

OASIS

GARDENS RESTAURANT

TO SHARE

Cheese Board, assorted hard/soft cheeses, fruit paste, fresh & dried fruits, walnuts, crackers (v) (gf available) **L 38.90 S (2 people) 22.00**

Garlic & herb toasted ciabatta (v/gf available) **8.90**

Baked camembert, brandy roasted pear, honey, walnuts, thyme, toasted ciabatta (v/gf available) **18.90**

Beer battered onion rings, garlic aioli (v) **9.90**

TO ENTICE

Soup of the day, toasted ciabatta (v/gf available) **12.90**

Herb crusted lamb brains, almond puree, fried capers, tarragon oil, lemon **15.90**

Korean fried chicken wings, pickled cucumber, spicy gochujang dipping sauce (df) **16.90**

Mexican prawn soft shell tacos, tomato & charred corn salsa, pickled Spanish onion, coriander, lime aioli
entrée 2 tacos **18.90**
main 3 tacos with rustic fries **28.90**

Crispy pork belly, chilli caramel, Asian slaw (gf/df)
entrée **16.90** **main** **32.90**

TO SATISFY

Roasted beetroot & goats cheese tartlet, hazelnut & orange salad, honey toffee(v) **24.90**

Thai red sweet potato, chickpea & kale curry, steamed basmati rice, papadum (vegan/v/gf/df) **25.90**

Lemon & dill crumbed barramundi, rustic fries, homemade tartare, fresh garden salad or steamed seasonal vegetables
1 piece **23.90** 2 piece **28.90**

Crispy skin Atlantic Salmon, kipfler potato, Brussel sprout & soft-boiled egg salad, prosciutto, lemon & seeded mustard dressing (gf) **29.90**

Panko crumbed chicken breast schnitzel, mushroom & red wine sauce, rustic fries, fresh garden salad or steamed seasonal vegetables **28.90**

Braised duck & porcini ragu, rigatoni, parmesan, sage **34.90**

Hahndorf hand crafted venison sausages, braised red cabbage, creamy mash, apple cider gravy **29.90**

Slow cooked Rogan josh lamb shank, steamed basmati rice, homemade naan (gf available) **34.90**

300g sirloin steak, smokey bourbon bbq sauce, roasted pumpkin puree, beer battered onion rings, seasonal greens (gf) **39.90**

TO ACCOMPANY

Fresh garden salad **8.90**

Steamed seasonal vegetables **8.90**

Rustic fries, garlic aioli **8.90**

TO INDULGE

Baked chocolate & vanilla brulee cheesecake, homemade mocha ice cream, coffee hazelnut crisp **14.90**

Old fashioned spiced apple crumble tartlet, vanilla bean ice cream, Chantilly cream (vegan/gf/df variations available) **14.90**

Chai spiced pannacotta, lemon curd, honey & lavender ice cream, meringue shard (gf) **14.90**

Sticky date pudding, walnut & pecan, butterscotch sauce, vanilla bean ice cream **14.90**

Wagon wheel sundae, vanilla bean ice cream, chocolate fudge sauce, raspberry coulis, homemade marshmallow, biscuit crumb (gf available) **15.90**

Affogato, vanilla bean ice cream, espresso coffee, shot of liqueur **18.90**

Non-alcoholic Affogato **11.90**

Homemade scones, jam & Chantilly cream **8.90**

Vegan desserts, available upon request

THURSDAY & FRIDAY LUNCH SPECIALS \$14.90
FRIDAY NIGHT 2 COURSE DINNER SPECIAL \$25
SATURDAY BREAKFAST SPECIALS \$12
SUNDAY BREAKFAST SPECIALS \$14

WINE**CHAMPAGNE**

Moet & Chandon Imperial	95
G & H Mumm Brut	85

SPARKLING WHITE

Angas Plains Estate PJ's Sparkling Chardonnay	37
Molly Dooker Euphoria	9 40

MOSCATO

Vineyard Road Moscato	9 37
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WHITE

Bremerton 'Betty & Lu' Sauvignon Blanc	9 38
Karrawatta Anna's Sauvignon Blanc	9 40
Bleasdale Wild Pear Sauvignon Blanc Verdelho	38
Vineyard Road Riesling	37
Bremerton Fiano	46
Karrawatta Pinot Grigio	40
Angas Plains Estate PJ's Unwooded Chardonnay	36
Bremerton Batonnage Chardonnay	57

SPARKLING RED

Angas Plains PJ's Sparkling Cabernet Sauvignon	38
Bleasdale Sparkling Shiraz	9 38

ROSE

Bremerton Racy Rose	38
Vineyard Road Rose	9 38
Molly Dooker Serenity Rose	40

SHIRAZ

Bleasdale 'Generations' Shiraz	52
Bremerton 'Selkirk' Shiraz	42
Kimbolton Rifleman Shiraz	85
Rusticana Shiraz	36
Molly Dooker Boxer	42

CABERNET SAUVIGNON

Angas Plains Estate PJ's Cabernet Sauvignon	38
Bleasdale 'Mulberry Tree' Cabernet Sauvignon	9 38
Bremerton 'Coulthard' Cabernet Sauvignon	42
Kimbolton Rifleman Cabernet Sauvignon	85

MERLOT | MALBEC | GRENACHE

Kanoetree Merlot	38
Bleasdale Generations Malbec	52
Oxenberry Doringo Valley Grenache	40

BLENDS

Bleasdale 'Frank Potts' Cabernet Blend	52
Bremerton 'Tamblin'	37
Lake Breeze 'Bernoota'	45

BEER & CIDER

Coopers Stout	8.5	Tooheys Extra Dry	8
Corona	8.5	West End Draught	8
Crown Lager	8.5	XXXX Gold	8
Carlton Draught	8.5	Hahn Premium Light	8
Coopers Pale Ale	8.5	Coopers Sparkling Ale	8.5
Hahn Super Dry	8	Cascade Light	8
Hahn 3.5	8	Carlton Mid	8
PP Pale Ale	10	Vale Pale	10
PP Sunshine Ale	10	Vale Larger	10
PP Amber Ale	10	Vale Mid Coast	10
PP Black Ale	11	Vale Tropic	10
Apple Cider	9		
Pear Cider	9		
Oxenberry Grapple Cider, Red/White (500ml)	12		

NON-ALCOHOLIC

Heineken	7.5
Ginger Beer	7
Sparkling Apple	4.5
Sparkling Grape Red/White	4.5

SPIRITS

including mixer from 9.5

COCKTAILS

from 18.9

OASIS PORT

glass 7

SETTLERS GIN & INDIAN TONIC

Juniper 3 ways - great for martinis	15
Pink - with strawberry lemon mint	
Yuzu - with dried lemon or dried orange	
Coriander Leaf - with fresh lime	
Rare Dry - with lime thyme, orange zest fresh rosemary or mango black pepper	

COFFEE

	Cup	Mug
Flat White	4.5	5
Latte	4.5	5
Cappuccino	4.5	5
Long Black	4.5	5
Short Black	4.5	
Espresso	4.5	
Macchiato	4.5	
Moacha	4.5	5
Hot Chocolate	4.5	5
Chai Latte	4.5	5
Baby Chino	1.5	
Caramel, Vanilla Syrup		1.00
Soy, Almond, Lactose free Milk		.50
Decaf		.50

TEA

English Breakfast, Earl Grey, Equilibrium, Green Tea, Peppermint, Chamomile, Lemongrass & Ginger	
Cup 4.50	Pot 6.00

SMOOTHIES

8

Banana & Honey, Mango & Passionfruit, Mixed Berry

MILKSHAKES

8.5

THICKSHAKES

8.9

Chocolate, Strawberry, Vanilla, Caramel, Lime, Banana

ICED COFFEE & ICED CHOCOLATE

8.9

Orange, Apple, Pineapple Juice	4.5
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Soft Drinks	3 4.5
coke, coke zero, squash, lemonade, raspberry, soda/tonic	

Lemon, Lime & Bitters	4.5
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AFFOGATO	18.9
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