

OASIS MENU

TO SHARE

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

TO START

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

TO SATISFY

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

TO ACCOMPANY

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