



OASIS NIGHTS MENU

ON ARRIVAL

Chefs selection of canapés in the garden (Sample Menu)

Thick vegetable spring roll served with a plum sauce

Chef's beef and potato pie

Satay chicken skewer

Tempura battered pumpkin flower

ENTREE

Australian Lamb skewers served with whipped hummus, wild rocket and flat bread

BBQ braised pork belly with sweet corn puree topped with summer salad, crackling crumble with a fresh salsa verde

Pumpkin arancini served with a pumpkin purée, toasted pumpkin seeds and dressed baby leaves (DF, GF, VG, V)

MAIN

Tasmanian salmon served with beetroot and feta smash, radicchio warm potato salad finished with a caper berry and lemon dressing

Beef cheeks served with a creamy buttered mashed potato, pan jus, braised carrots and topped with French fried onions

Tuscan Chicken Supreme breast stuffed with cream cheese, sun dried tomatoes, fresh herbs, garlic and paprika served on a rich traditional ratatouille with a potato rosti

Quinoa, vegetables, seeds and fresh herbs in a mint dressing topped with falafels (DF, GF, VF, V)

KIDS MEALS

Children 12 and under - All children meals come with a boutique donut

Pasta in a tomato sauce served with garlic wedge

Chicken goujons served with Fries

Fish and Chips

OPTIONAL EXTRAS

Cheese Box - 3 Cheeses, quince paste, crackers and grapes \$22.00

Fresh Prawn bucket served with fresh lemon wedges and thousand island dressing \$32.00

Oysters Natural 1/2 \$18.00 or Dozen \$34.00

Oyster Thai dressing OR wasabi and soy mix \$3.00