQ mopping, green bell peppers, fresh jalapenos, and creole spices wrapped and baked in a tortilla</i>	
<b>LOUISIANA CRAB CAKES W/ NEW ORLEANS REMOULADE (4)</b> .....	<b>15.00</b>
<i>Fried traditional Louisiana-style crab cakes with herbs &amp; seasoned in spice. Served with a traditional New Orleans remoulade</i>	

## SOMETHING MORE

<b>CAROLINA-STYLE PORK SLIDERS (3)</b> .....	<b>22.00</b>
<i>Twice cooked pulled pork cooked with house-made BBQ sauce &amp; served on a toasted brioche bun with slaw</i>	
<b>SOUTHERN FRIED GREEN TOMATO SLIDERS (3)(V)</b> .....	<b>22.00</b>
<i>Fried green tomatoes seasoned &amp; cooked in polenta &amp; served on a brioche bun with slaw</i>	
<b>DEEP-FRIED SHRIMP SLIDERS (3)</b> .....	<b>22.00</b>
<i>Fried prawns seasoned with chili &amp; spice, served on a toasted brioche bun with slaw</i>	
<b>SOUTHERN FRIED CHICKEN &amp; CAJUN TABASCO MAYO</b> .....	<b>22.00</b>
<i>Deep-fried spiced chicken served with house-made Tabasco mayo</i>	
<b>BUFFALO CHICKEN &amp; JALAPENO RANCH</b> .....	
<i>Deep-fried Buffalo glazed chicken served with a house-made jalapeno ranch</i>	
<b>CAJUN CHICKEN TACOS (3)</b> .....	<b>22.00</b>
<i>Cajun spiced chicken with pico de gallo, cabbage, avocado &amp; spicy mayo served on a corn tortilla</i>	
<b>SOUTHERN FRIED GREEN TOMATO TACOS (3)(GF)(V)</b> .....	<b>22.00</b>
<i>Fried green tomatoes seasoned &amp; cooked in polenta &amp; served with cabbage, avocado, jalapeno salsa &amp; spicy mayo served on a corn tortilla - GF Optional</i>	
<b>CAJUN FISH TACOS (3)</b> .....	<b>22.00</b>
<i>Cajun seasoning with chilli &amp; spice crumbed fish, avocado, cabbage, pico de gallo &amp; chipotle mayo on a corn tortilla seasoned served with coriander</i>	
<b>DEEP-FRIED SHRIMP TACOS (3)</b> .....	<b>22.00</b>
<i>Fried prawns seasoned with chili &amp; spice &amp; served with cabbage, avocado, pico de gallo &amp; chipotle mayo served on a corn tortilla - GF Optional</i>	

## SOMETHING MORE

**TEXAN RED BEAN CHILLI (GF)(V)..... 22.00**

*Classic Cayenne spiced red beans, bell peppers, fresh tomato, house-made vegetable mince, served with sour cream and fresh citrus - Vegan Optional*

**CHICKEN & PORK GUMBO..... 22.00**

*4 hour slow-cooked chicken and spicy sausage, okra, onion, green pepper, celery, spring onion, creole seasoning, thyme with rice.*

**MONTANA COFFEE-RUB STEAK WITH MICTERS BOURBON BBQ SAUCE..... 25.00**

*Montana style coffee, chilli & paprika seasoned flat-iron grilled steak served with our Michters Bourbon BBQ sauce. Sliced to share.*

**SWEET SOUTHERN BBQ BABY BACK RIBS (2)(GF)..... 22.00**

*Beef ribs with classic dry rub, served with your choice of southern-style BBQ: Louisiana (Classic Mild), Carolina (Spicy) OR Texas (Brown Sugar & Coffee) - Served with seasonal pickled vegetables.*

## BAR SNACKS

**BOULDER CANYON CHIPS..... 8.00**

*\*Ask staff for current listing*

## SIDE DISHES

**CAJUN FRIES & CAJUN TABASCO MAYO (GF)(V)..... 14.00**

*Cajun seasoned fries served with a house made Tabasco mayo*

**SWEET JALAPENO BUTTERMILK CORNBREAD (3)(GF)(V)..... 14.00**

*Muffin-shaped traditional polenta & corn-based buttermilk cornbread with candied jalapeno*

**GRILLED CORN IN SOUTHERN SPICE (3)(GF)(V)..... 14.00**

*Grilled corn in southern spice, Aged Cheddar and glazed in house-made mayo - GF Optional*

**SOUTHERN PEAR SALAD (GF)(V)..... 14.00**

*Mixed salad greens, fresh pear, avocado, pecans, fetta, southern salad dressing - GF Optional*

**IRON-SKILLET SUCCOTASH (GF)(V)..... 14.00**

*Skillet cooked corn kernels, cherry tomatoes, lima beans, seasoned in parsley and lime juice - Vegan Optional*

**CHILLI MAC & CHEESE (V)..... 14.00**

*Classic Mac & Cheese cooked with 3 cheeses' aged cheddar, gruyere, parmesan combined with a vegetarian "Chili-con-carne"*

**SOUTHERN FRIED GREEN TOMATOES & CAJUN TABASCO MAYO (4)(GF)(V)..... 14.00**

*Green tomatoes, seasoned & dusted in polenta, & fried - served with house-made mayo - GF Optional*

## SWEET DISHES

**HAZEL'S S'MORES (V)** ..... **14.00**

*Melting marshmallow and hazelnut chocolate with Granita crackers*

**KEY LIME PIE (V)** ..... **14.00**

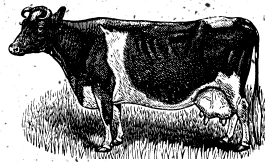
*Custard-like pie made with limes in a graham biscuit crust. Served w/ burnt whipped cream*

**SOUTHERN PECAN PIE (GF)(V)** ..... **14.00**

*Classic toasted pecan & corn syrup pie in a flour crust*

**COOKIES 'N' CREAM (V)** ..... **14.00**

*Vanilla bean ice cream with a Oreo cookie crumble swirl*



# COCKTAILS

**MALLÉE RYE PENICILLIN** ..... **22.00**

*Shiraz Wine Cask Finished South Australian Mallee Rye Whiskey, Fresh Lemon, Ginger, Victorian Beechworth Sourced Honey, Texas Scrub Oak Smoked Corn Whiskey*

**SMOKED CHIPOTLE BLOODY MARY** ..... **22.00**

*Texas Handmade Corn Vodka, Red jalapenos Smoked Over Pecan Wood, Savoury Spiced Indiana Grown Tomatoes, Black Pepper, Fresh lemon)*

**TOMMY'S MARGARITA** ..... **22.00**

*100% Blue Agave Tequila, Fresh Lime, Blue Agave Reduction, Salt*

**THYME & APRICOT FIZZ** ..... **22.00**

*Fresh Thyme, Orchard Grown Apricots, Texas Handmade Corn Vodka, Soda Spritzed*

**SADDLE RANCH DAVIDSON PLUM BOULEVARDIER** ..... **23.00**

*Leather-Infused Kentucky Toasted Barrel Rye Whiskey, Ribberries, Davidson Plums, Finger limes, Currants, Wattleseed, Wild Thyme, Strawberry, Peppermint Gum Trees, Hickory smoked*

**MAYFLOWER** ..... **23.00**

*Wild Hand-Picked French Elderflowers, Aromatics, Citrus And Florals Of Ford's London Dry Gin, 100% Blue Agave Reduction, Bergamot Orange Smoked, Balanced Citrus*

**SALTED CARAMEL ROB ROY** ..... **23.00**

*French-Made Salted Caramel, Sherry Cask Finished Single Malt Scotch Whisky, Fortified Piedmont Wine Macerated Herbs, Chilled with Liquid Nitrogen*

**SHELBYVILLE LEMONADE** ..... **22.00**

*Victorian-Sourced Corn Whiskey, Black Tea, French Cognac Macerated Bitter Orange, Fresh Balanced House Made Lemonade*

**CAFÉ ARROZ** ..... **23.00**

*100% Espadin Agave Mezcal, White Rice, Almond Milk, Cinnamon, Vanilla, Mexican, Brazilian & Papua New Guinea Coffee Bean Infused Cognac, Oak, Chilled with Liquid Nitrogen*

**SEASONAL HARVEST SOUR** ..... **22.00**

*Guatemalan 8YO Spanish Solera Rum, Dominican Passion Fruits, Macadamia Nut, Balanced Citrus, Herbal Aromatics)*



## MOCKTAILS

<b>ORCHARD POIRE SOUR</b> .....	<b>15.00</b>
<i>Loire Valley Pears, Montagne Noir Chestnuts, Balanced Citrus</i>	
<b>CAPE COD FIZZ</b> .....	<b>15.00</b>
<i>East Coast Cranberries, Fresh Ginger, Balanced Citrus &amp; Soda</i>	
<b>MYRTILLE SPRITZ</b> .....	<b>15.00</b>
<i>Bright Black Berries, Languedoc-Roussillon Figs, Balanced Citrus &amp; Soda Spritz</i>	

## BARREL-AGED COCKTAILS

AGED A MINIMUM OF 1 MONTH

<b>GROSEILLE VIEUX CARRE</b> .....	<b>23.00</b>
<i>Victorian Sourced Corn Whiskey, Armagnac-Style Australian Cask Strength Brandy, Classic French Grisette-Style Tasmanian Red Currants, French Fortified Wine Infused With Citrus, Cedar, Nutmeg &amp; Sage, Creole Gently-Based Tincture – Matured in American Oak</i>	
<b>MEZCAL OLD FASHIONED</b> .....	<b>23.00</b>
<i>(100% Espadin Mezcal Joven, Balanced Citrus, Herbal Aromatics – Matured in American Oak</i>	
<b>TOASTED ALMOND &amp; MAPLE GODFATHER</b> .....	<b>23.00</b>
<i>Toasted Maple Barrel Finished Woodford County Bourbon, Biodynamic Victorian Almonds, Goulburn Valley Apricot Kernels – Matured in American Oak</i>	
<b>NEW ORLEAN'S BYWATER</b> .....	<b>23.00</b>
<i>Guatemalan 8YO Spanish Solera Rum, Sicilian Bitter Made From Aromatic Herbs, Dried Flowers and Spices, Creole-Gently-Based Tincture</i>	
<b>SHERRY CASK PEACH SAZERAC</b> .....	<b>24.00</b>
<i>Victorian Gin Solera Aged in Spanish Sherry &amp; Australian Apera Casks, French Peach Reduction, Creole-Gently-Based Tincture, Petit Wormwood</i>	

# THE ART OF THE BOILERMAKER

*\*Ask staff for current pairings*

## BEER & CIDER

FOR CURRENT BEER LISTINGS,  
USE THE QR CODE BELOW



## SPARKLING WINE

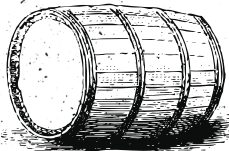
<b>NV DARLEY "THE FOAL" BRUT</b> .....	<b>13.00/ 59.00</b>
<i>Victoria, AUS</i>	
<b>NV MADAME DUMONT SPARKLING BLANC DE BLANC</b> .....	<b>15.00/ 69.00</b>
<i>Alsace, FRA</i>	
<b>NV ALPHA BOX &amp; DICE TAROT PROSECCO (V)</b> .....	<b>64.00</b>
<i>South Australia, AUS</i>	
<b>NV BILLECART-SALMON BRUT RESERVE CHAMPAGNE</b> .....	<b>119.00</b>
<i>Champagne/FRA</i>	

## WHITE WINE

<b>2020 FOXEY'S HANGOUT PINOT GRIS (V)</b> .....	<b>13.00/ 59.00</b>
<i>Victoria, AUS</i>	
<b>2018 LE DOMAINE D'HENRI TERROIR CHABLIS VILLAGE (V)</b> .....	<b>84.00</b>
<i>Chablis, FRA</i>	
<b>2018 CAVE DE RIBEAUVILLE ORGANIC RIESLING (V)</b> .....	<b>69.00</b>
<i>Alsace, FRA</i>	
<b>2019 UNICO ZELO RIVER SAND FIANO (V)</b> .....	<b>14.00/ 64.00</b>
<i>South Australia, AUS</i>	
<b>2020 NIGL GRUNER VEITLINER GARTLING</b> .....	<b>15.00/ 69.00</b>
<i>Kremstal, AUT</i>	
<b>2020 ALPHA BOX &amp; DICE TAROT SAUVIGNON BLANC (V)</b> .....	<b>14.00/ 64.00</b>
<i>South Australia, AUS</i>	
<b>2016 CHARLES SMITH EVE CHARDONNAY (V)</b> .....	<b>14.00/ 64.00</b>
<i>Washington, USA</i>	

## ROSE WINE

<b>2020 CHATEAU DE L'ESCARELLE CUVÉE 'PALM' ROSE</b> .....	<b>14.00/ 64.00</b>
<i>Provence, FRA</i>	





## RED WINE

<b>2020 LÈ VIGNERONS DE SAINT-POURCAIN LA FICELLE ROUGE GAMAY (V)</b> .....	<b>15.00/ 69.00</b>
<i>Saint-Pourçain, FRA</i>	
<b>2020 LES VOLETS PINOT NOIR VALLEE DE L'AUDE (V)</b> .....	<b>14.00/ 64.00</b>
<i>Haute Vallée de l'Aude, FRA</i>	
<b>2020 FOXEY'S HANGOUT PINOT NOIR</b> .....	<b>69.00</b>
<i>Victoria, AUS</i>	
<b>2017 VINOS DE MONTAÑA GARNACHA, RUFETE, PINUELA</b> .....	<b>14.00/ 64.00</b>
<i>Sierra de Gredos, ESP</i>	
<b>2017 WENTE BEYER RANCH ZINFANDEL (V)</b> .....	<b>14.00/ 64.00</b>
<i>California, USA</i>	
<b>2019 VALDÉMOREDA RIOJA TEMPRANILLO</b> .....	<b>13.00/ 59.00</b>
<i>Rioja, ESP</i>	
<b>2020 UNICO ZELO HALCYON DAYS NERO D'AVOLA (V)</b> .....	<b>69.00</b>
<i>South Australia, AUS</i>	
<b>2018 FRIENDS OF PUNCH SHIRAZ (V)</b> .....	<b>15.00/ 69.00</b>
<i>Victoria, AUS</i>	
<b>2013 GEOFF MERRILL RESERVE SHIRAZ (V)</b> .....	<b>94.00</b>
<i>South Australia, AUS</i>	

## SWEET WINES

<b>2017 FOXEY'S LATE HARVEST PINOT GRIS</b> .....	<b>14.00/ 35.00</b>
<i>Victoria, AUS</i>	

## SPIRITS

FOR CURRENT SPIRITS LISTINGS,  
USE THE QR CODE BELOW



