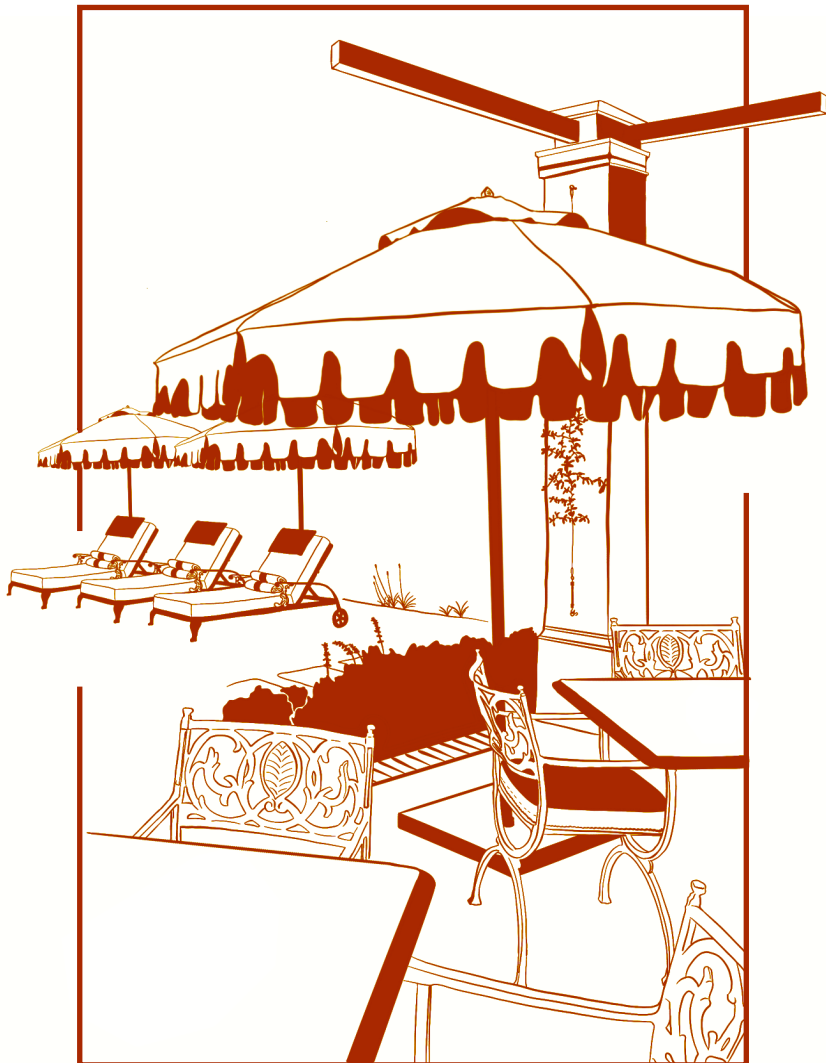


OASIS

LUNCH

Inspired by our gardens and locally available ingredients.
A farm to table experience, offering simply executed,
vibrant, bold and ingredient driven food.



Champagne, Prosecco & MCC

CHAMPAGNE AND PROSECCO

Moet & 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

SOUTH AFRICAN MCC

L'ormarins Brut Classique N/V	140 / 550
L'ormarins Brut Rosé N/V	140 / 550
Boschandal Brut	150 / 600
Boschandal Brut Rosé	150 / 600
Le Lude Reserve Brut	850
Le Lude Reserve Brut Rosé	850

White wines

CHARDONNAY

De Wetshoff Finesse	140 / 550
Constantia Uitsig Unwooded	130 / 500

SAUVIGNON BLANC

Peter Falke	140 / 500
Steenberg Barrel Fermented	650
Iona	150 / 600

CHENIN BLANC

Tierhoek wooded	140 / 550
Rijks Touch of Oak	550

*Rosé***ROSÉ**

Mount Nelson Rosé	125 / 500
Waterford Estate Rose-Mary	450 / 1350*
Avondale Camissa	950
The Valley Rosé	150 / 600

*Red wines***PINOTAGE**

Southern Right	1250
Rijks Touch of Oak	150 / 600

PINOT NOIR

Iona "Mr P"	140 / 550
Paul Cluver	1000

SYRAH/SHIRAZ

Lands End Syrah	100 / 400
Painted Wolf Shiraz	115 / 450

MERLOT

David Finlayson	115 / 450
De Grendel	750

CABERNET SAUVIGNON

Warwick First Lady	450
Meinhert	900
The High Road	165 / 650

RED BLENDS

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

*Magnum price

Beers & Ciders

CAPE CRAFT BEER ON TAP

Jack Black Brewer's lager draught (300ml / 500ml)

70 / 90

SOUTH AFRICAN BEER SELECTION

Castle lager and Castle Lite
Savanna Dry and Savanna Light

65
70

INTERNATIONAL SELECTION

Amstel (Netherlands)
Heineken (Netherlands)
Corona (Mexico)
Windhoek lager (Namibia)

65
70
70
65

NON-ALCOHOLIC

Heineken Zero (Netherlands)
Devils Peak Hero to Zero (South Africa)

70
70

Signature Cocktails

APEROL SPRITZ

Aperol, sparkling wine, and a splash of soda, ice

180

PIMM'S CUP #1

Pimm's, fresh fruit slices, ice, and lemonade

130

PIÑA COLADA

Bacardi rum blended with pineapple juice and coconut cream

120

MARGARITA

Leonista Blanco, triple sec, and freshly squeezed lemon juice, with a salted rim

140

HERBAL SPRITZ

A refreshing herbal blend with sparkling notes

160

SEA BREEZE

Belvedere vodka, grapefruit, cranberry, and lime

160

BANANA COLADA

Monkey Shoulder whisky with banana, coconut, pineapple, and a hint of lemon

140

MEXICAN HIGBALL

Leonista Blanco, Chambord, lime, and lemonade

150

OASIS COLLINS

Belvedere vodka with passionfruit, mint, lemon, and soda

150

MOSCOW MULE

Absolut vodka with freshly squeezed lime juice and ginger beer

165

Small plates

SALDANHA BAY OYSTERS (6) (SF) 250
Served plain with lemon wedges and Tabasco

SALDANHA BAY OYSTERS (6) (SF, SD) 250
With cucumber mignonette, lemon wedges and Tabasco

WEST COAST YELLOW TAIL CRUDO (N, F) 180
Ponzu dressing, yuzu gel, bonito flakes, toasted hazelnut crumb, baby radish, local granadilla and dune spinach

CHICKEN LIVER PÂTÉ (D, G) 160
Shallot, curry leaf, chervil salad and sourdough

GARDEN VEGETABLE CRUDITÉS (D) 180
Cucumber, baby radish, celery, cauliflower, baby corn, asparagus, red radicchio, cucumber yoghurt, hummus

WEST COAST HAKE FISH CAKE (G, F) 180
Tartar sauce, shaved fresh fennel, lemon, extra virgin olive oil, herbs and parsley oil

CAPE BEEF TARTARE 220
Local beef sirloin, egg yolk purée, pickled mustard seeds, smoked emulsion and sago crisps

CLASSIC CAESAR (F, G, D, SD, E) 160
Anchovy, marinated brioche croutons, shaved Parmesan

LOCAL CAPE TOWN BURRATA SALAD (D) 180
Local buffalo mozzarella, variety of fresh tomatoes, basil and extra virgin olive oil

CUCUMBER, MELON & MARINATED COURGETTE SALAD (D, SS) 160
Tahini and lime yoghurt, dill seeds and fresh herbs

Salads

Local meats

CAPE WAGYU BEEF BURGER (D, G)	250
Garlic aioli, ice berg lettuce, fresh tomato, caramelized onion, Cape cheddar cheese, pickles and brioche bun	
SPRINGBOK LOIN (D, G)	280
Carrot purée, pickled mustard seeds, jus, braised pearl onion, crispy kale, braised beef shin croquette	
DUKKA CRUSTED CHALMAR PICANHA (D, G, N)	280
Caramelized cauliflower purée, roasted butternut, dukkah, beer battered onion ring, Puy lentil, jus	

Local Seafood

BEER BATTERED HAKE BURGER (G, D, F)	220
Tartar sauce, shredded ice berg lettuce, and Cape cheddar cheese	
GRILLED WEST COAST PRAWNS (G, D, SF)	280
Garlic and herb butter, fresh herbs, country-style bread and lemon wedge	
ROASTED LOCAL KINGKLIP (SF, D, F)	280
Minted green peas, Malay curry oil, potato purée, shellfish sauce, roasted baby carrots and fried curry leaves	

Sides

SKINNY FRIES WITH SEA SALT	60
GARDEN SALAD	60
STEAMED SEASONAL VEGETABLES	60
HONEY ROASTED BABY CARROTS (D)	60
POTATO PURÉE (D)	60
CRISPY CRUSHED POTATOES WITH GARDEN HERBS	60

Desserts

FRESHLY CHURNED ICE CREAM AND SORBET (D, E)	130
<i>Please enquire about today's flavours</i>	
HOME-MADE SCONES (D, GL, E)	110
<i>Warm from the oven, served with vanilla cream and homemade strawberry jam</i>	
HOME-MADE CAKE OF THE DAY	135
SEASONAL FRUIT PLATTER	150
<i>Served with seasonal fruit sorbet</i>	
SELECTION OF SOUTH AFRICAN CHEESE (D, GL)	260
<i>Served with condiments, dried fruit and crackers</i>	

Hot Drinks

SUSTAINABLY SOURCED UGANDA COFFEE	55
<i>Served with milk, oat milk, soya milk, or almond milk</i>	
<i>HOT - Espresso, americano, flat white, cappuccino, latte, mocha</i>	
<i>COLD - Iced coffee, frappé, affogato (75)</i>	
SPECIALITY LOOSE LEAF TEAS	60
<i>Over 40 loose leaf teas and herbal infusions</i>	
ROOIBOS CAPPUCINO	60
<i>Ultra-high grade pure highland Rooibos</i>	
HOT CHOCOLATE	75

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.

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