



OASIS

From 12h00 - 17h00



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
Marinated Olives G - GF - VG	95
Spiced Nuts N - VG	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
Spice Roasted Cauliflower D - G - GF - V with Chickpeas And Yoghurt	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
POKE 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 - V - VG add chicken add prawn	135 195 220
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
SELECTION OF LOCAL CHEESE D - GL - N Homemade marmalade and biscuits	230

SANDWICHES

HOT DOG D - G - GL Beef frankfurter, soft butter roll, fried onion, cheddar cheese, tomato chutney, served with fries	150
SOFT SHELL TACO G - GF Pork belly, chipotle, cabbage slaw and pico de gallo D OR Prawn, cabbage slaw, chipotle and pico de gallo D - S OR Charred cauliflower, avocado, corn, chipotle and pico de gallo VG	185 250 185
THE 'NELLIE' CLUB SANDWICH D - E - GL <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	230
BEEF CHEESE BURGER D - G - GL 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	230
HOME SMOKED SALMON BAGEL D - F - N - GL Cream cheese with caper and red onion, served with seaweed dusted crisps	240
MUSHROOM BURGER G - GL - VG 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	230
FALAFEL PITA G - GL - VV - VG Pickled cabbage and onion, lettuce, falafel, fried brinjal, hummus, and coconut yoghurt	195

PIZZAS

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

SALADS

CAESAR D - E - F - G - GL - V Baby gem lettuce, garlic croûtons, shaved parmesan with a Caesar dressing add chicken add prawn	195 250 320
GREEK D - GF Tomato, feta, lettuce, onion, cucumber, peppers, olives (contains pips), red wine vinegar & Rio Largo olive oil	195
CHOPPED SALAD GF - N - V - VV Peppers, cucumber, spring onion, tomato, sunflower seeds, corn, chickpeas, african sorghum, iceberg lettuce, matured cheddar with a lemon and herb dressing	195
TOMATO & MOZZARELLA D - GF Lemon, olive oil, basil, and balsamic dressed rocket	196
ROASTED BUTTERNUT QUINOA SALAD N - VG Millet, barley, sunflower seeds, sesame, cashew nuts, goji berries, dried cranberries, apple, parsley, spring onions, sprouts and pea shoots	195
OASIS NIÇOISE E - F - G - GF 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	260

DESSERTS

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



(D) Dairy
(E) Egg
(F) Fish
(G) Garlic
(GF) Gluten Free
(GL) Gluten
(N) Nuts
(P) Peanuts
(S) Shellfish
(V) Vegetarian
(VV) Can be made Vegan
(VG) Vegan



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 AND PINOT NOIR

Diemersfontein Pinotage	125/500
Southern Right Pinotage	1250
Rijks Touch Of Oak Pinotage 2019	600
Iona "Mr P" Pinot Noir	140/550
Paul Cluver Pinot Noir	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 HIGBALL 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

OTHER BEVERAGES

COFFEE <i>Served with Milk, Oat Milk, Soya Milk, or Almond Milk</i> Espresso, Americano, Flat White, Cappuccino, Latte, Iced Coffee, Frappé, Mocha, Affogato	50
LOOSE LEAF TEAS Over 40 loose leaf teas and herbal infusions	60
ROOIBOS CAPPUCINO Ultra-high grade pure highland Rooibos	60
HOT CHOCOLATE Immensely comforting and delicious, for when only chocolate will do	60
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