



Dinner Menu

daily from 5pm

Set Menus and Special Offers

Dinner Menu (for one)* 55.00

Choose the following from our a la carte menu for a great value price of only \$55

- One item from Breads or Starters
- One item from the Main Courses
- One item from the Desserts or Coffee

* We are sorry but these fantastic set menu offers are not available in conjunction with any discount card or other discounted offers. So if you would like to order one of our great value set menus you can save your discount card/offer for your next visit.

About Oasis

At Oasis we aim to offer a relaxed dining experience allowing you to enjoy great company, wine, cuisine and our Avon river vista.

Your table is booked for the evening so you will not be rushed out the door.

If you have a particular time you have to depart the restaurant please let us know.



Breads and Nibbles

- Breads and Spreads (for two)** 11.50
Fresh artisan bread selection with daily inspired trio of spreads
- Garlic and Herb Bread** 8.50
Sliced and toasted Baguette topped with garlic and herb butter
- Crisp Corn and Flour Tortillas** 10.50
Served with fresh chilli & tomato salsa and smoked cheddar cheese dip
- Chicken and Brandy Patè** 13.50
House made chicken brandy and thyme patè served with toasted ciabatta and tomato chutney.
- Scallop Twisters** 9.50
Scallop, lemon grass and ginger twists served with a chilli soy dip
- Panko Crusted Calamari** 12.00
Calamari rings dusted with Japanese breadcrumb deep fried and served with prawn crackers and a spicy tobasco & citrus aioli

Starters

- Soup of the Day** 12.00
Chef's inspiration served with fresh bread
- Seafood Chowder** 15.00
Creamy veloutè with fresh fish, shrimp, calamari and mussels served with fresh sliced baguette. An Oasis favourite
- North Atlantic Scallops ^{GF}** 17.50
The finest pan fried North Atlantic Scallops served on a pea and ham risotto
- Petite Caesar Salad ^{GF}** 15.00
Cos lettuce, mixed with Caesar dressing, croutons, bacon, topped with parmesan cheese, anchovies and a poached egg
- Smoked Chicken Salad ^{GF}** 14.50
Smoked chicken breast on roasted kumara bound with a sweet chilli aioli, topped with salad greens
- Curried Lamb Empanada** 15.50
Slow braised curried lamb wrapped in a light pastry with mild tomato salsa



Main Courses

Merino Lamb Loin ^{GF} 35.00

Merino lamb filled with spinach and feta served on a lemon roasted potato, tomato and onion with a saffron aioli

Chicken Caesar Salad ^{GF} 22.00

Cos lettuce, mixed with Caesar dressing, croutons, grilled chicken tenderloins, bacon, topped with parmesan cheese, anchovies and a poached egg

Corn Fritter 31.00

Griddled corn fritter, roasted capsicum and avocado stack served with grilled halloumi cheese, thyme roasted tomato and a jalapeno cream cheese

Seafood Trio ^{GF} 36.00

Akaroa salmon and the fish of the day coated in cashew nuts with panko crusted prawns served on wasabi potato mash, hollandaise, garden salad, aioli and lemon

Seafood Parpadelle 35.00

A marinara of premium seafood including mussels, white fish, salmon, scallops, calamari and prawns pan fried with a little chilli, tomato, Canterbury Riesling and fresh herbs tossed with parpadelle pasta and parmesan cheese

Hereford Prime Strip ^{GF} 36.00

300g Premium Hereford Prime New York Strip steak served with chunky fries, streaky bacon and egg salad finished with a béarnaise sauce

Hereford Prime Tenderloin ^{GF} 38.00

230g Hereford Prime fillet of beef served with a kumera and thyme tarte, garlic tossed green vegetables, caramelized onion glaze and béarnaise sauce

Rosemary Roasted Chicken 34.00

Crispy skinned chicken breast seasoned with rosemary served with parmigiana and ricotta tortellini tossed in a spinach chardonnay crème with a side salad

Venison Surf and Turf 37.00

Rosemary seasoned venison served on potato mash, garlic tossed spinach and mushroom with a creamy brandy & peppercorn sauce, crumbed shrimp, calamari, aioli and lemon



Dessert

Moro Bar Cheese Cake	13.50
Caramel and dark chocolate individual cheesecake with chocolate sauce and cream	
Classic Tiramisu	13.50
Made with savoiardi biscuits, mascarpone scented with kahlua, amaretto and brandy	
Lemon Tart	13.50
Caramelized served with vanilla ice cream, finished with mixed berry compote and mango coulis	
Chocolate Brownie ^{GF}	13.50
Belgium chocolate, walnut & pecan brownie with wild berry compote and vanilla ice cream	
Lime and Passionfruit Parfait	13.50
Light and creamy parfait served with fruit coulis and vanilla cream	

Liqueur Coffee

Baileys	10.00
Kahlua	10.00
Irish	10.00
Galliano	11.00
Amaretto	11.00
Chambord	11.00
Cointreau	11.00

Coffee *(Ris'tretto premium organic espresso)*

Flat White	4.00
Latte	4.50
Cappuccino	4.00
Mochaccino	4.50
Short Black / Long Black	3.00
Chai Latte (vanilla or spicy)	4.50
Hot Chocolate	5.00

Tea and Herbal Tea	all 3.50
English breakfast, earl grey special, roobios tropical, strawberry sundae, exquisite berry, grandpa's orchard, peppermint, sweet orange, Chinese sencha green tea, pina colada	

Dessert Wines

	90ml glass	bottle
Selaks Ice Wine 2005 East Coast	9.00	41
Charles Wiffen Late Harvest Riesling 2007 Marlborough	12.00	54
Lake Hayes Noble Riesling 2007 Marlborough		54
Pegasus Bay Finale Noble Chardonnay 2005 Waipara		65

Ports & Sherry

	90ml glass	bottle
Tio Pepe	9.00	63
De Bortoli Tawny 8yr	10.00	70
De Bortoli Muscat 10yr	10.00	70
De Bortoli "old boys" 20yr	14.00	98



Sparkling Wines

	200ml bottle	bottle
Lindauer Brut	10.00	29
Lindauer Sauvignon	10.00	29
Lindauer Brut S. Reserve	14.00	36
Deutz Cuvee Marlborough	15.00	59
Allan Scott Blanc de Blanc		59
Arcadia Brut NV		59

Champagne

	200ml bottle	bottle
Piper Heidsieck Brut NV	35.00	89
Pol Roger Brut Reserve NV		129
Piper Heidsieck Brut 2000		159
Pol Roger Brut Vintage 1999		159

Sauvignon Blanc

	glass	bottle
WhiteHaven 2010 Marlborough	9.00	39
Charles Wiffen Res. 2009 Marlborough	10.00	45
Dog Point 2009 Marlborough	11.00	51
Greystone 2008 Waipara		46
Babich Organic 2010 Marlborough		46
Amisfield 2009 Central Otago		46
Camshorn 2008 Waipara		59
Ara Resolute 2007 Marlborough		59
Dog Point Sect. 94 2008 Marlborough		65

Pinot Gris

	glass	bottle
Whitehaven 2008 Marlborough	9.00	39
Charles Wiffen 2009 Marlborough	10.00	45
Boundary Paperlane 2007 Waipara		46
Woods Edge 2006 Christchurch		46

Chardonnay

	glass	bottle
Lawson's Dry Hills (unoaked) 2008 Marl.	9.00	39
Kahurangi Mt. Arthur 2009 Nelson	10.00	45
WhiteHaven 2008 Marlborough		41
Pegasus Bay 2007 Waipara		69
Man O' War Valhalla 2009 Waiheke Is.land		75

Riesling

	glass	bottle
Main Divide 2009 Waipara	9.00	39
Kahurangi Mt Arthur 2009 Nelson	10.00	45
Three Paddles 2007 Martinborough		41
3 Miners 2007 Central Otago		41
Fromm Dry 2008 Marlborough		46
Domain Road 2009 Central Otago		46
Seresin Memento 2009 Marlborough		49
Greystone 2008 Waipara		49
Pegasus Bay 2009 Waipara		59

Rose

	glass	bottle
Amisfield Saignee 2008 Central Otago	10.00	45

Gewurtztraminer

	glass	bottle
Lawson's Dry Hills 2008 Marlborough	9.00	39
Greystone 2009 Waipara		51
Bladen 2008 Marlborough		51
Johanneshof 2008 Marlborough		59



Merlot

	glass	bottle
Babich Lone Tree Merlot Cabernet		
Hawkes Bay 2008	9.00	39
Charles Wiffen 2008 Marlborough		49
Brookfield's Sun Dried Malbec		
2009 Hawke's Bay		49

Amarone

	glass	bottle
Pasqua Villa Borghetti 2005 Verona		99

Pinot Noir

	glass	bottle
Ata Rangi Crimson		
(375ml) 2008 Martinborough		35
Nipple Hill 2009 Central Otago	10.00	45
Lake Hayes 2008 Central Otago	11.50	51
Main Divide 2008 South Island		54
Charles Wiffen 2007 Marlborough		54
Scott Base 2009 Central Otago		54
Domain Road 2007 Central Otago		69
Ara Resolute 2007 Marlborough		75
Amisfield 2007 Central Otago		79
Pegasus Bay 2007 Waipara		79

Cabernet Sauvignon Blends

	glass	bottle
Norfolk Rise 2006 South Australia	10.00	45
Main Divide Merlot Cab. 2008 Waipara		39
Chakana Reserve 2006 Argentina		54
Black Ridge 2008 Alexandra		59
Pegasus Bay 2005 Waipara		59
Man 'o' War Ironclad 2007 Waiheke Island		79
Pegasus Bay Maestro 2005 Waipara		79

Shiraz & Syrah

	glass	bottle
Thorn Clark Sandpiper 2009 Barossa	9.00	39
Babich G.G. Syrah 2007 Hawke's Bay	10.00	45
Curious 2009 S.E. Australia		39
Grant Burge Barossa Vines 2008 Barossa		46
Tatachilla Keystone 2004 Maclaren Vale		46
Ti Point G.G. Syrah 2008 Hawke's Bay		46
Climbing Wines 2007 Orange		46
Te Awa Leftfield Syrah 2009 Hawke's Bay		49
Grant Burge Filsell 2008 Barossa		79

Dessert Wines

	90ml glass	bottle
Selaks Ice Wine East Coast	9.00	39
Charles Wiffen L.Harvest Riesling		
2007 Marlborough	12.00	54
Lake Hayes Noble Riesling 2007 Central Otago		59
Pegasus Bay Finale Noble Chardonnay		
2005 Waipara		65

Ports & Sherry

	90ml glass	bottle
Tio Pepe	9.00	63
De Bortoli Tawny 8yr	10.00	70
De Bortoli Muscat 10yr	10.00	70
De Bortoli "old boys" 20yr	14.00	98



Tap Beers

	sml	lrg
Monteith's Original Ale	6.00	7.50
Tiger	6.50	8.00

Local Bottled Beers

Export Gold	7.00
Export 33	7.50
Export Dry	7.50
Stoke Golden (McCashin's Brewery)	7.50
Stoke Amber (McCashin's Brewery)	7.50
Stoke Dark (McCashin's Brewery)	7.50
Speights	7.00
Steinlager Classic	7.50
Steinlager Pure	8.00
Monteith's Celtic Red	7.50
Monteith's Black	7.50
Monteith's New Zealand Lager	7.50
Monteith's Golden	7.50
Monteith's Radler	7.50
Weka Lager	7.50

Low Strength Beers

Steinlager Premium Light	6.50
Mac's Light	6.50
Amstel Light	6.50

Ciders

Weka Apple and Pear Cider	7.50
Frute Berry Cider	7.50
Frute Mango and Lime Cider	7.50

International Bottled Beers

Grolsch (330ml)	8.00
Grolsch (450ml swing top)	9.50
Peroni	8.50
Heinekin	8.00
Corona	8.00
Stella Artois	8.00
Crown Lager	8.50
Becks	8.00
Coopers Extra Strong Vintage Ale	9.00
Guinness (440ml Can)	10.00

Cocktails

Ask your bar or waiting staff for our full cocktail list with descriptions

Raspberry Pimms Mojito	12.00
Raspberry Caprioska	12.00
Vanilla Passion Caprioska	12.00
Mandarin Caiparinha	12.00
Black Currant Mojito	12.00
Blue Tropic	14.00
Margaretta	10.00
Passionfruit Margaretta	12.00
Tokyo Tea	15.00
Emerald Martini	10.00
Cinnapple Martini	10.00
South Beach Cosmopolitan	12.00
Azure Brut	12.00
Golden Passion	13.00
Snow Storm	14.00
Jelly Tip	14.00



Starters and Light Meals

Garlic and Herb Bread	8.50
Sliced and toasted Baguette topped with garlic and herb butter	
Breads and Sreads	11.50
Fresh bread selection with trio of spreads	
Filled Bagel	8.00
Freshly made bagel with fresh garden salad, dressing and your choice of cold cuts	
Roast Potato Salad ^{GF}	12.50
Roasted gourmet potatoes with bacon lardons bound with aioli, finished with salad greens	
Soup of the Day ^{GF}	12.50
Created daily and served with fresh baguette	
Seafood Chowder	15.00
Fresh seafood medley served in a creamy seafood veloute with house bread	
Eggs Benedict ^{GF}	13.50
Poached eggs on grilled ciabatta with your choice of either, loin bacon or flaked hot smoked salmon and hollandaise sauce	
Side of Fries	5.00
Side of Bread and Butter	3.00
Side of Salad Greens	5.00

Some of Our Wines by the Glass

	glass
Lindauer Brut (200ml bottle)	10.00
WhiteHaven Sauv. Blanc 2010 Marlborough	9.00
Charles Wiffen Res. Sauv. Blanc 2009 Marl.	10.00
Dog Point Sauv. Blanc 2009 Marlborough	11.00
Whitehaven Pinot Gris 2008 Marlborough	9.00
Main Divide Reisling 2009 Waipara	9.00
Amisfield Saignee Rose 2008 Central Otago	10.00
Kahurangi Mt. Arthur Chardonnay 2009 Nelson	10.00
Babich Lone Tree Merlot Cab. 2008 Hawkes Bay	9.00
Thorn Clark Sandpiper Shiraz 2009 Barossa	9.00
Babich Gimblett Gravels Syrah 2007 Hwks. Bay	10.00
Norfolk Rise Cab. Sauvignon 2006 South Australia	10.00
Nipple Hill Pinot Noir 2009 Central Otago	10.00
Lake Hayes Pinot Noir 2008 Central Otago	11.50

Main Courses

Oasis Caesar Salad ^{GF}	15.00
Cos lettuce, anchovies, bacon, garlic croutons and shaved parmesan with a poached egg	
Add grilled chicken	5.00
Smoked Chicken Salad ^{GF}	16.00
Smoked chicken breast on roasted kumara bound with a sweet chilli aioli and salad greens	
Beer Battered Fish ^{GF}	18.00
Fresh fish beer battered. Served with shoestring fries, garden salad and tartare sauce	
Venison Open Sandwich	22.50
Grilled venison medallions on sourdough bread with grilled streaky bacon, onion jam, crisp salad greens and skinny fries	
Dukha Chicken	19.50
Crispy dukha coated chicken served on a salad of oven roasted capsicum, tomato, cous cous and fresh greens tossed in a cucumber yoghurt	
Moroccan Chicken Sandwich ^{GF}	21.50
Spiced seasoned chicken breast served on toasted sourdough bread with tomato salsa, cucumber yoghurt and salad greens finished with skinny fries	
Hereford Prime ^{GF}	29.00
200g Premium Hereford Prime Porterhouse steak served with chunky fries, streaky bacon and egg salad finished with a béarnaise sauce	
Seafood Spaghetti	22.50
Today's selection of seafood including mussels, shrimp, calamari, salmon and white fish tossed with spaghetti served in a Canterbury Riesling and tomato sauce with fresh herbs	
Chefs Special	P.O.A.
Our daily chef's creation. Ask your waiting staff for today's special.	

GF - dishes can be prepared gluten free on request

\$12 (or less) Breakfast

House Toast Plate ^{GF}	6.00
Toasted inch thick cut ten grains bread with preserves	
Walnut, Cranberry & Banana Toast	6.00
Served with butter and berry jam	
Bagels	7.00
Toasted bagels served with jam and cream cheese.	
Honey Toasted Muesli	12.00
House made and served with fresh fruit and flavoured yoghurt	
Bacon & Eggs on Toast ^{GF}	12.00
Lashes of grilled streaky bacon with eggs the way you like them on ten grain inch toast	
French Toast ^{GF}	12.00
With grilled streaky bacon, banana and maple syrup or with fresh fruit and maple syrup	
Breakfast Omelette ^{GF}	12.00
With bacon, tomato, mushrooms, potato. Drizzled with hollandaise served with toast	

Gourmet Breakfast

Eggs Benedict ^{GF}	13.50
Poached eggs on grilled ciabatta with your choice of either, loin bacon or flaked hot smoked salmon and hollandaise sauce	
Oasis Big Breakfast ^{GF}	15.50
A selection of grilled bacon, sausage, roasted tomato, mushrooms, hashbrowns and toast with eggs cooked the way you like them	
Pancakes	16.00
Stack of pancakes served with either; fresh fruit and berry compote or crispy bacon and banana	
Smoked Chicken Tortilla	16.00
Manuka smoked chicken, bacon, tomato and cheddar baked with sweet chilli relish and served with mild tomato salsa	

Sides

Hashbrowns	4.00
Streaky Bacon	4.00
Grilled Tomatoes	3.00
Braised Mushrooms	4.00
Two Eggs	4.00
Two Eggs on Toast	8.00
Sausages	4.00

GF - dishes can be prepared gluten free on request

Juices and Smoothies

Tropical Fruit Smoothie	6.50
Mixed Berry Smoothie	6.50
Boysenberry & Banana Smoothie	6.50
Fruit Juices	all 4.00
Freshly Squeezed Orange, Pineapple Nectar, Tomato, Green Apple, Grapefruit, Cranberry	
Benger Central Otago Juice	all 6.00
100% New Zealand Fruit and Preservative free Apple & Boysenberry, Nectarine, Apricot, Apple & Feijoa	

Coffee and Tea

Coffee (100% Fair Trade Organic blend)	
Flat White	4.00
Latte	4.50
Cappuccino	4.00
Mochaccino	4.50
Short Black / Long Black	3.00
Chai Latte (vanilla or spicy)	4.50
Hot Chocolate	5.00

More coffee options and sizes available, just ask your waiting staff

Tea and Herbal Tea	all 3.50
English breakfast, earl grey special, roobios tropical, strawberry sundae, exquisite berry, grandpa's orchard, peppermint, sweet orange, Chinese sencha green tea, pina colada	

\$12 Breakfast

- Bacon & Eggs on Toast** ^{GF} 12.00
Lashes of grilled streaky bacon with eggs the way you like them on ten grain inch toast
- French Toast** ^{GF} 12.00
With grilled streaky bacon, banana and maple syrup or with fresh fruit and maple syrup
- Breakfast Omelette** ^{GF} 12.00
With bacon, tomato, mushrooms, potato. Drizzled with hollandaise served with toast

Gourmet Breakfast

- Eggs Benedict** ^{GF} 13.50
Poached eggs on grilled ciabatta with your choice of either, loin bacon or flaked hot smoked salmon and hollandaise sauce
- Oasis Big Breakfast** ^{GF} 15.50
A selection of grilled bacon, sausage, roasted tomato, mushrooms, hashbrowns and toast with eggs cooked the way you like them
- Pancakes** 16.00
Stack of pancakes served with either; fresh fruit and berry compote or crispy bacon and banana
- Smoked Chicken Tortilla** 16.00
Manuka smoked chicken, bacon, tomato and cheddar baked with sweet chilli relish and served with mild tomato salsa

Sides

- Honey Toasted Muesli** 12.00
- House Toast Plate** ^{GF} 6.00
- Walnut, Cranberry & Banana Toast** 6.00
- Bagels and Cream Cheese** 7.00
- Hashbrowns** 4.00
- Streaky Bacon** 4.00
- Grilled Tomatoes** 3.00
- Braised Mushrooms** 4.00
- Two Eggs on Toast** 8.00
- Sausages** 4.00

Lunch

- Seafood Chowder** 15.00
Fresh seafood medley served in a creamy seafood veloute with house bread
- Oasis Caesar Salad** ^{GF} 15.00
Cos lettuce, anchovies, bacon, garlic croutons and shaved parmesan with a poached egg
- Add grilled chicken** 5.00
- Smoked Chicken Salad** ^{GF} 16.00
Smoked chicken breast on roasted kumara bound with a sweet chilli aioli and salad greens
- Beer Battered Fish** ^{GF} 18.00
Fresh fish beer battered. Served with shoestring fries, garden salad and tartare sauce
- Venison Open Sandwich** 22.50
Grilled venison medallions on sourdough bread with grilled streaky bacon, onion jam, crisp salad greens and skinny fries
- Moroccan Chicken Sandwich** ^{GF} 21.50
Spiced seasoned chicken breast served on toasted sourdough bread with tomato salsa, cucumber yoghurt and salad greens finished with skinny fries

GF - dishes can be prepared gluten free on request

Juices and Smoothies

- Tropical Fruit Smoothie** 6.50
- Mixed Berry Smoothie** 6.50
- Boysenberry & Banana Smoothie** 6.50
- Fruit Juices** all 4.00
Freshly Squeezed Orange, Pineapple Nectar, Tomato, Green Apple, Grapefruit, Cranberry
- Benger Central Otago Juice** all 6.00
100% New Zealand Fruit and Preservative free
Apple & Boysenberry, Nectarine, Apricot, Apple & Feijoa

Choose your options to create your menu

For example simple 3 course menu would be

Breads and Spreads (to share)	5.00pp
Mains (choose 3)	30.00pp
Dessert (choose 3)	10.00pp
Total price \$45 per person	

Please choose your menu and fill in the attached booking form with your selections and we will contact you when we receive it to confirm your details. We look forward to being the highlight of your day.

Breads and Spreads (to share) 5.00pp

Fresh bread selection with daily inspired trio of spreads

Oasis Antipasto (to share) 10.00pp

Our daily selection of seafood, cured meats, pickled vegetables, cheeses served with fresh breads, crackers and a selection of dips ^{GF}

Hot Starters to share (choose 3) 7.00pp

Crisp Corn and Flour Tortillas

Served with fresh chilli & tomato salsa and smoked cheddar cheese dip

Chicken and Brandy Patè

House made chicken brandy and thyme patè served with toasted ciabatta and tomato chutney

Scallop Twisters

Hand rolled scallop, lemon grass and ginger twists served with a soy chilli dressing

Garlic and Herb Bread

Sliced and toasted Baguette topped with garlic and herb butter

Entrée (choose 3) 12.00pp

Soup of the Day

Chef's inspiration served with fresh bread

Smoked Salmon ^{GF}

Smoked Salmon mousse wrapped in cold smoked salmon with lemon aioli, tomato and grilled ciabata

Chicken Filo

Manuka smoked chicken, cream cheese and cranberry filled filo parcel with mixed sprout greens

Seafood Chowder

Creamy veloutè with fresh fish, shrimp, calamari and mussels served with fresh sliced baguette. An Oasis favourite

Petite Caesar Salad ^{GF}

Cos lettuce, mixed with Caesar dressing, croutons, bacon, topped with parmesan cheese, anchovies and a poached egg

Smoked Chicken Salad ^{GF}

Smoked chicken breast on roasted kumera bound with a sweet chilli aioli and crisp greens

Rosemary Lamb ^{GF}

Grilled lamb loin seasoned with rosemary served on a salad of olives, cucumber, feta, red onion and citrus infused olive oil

North Atlantic Scallops

The finest pan fried North Atlantic Scallops served on a pea and ham risotto

Curried Lamb Empanada

Slow braised curried lamb wrapped in a light pastry with mild tomato salsa

GF - dishes can be prepared gluten free on request

Mains Standard (choose 3) 30.00pp

Hereford Prime Strip ^{GF}

300g Premium Hereford Prime New York Strip steak served with chunky fries, streaky bacon and egg salad finished with a béarnaise sauce

Akaroa Salmon

Fresh Akaroa salmon fillet lightly dusted with Cajun spice served on wasabi mashed potato with hollandaise sauce

Tuscan Seasoned Chicken Breast ^{GF}

Tuscan seasoned chicken breast served on a tomato and basil risotto with a roquet parmesan and balsamic salad

Merino Lamb Shank

Pinot Noir braised shank of Merino lamb, tomato and rosemary served on roasted vegetables with a port wine jus

Corn Fritter

Griddled corn fritter, roasted capsicum and avocado stack served with grilled halloumi cheese, thyme roasted tomato and a jalapeno cream cheese

Mains Premium (choose 3) 34.00pp

Hereford Prime Tenderloin ^{GF}

250g Hereford Prime fillet of beef served with a kumera and thyme tarte, garlic tossed green vegetables, caramelized onion glaze and béarnaise sauce

Rosemary Roasted Chicken ^{GF}

Crispy skinned chicken breast seasoned with rosemary served with parmigiana and ricotta tortellini tossed in a spinach chardonnay crème with a side salad

Venison Surf and Turf

Rosemary seasoned venison served on potato mash, garlic tossed spinach and mushroom with a creamy brandy & peppercorn sauce, crumbed shrimp, calamari, aioli and lemon

Seafood Trio ^{GF}

Akaroa salmon and the fish of the day coated in cashew nuts with panko crusted prawns served on wasabi potato mash, hollandaise, garden salad, aioli and lemon

Merino Lamb Loin

Merino lamb filled with spinach and feta served on a lemon roasted potato, tomato and onion with a saffron aioli

Turkey Fillet

Turkey tenderloin wrapped in streaky bacon and sage on a creamy potato puree, roasted capsicum, tomato and corriander salsa and hollandaise sauce

Dessert (choose 3) 10.00pp

Classic Pavlova ^{GF}

Pavlova served with vanilla macerated berries and passion fruit flavoured cream

Moro Bar Cheese Cake

Caramel and dark chocolate individual cheesecake

Classic Tiramisu

Made with savoiardi biscuits, mascarpone scented with kahlua, amaretto and brandy

Lemon Tart

Caramelized served with vanilla ice cream, finished with mixed berry compote and coulis

Lime and Passionfruit Parfait ^{GF}

Creamy tropical parfait with fruit, vanilla cream and mango coulis

Christmas Pudding

Traditional christmas pudding served with a creme anglaise and vanilla ice cream

Tea or Coffee 3.00pp

A Selection of tea and coffee

Booking Form

Name of Booking**Date of Booking****Contact Details****Number of Guests Dining****Text on Your Menu**

Is there any special text or logo you would like printed on your personalised menu?

Please tick your menu selections below

Breads and Spreads (to share) 5.00pp

- with a selection of dips

Oasis Antipasto (to share) 10.00pp

- cold cuts, cheeses, pickles and dips

Hot Starters to share (choose 3) 7.00pp

- Crisp Corn and Flour Tortillas
 Chicken and Brandy Patè
 Scallop Twisters
 Garlic and Herb Bread

Entrée (choose 3) 12.00pp

- Soup of the Day
 Smoked Salmon
 Chicken Filo
 Seafood Chowder
 Petite Caesar Salad ^{GF}
 Smoked Chicken Salad ^{GF}
 Rosemary Lamb
 North Atlantic Scallops
 Curried Lamb Empanada

Mains Standard (choose 3) 30.00pp

- Hereford Prime Strip ^{GF}
 Akaroa Salmon
 Tuscan Seasoned Chicken Breast ^{GF}
 Merino Lamb Shank
 Corn Fritter

Mains Premium (choose 3) 34.00pp

- Hereford Prime Tenderloin ^{GF}
 Rosemary Chicken Breast ^{GF}
 Venison Surf and Turf
 Seafood Trio ^{GF}
 Merino Lamb Loin
 Turkey Fillet

Dessert (choose 3) 10.00pp

- Classic Pavlova ^{GF}
 Moro Bar Cheese Cake
 Classic Tiramisu
 Lemon Tart
 Lime and Passionfruit Parfait ^{GF}
 Christmas Pudding

Tea or Coffee 3.00pp

- 100% Fair Trade Organic Espresso

Your Total Price per Head \$

Please return completed form to:
 Fax +64 3 363 2808
 email info@oasisbar.co.nz