

OASIS

Restaurant

BREAKFAST
7AM TO 9AM

DINNER
5:30PM TO 8PM

BREAKFAST

Light Breakfast

Toast (2) - Raisin Toast, Grain, White, Gluten Free or Sour Dough with a choice Of Honey, Jam, Vegemite, Peanut Butter. **\$8.00**

Cereal - Choice of: Weet-Bix, Nutri-Grain, Coco Pops. **\$8.00**

Ham And Cheese Croissants **\$15.00**
2 mini croissants

House Made Granola **\$16.00**
W/ Mixed Berries, Coconut Yoghurt & Honey (GF+Vegan)

Eggs On Toast **\$14.00**
W/ Toast & Hash Brown (Poached, Fried, Or Scrambled)

Add on

Bacon, sausages, Avocado	\$4.00
Mushrooms, grilled Tomato	\$3.00

Some of our menu can be altered to be gluten-free and/or dairy-free.
Please speak to one of our friendly staff.

Eggs Benedict

On toasted Turkish bread with baby spinach, hollandaise sauce **\$16.00**

Leg Ham Benedict

On toasted Turkish bread with hollandaise sauce **\$23.00**

Smoked Bacon Benedict

On toasted Turkish bread with hollandaise sauce **\$23.00**

Smoked Salmon Benedict

On toasted Turkish bread with hollandaise sauce **\$27.00**

Pancakes

Vanilla ice cream, maple syrup with a mixed berry compote **\$18.00**

Korte's House Made Savoury Mince on Toast **\$16.00**

Add Egg **\$4.00**

Classic Omelette

Start your day with a traditional omelette with tomato, onion, cheese & spinach with toast. **\$24.00**

Avo On Toast (V)

Avocado, cherry tomato & Danish feta cheese medley on sour dough with balsamic glaze. **\$24.00**

Classic Big Breakfast

Bacon, sausage, tomato, mushroom, steak, hash brown, eggs and spinach served with toast **\$32.00**

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Entrées

Garlic & Herb Bread

Baked Turkish bread, garlic & herb butter		\$12.00
- Add cheese mix		\$4.00
- Add bacon bits & Mozzarella		\$6.00

Fresh Coffin Bay Oysters

½ Dozen Dozen

Natural - Fresh lemon & seafood sauce (GF+DF)	\$28.00	\$42.00
Kilpatrick - Grilled bacon & Worcestershire sauce (GF+DF)	\$32.00	\$48.00

Salt & Pepper Calamari (GF)

Crispy sea salt & Szechuan pepper dusted calamari with a lime aioli, chips & salad **\$18.00**

Salt & Pepper Tofu (Vegan + V + DF + GF)

Crispy sea salt & Szechuan pepper dusted Tofu with baby spinach, rocket & cherry tomato salad finished with kecap manis & lime wedges.

Entrée	\$18.00
Main	\$34.00

Red Lentil Dahl (V + Vegan)

An aromatic Indian favourite served with a crispy tortilla & coconut yoghurt. **\$16.00**

Roasted Asparagus (V)

Fresh roasted asparagus, with lashings of hollandaise sauce, cashew nuts & lemon wedges. **\$18.00**

SALADS

Caesar Salad

Croutons, egg, bacon, parmesan, anchovies & Caesar dressing.

\$25.00

Add chicken

\$7.00



Wine Suggestion - Morgan's Bay Sauvignon Blanc

King Prawn Salad (GF)

QLD tiger prawns, mango, avocado, cherry tomato & mesclun salad.

\$34.00



Wine Suggestion - Cavaliere d 'Oro Pino Grigio

Summer Salad (GF+V)

Watermelon, fetta, olives, cucumber, Spanish onion, cashews, roquette, drizzled with olive oil & balsamic vinaigrette.

\$22.00

Add chicken or beef

\$ 7.00



Wine Suggestion - Pepperjack Sauvignon Blanc

BURGERS

Classic Steak Burger

Served with Chips

150g rib fillet, bacon, cheese, tomato, beetroot, lettuce, caramelized onion & tomato relish served on a Turkish roll.

\$25.00

Grilled Chicken Burger

Served with Chips

Chicken fillet, bacon, avocado, lettuce, bearnaise sauce, served on a Turkish roll.

\$24.00

PIZZAS

Classic Aussie Pizza

Napoli sauce, mozzarella, ham, bacon, egg on a thin base.

Small - \$19.00

Large - \$28.00

Capricciosa Pizza

Napoli sauce, salami, olives, bacon, onion, Mushrooms.

Small - \$19.00

Large - \$28.00

Vegetarian Pizza (V)

Napoli sauce, pesto, olives, roasted red capsicum, sweet potato, mushrooms, baby spinach & feta cheese.

Small - \$19.00

Large - \$28.00

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MAINS

Salt & Pepper Calamari (GF)

Crispy sea salt & Szechuan pepper dusted calamari with lime aioli, chips, and salad.


\$34.00

 **Wine Suggestion** - Cavaliere d 'Oro Pino Grigio

Red Lentil Dahl (V + Vegan)

An aromatic Indian favourite served with a crispy tortilla & coconut yoghurt


\$26.00

 **Wine Suggestion** – Fickle Mistress Pinot Noir

Pan Fried Crispy Skin Salmon (GF)

Crispy skin Atlantic salmon fillet, served with creamy mash potato, fresh asparagus & lashings of hollandaise sauce.


\$42.00

 **Wine Suggestion** - Dance with the Devil Chardonnay

Fettuccine Boscaiola

Maple bacon pieces, button mushrooms, pan fried with Spanish onion, garlic, shallots, Italian parsley simmered in a white wine & crème fraiche. Finished with shaved parmesan cheese.

\$32.00

 **Wine Suggestion** – Dance with the devil Chardonnay

Pork Belly (GF)

Twice cooked crackled pork belly with baby broccoli, fragrant jasmine rice & apple cider jus.


\$42.00

 **Wine Suggestion** – Riesling

Lamb Rump (GF)

Tender Victorian rosemary lamb rump served pink on a bed of sweet potato puree, with wilted baby spinach, cherry tomatoes, broccolini, caramelized onion and a merlot mint & garlic jus.

\$42.00

 **Wine Suggestion** – Wolf Blass Private Release Merlot

Chicken Supreme (GF)

Grilled chicken breast, topped with crispy prosciutto, avocado, King Island brie & a lime & mustard beurre blanc served on a bed of creamy mash and wilted baby spinach.

\$39.00

 **Wine Suggestion** – Seppelt Jaluka Chardonnay

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PREMIUM STEAKS

(100 day Grain Fed Angus)

Rump Steak 200g **\$36.00**

Choice of two sides: mash potato, vegetables, garden salad or chips.
Choice of one sauce: Hollandaise, pepper, mushroom, dienne. Jus, gravy

 **Wine Suggestion** – Ingoldby Shiraz


Rib Fillet 300g **\$49.00**

Choice of two sides: mash potato, vegetables, garden salad or chips.
Choice of one sauce: Hollandaise, pepper, mushroom, dienne. Jus, gravy

 **Wine Suggestion** – Wynns Coonawarra Estate Black Label Cabernet Sauvignon


Rump Steak 400g **\$48.00**

Choice of two sides: mash potato, vegetables, garden salad or chips.
Choice of one sauce: Hollandaise, pepper, mushroom, dienne. Jus, gravy

 **Wine Suggestion** – Penfolds Bin 28 Kalimma Shiraz

Add Reef Topper **\$10.00**

King prawns, green lip mussels & calamari with a creamy garlic beurre blanc

 **Wine Suggestion** -

EXTRA SIDES

Chips	\$10.00
Sweet Potato Chips	\$10.00
Steamed Vegetables	\$10.00
Mash Potato	\$10.00

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KIDS MENU

Crumbed Fish

Crumbed fish, salad, chunky chips & tomato sauce

\$16.00

Chicken Nuggets

Crumbed chicken nuggets, salad, chunky chips & tomato sauce.

\$16.00

Steak

With salad, chunky chips & tomato sauce.

\$16.00

Pasta Bolognese

Homestyle beef bolognese with parmesan cheese.

\$16.00

Kids Ice Cream

Ice cream with choice of vanilla, chocolate, strawberry topping.


\$4.00 per scoop

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DESSERTS

Pavlova

Individual pavlova with berries and fresh Chantilly double cream **\$18.00**

 **Wine Suggestion** – Squealing Pig Pink Moscato


Crème Brulee

Classic vanilla crème brulee **\$18.00**

 **Wine Suggestion** – Riesling


Spanish Churros

With a warm Belgium chocolate ganache dipping sauce. **\$18.00**

 **Wine Suggestion** – Cavaliere d'Oro Prosecco

Cheese Plate

Smoked vintage cheddar, king island brie,
Danish blue vein, fresh fruit & water crackers. **\$22.00**

 **Wine Suggestion** – Penfolds Father 10-year-Old Grand Tawny