

## TO SHARE

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**Garlic & herb toasted ciabatta**  
(v|gf available) **9.90**

**Toasted ciabatta, tomato & thyme jam, grilled cheese** (v) **10.90**

**Baked Camembert**, brandy pear, honey & rosemary, toasted ciabatta (v) **18.90**

**Beer battered onion rings, garlic aioli**  
(v) **12.90**

**Oasis Platter**, assorted hard & soft cheeses, cured meats, homemade dip, fresh & dried fruits, olives, tomato chutney, warm ciabatta, dukkah, crackers (v|gf available) serves 2 **44.90**

## TO ENTICE

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**Homemade shiitaki mushroom & vegetable spring rolls**, chilli sweet soy (vegan/v/df) **15.90**

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

**Oysters Kilpatrick**, crispy bacon, bourbon bbq sauce (gf/df)  
 $\frac{1}{2}$  doz **18.90** 1 doz **36.90**

**Panko crumbed chicken Kyiv bites**, molten cheesy garlic centre, tomato & Spanish onion salsa **16.90**

## TO SATISFY

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**Pumpkin, ricotta & spinach savoury crepes**, brown sage butter, toasted pine nuts (v) **25.90**

**Thai peanut stay**, basmati rice, grilled bok choy, peanut, chilli, coriander (gf/df)  
•Tofu (v/vegan) **25.90**  
•Chicken **31.90**  
•Prawns **33.90**

**Flathead**, beer battered or lemon & dill crumbed, fries, homemade tartare, fresh garden salad or seasonal vegetables **28.90**

**Atlantic salmon**, soba noodles, Asian greens, miso & honey dressing (gf/df) **33.90**

**Seared prawn, chorizo, chilli & garlic spaghetti**, lemon and parsley pangratatto (df) **34.90**

**Panko crumbed chicken breast schnitzel**, fries, fresh garden salad or steamed seasonal vegetables **26.90**  
•Rich gravy **2.50**  
•Creamy mushroom sauce **3.50**  
•Green peppercorn **3.50**  
•Seared prawns w garlic & white wine sauce **8.00**

**Beef, bacon & Camembert burger**, brioche bun, balsamic cranberry, fries **28.90**

**Crispy skin duck breast**, fig & orange jam, parsnip puree, roast carrot, charred brussels sprouts (gf) **34.90**

**Slow cooked red wine & rosemary lamb shank**, creamy mash, seasonal greens (gf) **34.90**

**300g beef sirloin steak**, creamy mash, seasonal greens, served with your choice of  
•Seared prawns, garlic & white wine sauce (gf) **44.90**  
•Bourbon bbq sauce, beer battered onion rings **40.90**

## TO ACCOMPANY

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**Fresh garden salad** **8.90**

**Steamed seasonal vegetables** **8.90**

**Rustic fries, garlic aioli** **8.90**

## TO INDULGE

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**Vanilla bean pannacotta**, pink champagne jelly,  
raspberry sorbet (gf) **15.90**

**Old fashioned spiced apple crumble tartlet**, vanilla bean  
ice cream, Chantilly cream  
(gf/df/vegan available upon request) **15.90**

**Homemade sticky date pudding**, walnuts & pecans, butterscotch  
sauce, vanilla bean ice cream **15.90**

**Rich chocolate tart**, Pretzel crust, poached pear, espresso  
cream **15.90**

**Rocky road Sundae**, vanilla bean ice cream, cherry compote,  
chocolate fudge sauce, marshmallow, peanuts **16.90**

**Vegan dessert**, available upon request **14.90**

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

**Non-alcoholic Affogato** **11.90**

**Homemade scones**, jam & Chantilly cream **9.90**

<p><b>THURSDAY &amp; FRIDAY LUNCH SPECIALS \$15.90</b> <b>FRIDAY NIGHT 2 COURSE DINNER SPECIAL \$25.90</b> <b>SATURDAY BREAKFAST SPECIALS \$12.90</b> <b>SUNDAY BREAKFAST SPECIALS \$14.90</b></p>
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*10% surcharge applies on Public Holidays*

