

OASIS MENU

TO SHARE

Garlic & herb toasted ciabatta (v) 7.90

Prosciutto wrapped baked camembert, caramelised onion, toasted ciabatta 17.90

Chicken liver & port pate, toasted ciabatta 15.90

Cheese board, selection of hard & soft cheeses, quince paste, 36.90
fresh & dried fruits, walnuts, lavosh (v) (g/f available)

TO START

Herb crusted lamb brains, lemon & tarragon aioli, fried capers 15.90

Soup of the day, please ask for today's selection, grilled ciabatta 12.90

Oysters, crisp local bacon, bourbon barbeque sauce (g/f) (d/f) ½doz 17.90 doz 33.90

Seared prawn cutlets, roasted pumpkin risotto, fetta, toasted pine nuts (g/f) e18.90 m34.90

TO SATISFY

Stir fried tofu 24.90

homemade Thai peanut sauce, steamed basmati rice, grilled baby bok choy (vegan,v,g/f,d/f)

Kale & Kalamata olive tagliatelle 20.90

spicy Romesco sauce, roasted almonds
(vegan,v,d/f)

Add Spanish chorizo 5.00

Add chicken 6.00

Add prawns 9.00

Lemon & dill panko crumbed flathead

1 piece 23.90 2 piece 28.90

rustic fries, garden salad or seasonal vegetables, homemade tartare

Crispy skin Atlantic salmon 28.90

carrot and orange puree, roast beetroot, pickled radish, crème fraiche, chervil (g/f)

Curry 27.90

please ask for today's selection, steamed basmati rice, traditional accompaniments

Pie 26.90

please ask for today's selection, rustic fries, garden salad or seasonal vegetables

Crispy skin chicken breast 32.90

parmesan polenta, roasted swiss mushrooms, pink peppercorn sauce (g/f)

Pork loin cutlet 35.90

parsnip puree, macadamia dukkah, cider and wholegrain mustard sauce (g/f)

Middle Eastern spice rubbed

kangaroo fillet 36.90

roasted sweet potato, wild rice, tahini yoghurt, pomegranate (g/f)

Slow braised Lamb shank 34.90

with port and prunes, celeriac, silver beet (g/f)

Surf & turf 42.90

300g sirloin steak, prawn cutlets, garlic and white wine sauce, brown butter mash, seasonal greens (g/f)

TO ACCOMPANY

Rustic fries, aioli 6.90

Seasonal vegetables (g/f) 6.90

Fresh garden salad (g/f) 6.90