



OASIS

LUNCH MENU





FOOD PHILOSOPHY

Talking about food and cooking in our kitchens, our Chefs follow a very simple ethos: honour the ingredient; focus on the intrinsic flavour; keep sustainability top of mind; support local farmers and suppliers who are deeply alighted to our food philosophy.

And from there creativity and inspiration flow.

Should you have specific nutritional requirements or allergens, please do let us know and we will do our best to accommodate your preferences.





LUNCH MENU

Served from 12h30 - 15h00

SMALL PLATES AND SNACKS

Biltong and Droëwors	170
Crisp Fried Potato Spiral with Truffle Aioli D - G - GF	85
Lamb Kofta (3) G - GF	85
Mushroom Empanada (3) D - G - GL - V	85
Prawn Tempura Served with Sweet Chilli G - S	160
Porkriplets G	85
Marinated Olives G - GF - VG	95
Spiced Nuts N - VG	120
Corn Bread with Parmesan and Shaved Biltong	120
Vegetable Crudités With Falafel G - GF - VG	120
Peri-Peri Chicken Wings (3) G - GF	85
Spanakopita (2) D - G - GL - V	85
Vegetable Spring Roll G - GL - VG	85
Seared Ostrich with Coriander and Pepper G	120
Spice Roasted Cauliflower with Chickpeas and Yoghurt D - G - GF - V	85
Fishcakes with Corn and Avocado Salsa D - E - F - G - GL	85

STARTERS

ROAST CHICKEN LARB F - GF - VV Shredded chicken, spring onion, pickled cucumber, marrow, mint, coriander, chilli, fish sauce, soya, coriander, caramelized onion, with toasted rice and lime	175
POKÉ BOWL Salmon, marinated rice, edamame, avocado, seaweed, radish, sesame, ponzu, mayonnaise and sriracha F - G - GF OR Marinated tofu, pickled cabbage, avocado, marinated rice, edamame, seaweed, radish, ponzu, mayonnaise and sriracha G - GF - VG	250
RICE PAPER WRAPS with peanut sauce (3) G - P - VG add prawn 220 add chicken 195	135
GAZPACHO G - GL - VG Cold spiced tomato soup with croûtons	150
CEVICHE F - G - GF Catch of the day with guacamole and corn chips	160
SALDANHA OYSTERS 6/12 G - GF Dressing options: vegetable atchar or soya & lime dressing or natural served with mignonette, tabasco and lemon	240/380
BEETROOT CARPACCIO G - V - VG Sweet and sour pickled, baby spinach, toasted sunflower seeds, balsamic, black pepper, olive oil from the Breede river valley	195
SELECTION OF LOCAL CHEESE D - N - GL Homemade marmalade & biscuits	230
CAVIAR 30G D - E - F - GL Oscietra imperial heritage served with potato blini, egg, chives, onion and sour cream	3500



SALADS

CALAMARI SALAD F - N	210
Baby gem lettuce, baby marrow, crispy capers, blistered baby tomatoes and pickled jalapeno with aioli	
CAESAR D - E - F - GL - V	195
Baby gem lettuce, garlic croûtons, shaved parmesan with a caesar dressing	
add chicken	250
add prawn	320
GREEK D - GF	195
Tomato, feta, lettuce, onion, cucumber, peppers, olives (contains pips), red wine vinegar and Rio Largo olive oil	
CHOPPED SALAD D - GF - N - V - VV	195
Peppers, cucumber, spring onion, tomato, sunflower seeds, corn, chickpeas, african sorghum, iceberg lettuce, matured cheddar with a lemon and herb dressing	
TOMATO & MOZZARELLA D - GF	195
Lemon, olive oil, basil, and balsamic dressed rocket	
ROASTED BUTTERNUT QUINOA SALAD N - V - VG	196
Millet, barley, sunflower seeds, sesame, cashew nuts, Goji berries, dried cranberries, apple, parsley, spring onions, sprouts and pea shoots	
OASIS NIÇOISE E - F - G - GF	260
Seared tuna, boiled egg, cocktail tomatoes, green beans, artichoke, anchovy, capers, kalamata olives (contain pips), new potato, baby gem lettuce, garlic and a lemon herb dressing	

SANDWICHES

HOTDOG D - G - GL	150
Beef frankfurter, soft butter roll, fried onion, cheddar cheese, tomato chutney, served with fries	
SOFT SHELL TACO	
Pork belly, chipotle, cabbage slaw and pico de gallo D - G - GF	185
OR	
Prawn, cabbage slaw, chipotle and pico de gallo D - G - GF - S	250
OR	
Charred cauliflower, avocado, corn, chipotle and pico de gallo G - GF - VG	185
THE 'NELLIE' CLUB SANDWICH D - E - GL	230
<i>Signature club with two sandwiches, choose between white, whole wheat or sourdough bread.</i>	
Tomato, lettuce, cheddar cheese, mayonnaise with chicken breast and avocado on the first sandwich, and bacon, fried egg, tomato, cheddar cheese, mayonnaise and iceberg lettuce on the second sandwich	
BEEF CHEESE BURGER D - GL - G	230
100% Pure beef, toasted homemade "everything" potato bun with local cider caramelized onion and matured cheddar, served with lettuce, tomato, aioli, red onion and pickled cucumber	
HOME SMOKED SALMON BAGEL D - F - N - GL	240
Cream cheese with caper and red onion, served with seaweed dusted crisps	
MUSHROOM BURGER G - GL - VG	230
Homemade mushroom and black bean patty, toasted "everything" potato bun, local cider caramelised onion, pickled mushrooms and vegan mozzarella, served with lettuce, tomato, red onion and pickled cucumber	
FALAFEL PITA G - GL - VG - VV	195
Pickled cabbage and onion, lettuce, falafel, fried brinjal, hummus, and coconut yoghurt	



PIZZA

Pepperoni Pizza D - G - GL	205
Anchovy, Caper and Kalamata Olive Pizza D - G - GL	205
Roasted Vegetable Pizza D - G - GL - V	205
<i>Plant-based pizza available on request</i>	30
<i>Gluten-free base available on request</i>	30

MAINS

KINGKLIP GL - F - G - N	295
Sustainably sourced from South African coastline with charred broccoli, nut and seed couscous, roasted red pepper salsa	
GRILLED RIBEYE D - F - G - GF	450
Chalmar beef from the Northern Province, new potatoes, salsa verde, served with a baby gem, rocket and parmesan salad	
CHICKEN PERI-PERI KEBABS D - G - GL	250
Free-range from the Western Cape served with fries, flour tortilla with corn	
PORK BELLY G - GF	320
Organically farmed from the Western Cape, sweet potato hash, sautéed greens, teriyaki sauce	
SALDANHA MUSSEL AND PRAWN PENNE G - GL - GL - S	380
With chilli, tomato, kalamata olives, capers and basil	
SPINACH TOFU GNUDI G - GL - VG	220
Served with dahl and a roasted vegetable selection	

SIDES

Roasted Butternut VG	80
Mixed Sautéed Vegetables V - D	80
Roasted Baby Carrots VG	80
Sautéed Cauliflower V - D	80
Steamed Broccoli VG	80
Green Beans VG	105
Corn* V-D	80
Fries, Wedges, New Potatoes or Mashed Potatoes	80

DESSERTS

VANILLA CRÈME BRÛLÉE D - E - GL	105
Served with a croissant tuile and berry sorbet	
SUMMER VERRINE GF - VG	105
Berry compôte, almond yogurt crème, fresh macerated berries	
SLICED SEASONAL FRUIT VG	130
HOMEMADE SCONES (3) D - E - GL	95
Served with chantilly cream, homemade strawberry jam and grated cheese	
CAKE OF THE DAY D - E - GL	95
Pastry chef's creation of the day	
BAKED CHEESECAKE D - E - GL	105
Served with chantilly cream and berry salad	
ICE CREAM SELECTION (3) D - E	95
Strawberry, chocolate, vanilla, coffee, stracciatella, salted caramel	



CHAMPAGNE AND PROSECCO

Moët & Chandon Brut Imperial N/V	410/1700
Veuve Clicquot Yellow Label	475/2450
Veuve Clicquot Rich	2950
Veuve Clicquot Rich Rosé	2950
Bacio Della Luna Prosecco Extra Dry	1550

SOUTH AFRICAN METHOD CAP CLASSIC

L'ormarins Brut Classique N/V	115/500
L'ormarins Brut Rosé N/V	115/500
Boschendal Brut	140/600
Boschendal Brut Rosé N/V	140/600
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	600
De Wetshof Finesse	140/500
Constantia Uitsig Unwooded	130/600
Saxenburg Private Collection	850

SAUVIGNON BLANC

Peter Falke 2020	140/550
Neil Ellis, Groenekloof 2018	105/400
Steenberg Barrel Fermented	650
Iona	600

CHENIN BLANC

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

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	124/450
Beau Constantia Karin Rosé	850
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	105/400
Meinhert	115/450
The High Road 2019	750

RED BLENDS

Kaapzicht Estate Bin 3	125/500
Rupert & Rothschild Vignerons Classique	700
Ernie Els Big Easy Red Blend	750





COCKTAILS

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





HOT BEVERAGES

Served with Milk, Oat Milk, Soya Milk, or Almond Milk

ESPRESSO Single or Double shot of our house blend	50
AMERICANO Single Shot of our House blend topped with water	50
FLAT WHITE Single Shot of our House blend topped up with Steamed Milk	50
CAPPUCCINO Single Shot of our House blend topped up with Steamed Milk	50
LATTE Single Shot of our House blend topped up with steamed Milk in a Long glass	50
ICED COFFEE Single shot of our House blend topped up with water and poured over ice	50
FRAPPÉ Single shot of House blend with milk, sugar and served over ice	50
MOCHA Single Shot of House Blend topped with steamed milk and flavour with Chocolate	50
AFFOGATO Vanilla Ice-Cream served with a single shot of House Blend	50
LOOSE LEAF TEAS Over 40 loose leaf teas and herbal infusions	60
ROOIBOS CAPPUCCINO Ultra-high grade pure highland Rooibos	60
HOT CHOCOLATE Immensely comforting and delicious, for when only chocolate will do	60

COLD BEVERAGES

HOMEMADE INFUSED ICE TEA 1 litre Carafe Mount Nelson Hotel Blend, Ceylon, Rooibos or Green Tea	190
SMOOTHIES Peanut Butter and Banana Seasonal Berries	95
SOFT DRINKS Coke, Coke Light, Dry Lemon, Ginger Ale 200ml Lemonade, Soda Water, Tonic Water 200ml Coke Zero, Fanta Orange, Stoney Ginger Beer 300ml Tomato Cocktail 200ml Appetizer, Red Grapetizer 275ml Red Bull 250ml	40 40 45 55 55 80
JUICES Freshly squeezed Orange Pineapple, Cranberry	65 40
WATER SELECTION Aqua Panna and San Pellegrino 750ml Verve Still or Sparkling Mineral Water 750ml Verve Still or Sparkling Mineral Water 250ml	115 75 50





