

# OASIS MENU

## TO SHARE

<b>Garlic and herb toasted ciabatta</b> (v) (g/f available)	<b>7.90</b>
<b>Chicken liver and port pate</b> , toasted ciabatta	<b>15.90</b>
<b>Cheese board</b> , selection of hard and soft cheeses, quince paste, fresh and dried fruits, walnuts, lavosh (v) (g/f available)	<b>37.90</b>
<b>Beer battered onion rings</b> , garlic aioli (v)	<b>12.90</b>
<b>Duo of homemade dips</b> , please ask for today's selection, toasted ciabatta (v)	<b>15.90</b>

## TO START

<b>Beef kofta</b> , beetroot hummus, homemade flatbread, tzatziki	<b>17.90</b>
<b>Salt and pepper prawns</b> , mango and coriander salsa, lime aioli (g/f)	<b>e22.90/m36.90</b>
<b>Balsamic roasted tomato, charred asparagus and ricotta tartlet</b> (v) main served with rustic fries, fresh garden salad/ steamed seasonal vegetables	<b>e18.90/m26.90</b>
<b>san choy bau</b> , stir fried pork, water chestnut, shiitake mushroom, savoury Chinese sauce, crisp lettuce, crushed peanuts (g/f)	<b>16.90</b>
<b>tofu and shitake mushroom san choy bau</b> , water chestnut, savoury Chinese sauce, crisp lettuce, crushed peanuts (vegan, v, g/f, d/f)	<b>17.90</b>

## TO SATISFY

<b>Buddha bowl</b> <b>22.90</b> roasted cumin Dutch carrots, beetroot hummus, herbed cous cous, kale, tahini dressing (vegan, v, d/f) Add tofu 5.00   chicken 6.00   salmon 7.00	<b>Slow cooked lamb shoulder, rosemary and red wine ragu lasagne</b> <b>27.90</b> parmesan, rocket
<b>Caesar salad</b> <b>21.90</b> cos lettuce, crisp bacon, croutons, anchovy dressing, soft poached egg Add chicken 6.00	<b>Pan seared Atlantic salmon</b> <b>28.90</b> cucumber, pea and mint salad, champagne vinaigrette, fetta and lemon mousse (g/f)
<b>Beef burger</b> <b>26.90</b> camembert, bacon, balsamic cranberry relish, rustic fries, beer battered onion rings	<b>Crispy skin chicken breast</b> <b>32.90</b> sweetcorn puree, miso butter, charred asparagus (g/f)
<b>Lemon and dill panko crumbed flathead</b> 1 piece <b>23.90</b> 2 piece <b>28.90</b> rustic fries, homemade tartare, fresh garden salad/ steamed seasonal vegetables	<b>Soy and marmalade glazed duck breast</b> <b>36.90</b> fennel, orange and rocket salad (g/f, d/f)
<b>Pie of the day</b> <b>27.90</b> rustic fries, fresh garden salad/ steamed seasonal vegetables	<b>Crispy pork belly</b> <b>32.90</b> Asian slaw, chilli caramel, fried shallots (g/f, d/f)
	<b>300g sirloin steak</b> <b>39.90</b> salsa verde, roast kipfler potato, cherry tomato and green bean salad (g/f, d/f)

## TO ACCOMPANY

<b>Rustic fries</b> , aioli	<b>7.90</b>
<b>Seasonal vegetables</b> (v, g/f)	<b>7.90</b>
<b>Fresh garden salad</b> (v, g/f)	<b>7.90</b>