



OASIS RESTAURANT

LUNCH

12PM TO 2PM

THURSDAY – SUNDAY

DINNER

5:30PM TO 8PM

SPECIALS

Some of our menu can be altered to be gluten-free and/or dairy free.

Please speak to one of our friendly staff.

V – Vegetarian | DF – Dairy Free | GF – Gluten Free

ENTRÉE'S

Bread Selection

Baked Turkish bread with a garlic & herb butter **\$12.50**

Add cheese medley **\$4.00**

Add bacon bits & cheese medley **\$6.00**

Bruschetta

Toasted sourdough topped with finely diced Roma tomatoes, Spanish onion, basil, extra virgin olive oil & balsamic glaze **\$18.50**

Fresh Coffin Bay Oysters

	1/2 Dozen	Dozen
Natural – Fresh lime wedges (DF + GF)	\$28.00	\$48.00

Kilpatrick – Grilled bacon with Worcestershire & BBQ sauce (DF + GF)	\$32.00	\$55.00
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Salt & Pepper Calamari (GF)

Crispy sea salt & Szechuan pepper dusted calamari with a lime aioli, chips & salad **\$19.00**

Red Lentil & Chickpea Dahl (Vegan + V)

An aromatic Indian favourite served with papadums & coconut yoghurt **\$17.00**

Pumpkin, Fetta & Thyme Arancini

Accompanied with a maple and mustard cream reduction **\$18.00**

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SALADS

Caesar Salad

\$25.00

Mesclun, croutons, egg, bacon, parmesan, anchovies & Caesar dressing

Add Cajun chicken

\$7.00

Vietnamese salad

\$25.00

Mesclun, cherry tomato, Spanish onion, cucumber, cashews, chilli, fresh herbs, vermicelli noodles & drizzled with a house made dressing

Add extra smoky BBQ brisket

\$7.00

BURGERS

Classic Brisket Burger

\$25.00

Texas Smokey BBQ brisket served on a brioche roll with house-made slaw, bourbon chipolata mayo & a side of chips

Classic Chicken Burger with Chips

\$25.00

Crispy southern fried chicken burger served on a brioche roll with lettuce, pickles, cheese, garlic aioli & a side of chips

PIZZAS

Classic Aussie Pizza

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

Small	Large
\$20.00	\$30.00

Capricciosa Pizza

Napoli sauce, salami, olives, bacon, onion, mushrooms

Small	Large
\$20.00	\$30.00

Vegetarian Pizza (V)

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

Small	Large
\$20.00	\$30.00

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MAINS

Salt & Pepper Calamari (GF) **\$35.00**
Crispy sea salt & Szechuan pepper dusted calamari with lime aioli, chips & salad

Red Lentil & Chickpea Dahl (Vegan + V) **\$28.00**
An aromatic Indian favourite served with a crispy tortilla & coconut yoghurt

Pumpkin, Fetta & Thyme Arancini **\$32.00**
Accompanied with a maple and mustard cream reduction

Barramundi **\$42.00**
Wild barramundi fillet grilled with cherry tomatoes, shallots & asparagus served on bed of creamy mash potato & citrus beurre Blanc

Chicken Pesto Gnocchi **\$34.00**
Tender chicken breast pieces, potato gnocchi tossed with creamy pesto, sundried tomato & baby spinach topped with fresh parmesan cheese

Texan Smokey BBQ and bourbon brisket **\$39.00**
Served with hassle back baked potatoes & mushy peas

Lamb shank **\$34.00**
Slow braised lamb shanks served with creamy mash potato, baby spinach & a red wine, garlic mint & rosemary jus
Add extra shank **\$10.00**

Chicken Supreme (GF) **\$42.00**
Grilled chicken breast, topped with king prawns, avocado & bearnaise sauce served on sweet potato mash & baby broccoli

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PREMIUM STEAKS

Rump Steak 200g

\$38.00

Choice of two Sides: Mash Potato, Vegetables, Garden Salad or Chips
Choice of one Sauce: Hollandaise, Pepper, Mushroom, Dianne, Jus, Gravy

Rib Fillet 300g

\$52.00

Choice of two Sides: Mash Potato, Vegetables, Garden Salad or Chips
Choice of one Sauce: Hollandaise, Pepper, Mushroom, Dianne, Jus, Gravy

Rump Steak 400g

\$50.00

Choice of two Sides: Mash Potato, Vegetables, Garden Salad or Chips
Choice of one Sauce: Hollandaise, Pepper, Mushroom, Dianne, Jus, Gravy

Add Reef Topper

\$12.00

King Prawns & calamari with a creamy garlic beurre Blanc

Extra Sides

\$10.00

Mash Potato
Chips
Sweet potato chips
Steamed veg

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KIDS MENU

Crumbed Fish	\$16.00
Crumbed fish, salad, chunky chips & tomato sauce	
Chicken Nuggets	\$16.00
Crumbed chicken nuggets, salad, chunky chips & tomato sauce	
Kids Steak	\$16.00
With salad, chunky chips & tomato sauce	
Pasta Bolognese	\$16.00
Home-style beef bolognese with parmesan cheese	
Kids Ice Cream	\$4.00
Two scoops of vanilla ice cream with a choice of topping	
Choice of toppings: Chocolate, Strawberry, Caramel, Sprinkles	

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DESSERTS

Pavlova

\$19.00

Individual pavlova topped with Chantilly double cream, fresh fruit & passionfruit pulp

Crème Brulee

\$19.00

Classic vanilla crème brulee

Belgium Waffles

\$19.00

Topped with fresh berries, vanilla bean ice cream, maple syrup & a white chocolate & macadamia crumble

Sticky Date Pudding

\$19.00

Warm sticky date pudding, served with vanilla bean ice cream, butterscotch schnapps sauce & fresh strawberry

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DRINKS

Beer

XXXX Gold Stubbie	\$8
Hahn Super Dry 3.5	\$10
Corona	\$10
Great Northern Super Crisp	\$9
Great Northern Original	\$9
Great Northern Zero	\$7
Millers Chill	\$9
James Squire 150 Lashes	\$10
Stone & Wood Pacific Ale	\$10
Burleigh Big Head Lager	\$10
Guinness	\$9
Balter XPA	\$10
Peroni Nastro 3.5	\$10

Cider

Somersby Apple	\$10
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Pre-Mixed Drinks

Canadian Club & Dry	\$13
Brookvale Union Ginger Beer	\$13
Hard Rated	\$13

Soft Drinks

Coke	\$4.50
Coke Zero Sugar	\$4.50
Lemonade	\$4.50
Lemon Squash	\$4.50
Creaming Soda	\$4.50
Ginger Ale	\$4.50
Pasito	\$4.50
Ginger Beer	\$6
Sarsaparilla	\$6
Lemon Lime Bitters	\$6
Sparkling Water	\$7
Soda Water	\$5
Tonic Water	\$5
Water 600mL	\$4

Cold Drinks

Iced Coffee/Latte	\$8
Iced Mocha	\$8
Milkshake	\$10
- Chocolate	
- Strawberry	
- Caramel	
- Vanilla	
Spider	\$10
Juice (Small)	\$5
Juice (Large)	\$7
- Orange	
- Apple	
- Pineapple	

Hot Beverages

Mug add \$1	
Espresso	\$5
Cappuccino	\$6
Latte	\$6
Flat White	\$6
Chai Latte	\$7
Dirty Chai	\$8
Hot Chocolate	\$6

Extras

Extra Shot	\$2
Almond Milk	\$2
Lactose Free Milk	\$2
Flavours add \$1 each:	
- Vanilla	
- Caramel	
- Hazelnut	
Tea	\$6
- English Breakfast	
- Bushell's	
- Earl Grey	
- Peppermint	
- Green	
- Chai	

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Spirits

Canadian Club	\$8
Chivas Regal 12	\$10
Jack Daniels	\$8
Jim Beam	\$8
Johnnie Red	\$8
Johnnie Black	\$10
Markers Mark	\$8
Wild Turkey	\$8
Bacardi	\$8
Bundaberg Rum	\$8
Small Batch	\$10
Malibu	\$8
Kraken Rum	\$10
Belvedere	\$10
Smirnoff	\$8
Gordan's Pink Gin	\$8
Gordan's Gin	\$8
Baileys	\$8
Blue Curacao	\$8
Chambord	\$10
Cointreau	\$10
Frangelico	\$8
Kahlua	\$8
Midori	\$8
Southern Comfort	\$8
Tia Maria	\$8

Mixers

Lemonade	\$1.50
Lemon Lime Bitters	\$2
Coke	\$1.50
Soda Water	\$1.50
Raspberry Lemonade	\$1.50
Pineapple Juice	\$2
Apple Juice	\$2
Orange Juice	\$2
Coke Zero-Sugar Can	\$4.50
Coke Can	\$4.50
Lemonade Can	\$4.50
Lemon Squash Can	\$4.50
Creaming Soda Can	\$4.50
Ginger Ale Can	\$4.50
Pasito	\$4.50
Sarsaparilla	\$6
Ginger Beer	\$6
Soda Water 300ml	\$5
Tonic water 300ml	\$5

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MOCKTAILS

Berry Tingle

Berry syrup & Apple juice, topped with lemonade

\$12

Blue Bliss

Blue Curacao syrup, topped with lemonade

\$12

Colada Slushie

Pineapple Juice & Coconut cream, blended

\$12

Strawberry Slushie

Strawberries & Fresh Lime juice, blended & topped with Lemonade

\$12

Sunrise

Orange Juice & Pineapple Juice, layered with Raspberry Cordial

\$12

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COCKTAILS

Mimosa

Gabbiano Prosecco & Orange Juice

\$12

Tropical Mimosa

Gabbiano Prosecco & Malibu, topped with Pineapple Juice & Raspberry Cordial

\$15

Fruit Tingle

Vodka & Blue Curacao, topped with Lemonade & Raspberry Cordial

\$20

Mojito

Bacardi shaken with Fresh Mint & Lime, topped with Soda

\$20

Midori Splice

Midori & Malibu, topped with Pineapple Juice & Coconut Cream

\$20

Pina Colada

Malibu & Bacardi, shaken with Pineapple Juice & Coconut Cream

\$20

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COCKTAILS

Cosmopolitan

Vodka & Cointreau, shaken with Cranberry Juice and Fresh Lime Juice

\$22

Dark & Stormy

Kraken Rum, muddled with Fresh Lime & topped with Bundaberg Ginger Beer

\$22

French Martini

Vodka & Chambord, shaken with pineapple juice

\$22

Espresso Martini

Fresh Espresso, shaken with Vodka, Frangelico & Kahlua

\$22

Strawberry Daquiri

Bacardi, blended with Strawberries & Fresh Lime juice

\$22

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WHITE WINES

	150mL	250mL	Bottle
Squealing Pig Pink Moscato S.E. Australia Bright aromatics of lifted rose petal and Turkish Delight, bursting with flavours of rose water, raspberries and musk and finishes balanced sweetness.	\$10	\$16	\$40
Red Label Wolf Blass Pinot Grigio DOC A crisp, fresh pinot grigio with ripe pear, apple and floral notes, and a lively hint of lemon. Light and refreshing with a soft, balanced finish, this wine is best enjoyed with chicken, seafood and vegetable dishes.	\$7	\$10	\$28
T'Gallant Imogen Pinot Gris Mornington Peninsula, VIC Honeycomb characters mixed with pear and almond. Medium bodied with a clean finish.			\$48
Matua Sauvignon Blanc Marlborough, NZ Fresh, crisp, NZ Sauvignon Blanc loaded with tropical and citrus fruit flavours.	\$10	\$15	\$39
Pepperjack Sauvignon Blanc Limestone Coast, Tasmania White grapefruit pith with freshly crushed nettle, refreshing palate, textural and layered, citrus and grapefruit with mouth-watering acidity.	\$13	\$18	\$48
Seppelt Jaluka Chardonay Henty, VIC Vibrant stone fruits notes with hints of citrus. Elegant and fine.	\$12	\$19	\$49
Leo Buring Dry Riesling Clare Valley, SA A lightly bodied wine with lemon, lime, apple and trampled herb filling the bouquet and the generous palate.	\$10	\$16	\$40

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RED WINES

	150mL	250mL	Bottle
Fickle Mistress Pinot Noir Central Otago, NZ Packed full of dark stone fruit flavours, with a hint of spicy oak and a savoury finish.	\$11	\$17	\$45
Wolf Blass Private Release Merlot South Australia A soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish.	\$10	\$15	\$38
Ingoldby Shiraz McLaren Vale, SA Dark red berries and hints of spice. Medium bodied with silky finish.	\$10	\$15	\$39
Pepperjack Graded Collection Shiraz McLaren Vale, SA Pepperjack Graded McLaren Vale Shiraz matched the juicy richness of scotch fillet.			\$65
Little Berry Cabernet Sauvignon Langhorne Creek, SA Elements of blackcurrant, chocolate and fine-grained tannins, a well-balanced line with great length.	\$10	\$15	\$38
Wynns Coonawarra Estate Black Label Cabernet Sauvignon Coonawarra, SA Impressively balanced and soft with a feeling of ripe fruit, black pepper, dry leaves and soft acidity.	\$18	\$27	\$71

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FORTIFIED

Penfolds Club Port

South Australia

Vibrant and fresh with a long, lingering, intense finish.

150mL

\$9

250mL

\$16

SPARKLING

Cavaliere d'Oro Prosecco DOC Veneto, Italy

Fragrant florals, with ripe mango, tropical fruits and honey.

150mL

\$13

250mL

Bottle

\$53

Veurve Cliquot Champagne France

Fruity and floral. Young and gourmand. Rounded and mild.

\$119

ROSÉ

Squealing Pig Pinot Noir Rosé South Australia

Refreshing and perfectly pink with flavours of honeydew melon and juicy white peach.

150mL

\$10

250mL

\$16

Bottle

\$40

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