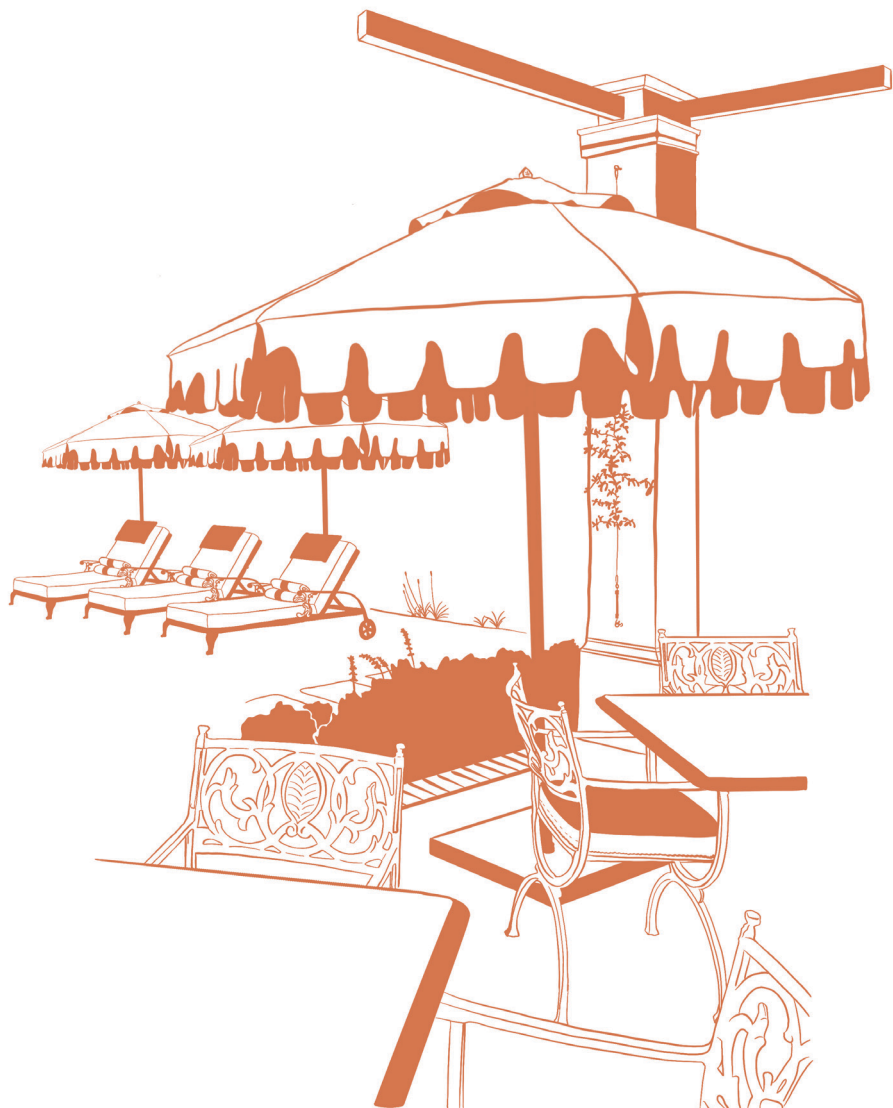


# OASIS

LUNCH



House made biltong and dröewors (GF)	180
Marinated olives from Nuy Valley (G, GF, VG)	95
Spiced nuts (N, VG, GF)	125
Salted hake brandade fritters with aioli (F, G, GL, D, MU)	95
Soy baked pumpkin seeds (S, VG)	80
Maison farm radish, parsley butter and baguette (GL, D, V)	90
Potato wedges with truffle mayo and parmesan (D, GF, MU)	95

Six Saldanha Bay oysters served with your choice of Naturel with lemon and mignonette (SF, SD, GF)	250
Vietnamese dressing, cucumber and alfalfa (S, F, SF, SS, G, GF)	250
Crispy oyster with aioli (D, E, G, SF, GL, MU)	250
Iced heirloom tomato and almond gazpacho with mozzarella and basil (GF, V, G, D, N)	180
Poke bowl with cured salmon, edamame, shimeji mushroom, avocado, sesame seed, scallions, pickled daikon, cucumber and spicy mayo (S, SS, SD, F, V, GF)	250
Poke bowl with fried tofu, edamame, shimeji mushroom, avocado, sesame seed, scallions, pickled daikon, cucumber and spicy mayo (S, SS, SD, VG, V, GF)	200
Heldeberg plum, line fish of the day, lime, avocado, coriander and jalapeño with tortilla chips (F, GL)	220
Confit Caldham farm duck terrine, roasted blue berry, Port reduction and sour dough (GL, D)	220
Charred pita with humus, baba ghanoush, muhammara, chopped walnut and mint (GL, N, SS, G, VG)	220
Green Goddess farm baby vegetable crudities with humus and parsley sauce (GF, SS, G, VG)	195

<i>Salads</i>	Green Goddess farm baby cos, Caesar dressing, crouton and Parmesan (G, GL, D, F) <i>Add roast chicken (270) Add grilled prawns (285)</i>	<b>250</b>
	Chopped salad, African sorghum, tomato, cucumber, avocado, red onion, butternut, pumpkin seed, iceberg lettuce and feta cheese (GF, S, D, V)	<b>220</b>
	Sour dough panzanella, macerated heirloom tomato, fior di latte, basil, Kalamata olive and extra virgin olive oil (GL, G, D, V)	<b>220</b>
	Salad niçoise with seared yellowfin tuna (F, E, GF)	<b>280</b>
<i>Hot Dogs</i>	Classic hot dog, ketchup and mustard sauce (GL, SS, MU, D)	<b>220</b>
	Creamed spinach and crispy paneer dog (GL, SS, VG)	<b>220</b>
	Durban lamb curry dog, pickled carrot and coriander (GL, G, SS, SD, D)	<b>220</b>
<i>Soft Tacos</i>	Soft shell corn taco with pulled Williston lamb, tzatziki, humus and mint (GF, G, D)	<b>220</b>
	Soft shell corn taco, charred brinjal, grilled tiger prawn, mango and coriander (GF, SF, D)	<b>220</b>
	Soft shell corn taco, cauliflower fritter, refried beans and jalapeño (GF, VG)	<b>220</b>
<i>Burgers</i>	Smashed Wagyu burger, aged cheddar, onion jam, ashed sesame bun (SS, D, GL)	<b>250</b>
	Korean fried chicken burger, Asian slaw, kimchi and iceberg lettuce (SS, D, GL, G)	<b>250</b>
	Fried sesame tofu burger, asian slaw, kimchi and iceberg lettuce (SS, VG, G)	<b>230</b>

<i>Pizza</i>	Margherita, charred baby tomato, basil and fior di latte (GL, G, D, V)	<b>250</b>
	Truffle, mushroom, fior di latte pizza bianca (GL, D, V ,G)	<b>550</b>
	Grilled brinjal, marrow, tapenade and fior di latte (GL, G, D, V)	<b>205</b>
	Plant based or gluten free available	<b>50</b>
<i>From the grill</i>	Cape Wagyu dry aged cut of the day 200g served with roasted vine tomato and grilled onion (GF)	<b>450</b>
	Chalmar picanha 250g served with roasted vine tomato and grilled onion (GF)	<b>280</b>
	Line caught fish of the day with parsley butter (F, GF, D)	<b>280</b>
	Spatchcock baby chicken peri peri (G, GF)	<b>350</b>
	Grilled butterfly prawns, garlic herb crust, salsa verde (GL, G, SF, D)	<b>280</b>
<i>Kids</i>	Spaghetti bolognese with parmesan (GL, G, D, E)	<b>150</b>
	Pizza margharita, basil and fior di latte (GL, G, D, V)	<b>150</b>
	Corn dog served with skinny fries (GL, D)	<b>150</b>
	Free range chicken nuggets served with skinny fries (E, D, GL)	<b>165</b>
	Kingklip goujons, tartar sauce and skinny fries (E, D, GL, F)	<b>165</b>
	Kids burger, cheddar cheese, pickles and tomato (SS, D, GL)	<b>160</b>
<i>Sides and Sauces</i>	SIDES	<b>60</b>
	Skinny fries, Sweet potato wedges, Olive oil dressed green salad	
	Steamed seasonal vegetables, Steamed basmati rice	
	SAUCES	<b>60</b>
	Bearnaise, Pepper sauce, Mushroom ragout	

*Desserts*

Freshly churned ice cream and sorbet selection (D, E) <i>Please enquire for flavours of the day</i>	<b>130</b>
Home made scones warm from the oven served with vanilla cream and homemade strawberry jam (D, GL, E)	<b>110</b>
Home made cake of the day (D, E, GL)	<b>135</b>
Seasonal fruit platter served with seasonal fruit sorbet	<b>150</b>
Selection of South African cheese served with condiments, dried fruit and crackers (D, GL)	<b>260</b>

**FOOD AND BEVERAGE ALLERGY INFORMATION**

*Should you have specific nutritional requirements or allergens, please do let us know and we will do our best to accommodate your preferences. We cannot guarantee the total absence of allergens in all of our dishes and beverages.*

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SS - Sesame Seed, C - Celery, GL - Gluten, E - Eggs, F - Fish, L - Lupin, MU - Mustard,  
S - Soya, SD - Sulphur Dioxide, G - Garlic, N - Nuts, D - Dairy, SF - Shellfish / Molluscs / Crustacean,  
VG - Vegan, V - Vegetarian, GF - Gluten Free

<i>Champagne &amp; Prosecco</i>	Moët & Chandon Brut Imperial N/V	410 / 1700
	Veuve Clicquot Yellow Label	560 / 2250
	Veuve Clicquot Rich	2950
	Veuve Clicquot Rich Rosé	2950
	Bacio Della Luna Prosecco Extra Dry	1550

<i>South African Method Cap Classic</i>	L'ormarins Brut Classique N/V	140 / 550
	L'ormarins Brut Rosé N/V	140 / 550
	Boschendal Brut	150 / 600
	Boschendal Brut Rosé N/V	150 / 600
	Steenberg 1682 Chardonnay Brut	750
	Steenberg 1682 Pinot Noir Rosé N/V	750
	Le Lude Reserve Brut N/V	850
Le Lude Reserve Brut Rosé N/V	850	

#### **CHARDONNAY**

Glen Carlou Wooded	150 / 600
De Wetshof Finesse	140 / 550
Constantia Uitsig Unwooded	130 / 500
Saxenburg Private Collection	850

#### **SAUVIGNON BLANC**

Peter Falke 2020	140 / 500
Neil Ellis, Groenekloof 2018	450
Steenberg Barrel Fermented	650
Iona	600

#### **CHENIN BLANC**

Waterford estate pecan stream	100 / 400
Tierhoek wooded	550
Rijks touch of oak	550

#### *White Wines*

#### **OTHER WHITE WINES**

Saronsberg Viognier	550
Terra Del Capo Pinot Grigio	100/400
La Vierge Last Temptation Riesling	400

*Rosé*

Dorance Cinsault	100 / 400
Waterford Estate Rose Mary	125 / 450
Beau Constantia Karin Rosé	800
Avondale Camissa	950
The Valley Rosé	600

**PINOTAGE**

Diemersfontein	125 / 500
Southern Right	1250
Rijks Touch Of Oak 2019	600

**PINOT NOIR**

Iona "Mr P"	140/550
Paul Cluver	1000

**SYRAH / SHIRAZ**

First Sighting Shiraz	100 / 400
Lands End Syrah 2018	100 / 400
Painted Wolf Shiraz	450

**MERLOT**

Alvis Drift Merlot	75 / 300
David Finlayson Berry Box	115 / 450
De Grendel	750

**CABERNET SAUVIGNON**

Warwick First Lady	125 / 450
Meinhert	900
The High Road 2019	650

**RED BLENDS**

Kaapzicht Bottelary Hills	125 / 500
Rupert & Rothschild Vignerons Classique	700
Ernie Els Big Easy Red Blend	750

*Red Wines*

<b>APEROL SPRITZ</b> Double shot of Aperol, charged with sparkling wine and a splash of soda.	170
<b>PIMM'S CUP #1</b> Pimm's, plenty of ice and fresh fruit slices, charged with lemonade.	130
<b>PIÑA COLADA</b> Bacardi rum, pineapple juice and coconut cream.	120
<b>MARGARITA</b> Tequila Gold, triple sec and a fresh squeeze of lemon juice.	130
<b>HERBAL SPRITZ</b>	160
<b>SEA BREEZE</b> Belvedere, grapefruit, cranberry, lime.	160
<b>BANANA COLADA</b> Monkey shoulder, banana, coconut, pineapple, lemon.	140
<b>MEXICAN HIGHBALL</b> El Jimador, chambord, lime, lemonade.	150
<b>OASIS COLLINS</b> Belvedere mango passion, passionfruit, mint, lemon, soda.	150
<b>"THE OASIS" MULE</b> Created by oasis bartender Andile Ngcolomba Homemade cinnamon syrup, lemon juice, vodka, ginger ale	150