

OASIS MENU

TO SHARE

Garlic and herb toasted ciabatta (v) (g/f available) **7.90**

Chicken liver and port pate, toasted ciabatta **15.90**

TO START

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) **e18.90/m26.90**
main served with rustic fries, fresh garden salad/ steamed seasonal vegetables

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

Beef Burger **28.90**

camembert, bacon, balsamic cranberry relish,
rustic fries

Lemon and dill panko crumbed Flathead

1 piece **23.90** 2 piece **28.90**

rustic fries, homemade tartare, fresh garden
salad/steamed seasonal vegetables

Pie of the day **27.90**

rustic fries, fresh garden salad/steamed
seasonal vegetables

Pan seared Atlantic salmon **28.90**

cucumber, pea and mint salad, champagne
vinaigrette, fetta and lemon mousse (g/f)

Soy and marmalade glazed Duck Breast **36.90**

fennel, orange and rocket salad (g/f, d/f)

Panko crumbed Chicken Breast Schnitzel

homemade swiss mushroom sauce, rustic fries,
fresh garden salad/steamed vegetables **\$27.90**

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**