

OASIS BISTRO

THE LUNCH BUFFET

Bistro lunch buffet 325

includes the salad and cold buffet, the hot buffet dishes and our delectable dessert buffet

Sunday lunch buffet 345

with carvery and live jazz performance

Salad and cold starter buffet 255

Hot buffet 255

hot dishes prepared daily with condiments and seasonal vegetables

Dessert buffet 145

assorted tarts, cakes, mousses, creams and fresh fruits

POOL SNACKS, SANDWICHES & BURGERS

Beef burger 135

100% pure beef, toasted sesame bun, cheddar, pickled cucumbers, tomato, lettuce, chutney, sautéed onions served with fries or potato wedges

Club Sandwich 125

chicken breast, bacon, avocado, tomato, cheddar, mayonnaise, lettuce on white or wholewheat bread, with fries or potato wedges

Grilled bruschetta 125

black forest ham, cherry tomatoes, mozzarella, rocket and pesto

Cape Malay Roti 140

with lamb curry, tomato and cucumber 'slaai'

Wraps

Chicken pastrami 125

with mozzarella, greens, curried mayo

Hummus pita 125

roasted vegetables, olives, tomatoes, cucumber and yoghurt

Fresh vegetable

in rice paper with chilli, coriander, sweet soya

Snack Platter: select any 4 of the below: 195

potato samoosas 55

mushroom empanadas 50

crudités and dip 50

peri peri chicken wings 55

lamb koftas 60

beef sosaties 60

POOL PIZZA

Margherita, tomato, mozzarella 105

add any of the 3 toppings 50

biltong, chorizo, bacon, ham, salami, chicken,

garlic, mushrooms, peppers, chilli, pineapple,

smoked salmon, prawn

LIGHT MEALS & SALADS

Caesar salad 115

gem lettuce, garlic croutons, shaved parmesan and caesar dressing

Greek salad 115

tomato, feta, lettuce, onion, cucumber, olives and peppers, with light herb dressing

Green salad 115

rocket, gem lettuce, broccoli, cucumber, asparagus, green olives, lemon and herb dressing

Seared tuna salad 140

with cucumber, ginger honey soy dressing

Tomato and mozzarella salad 145

buffalo mozzarella, basil, olive oil

Lemon & herb chicken quinoa salad 130

sesame, cashew nuts, bulghur wheat, sprouts, goji berries, apple, dried cranberries, feta, parsley, spring onions and mustard greens

THE GRILL MENU

Ostrich fan fillet 250g 195

Baby spatchcock chicken 160

Beef fillet 200g 210

Lamb cutlets 250g 250

Rib eye steak 300g (grass fed) 195

Chicken supreme 160

all dishes served with a green salad, and a choice of fries, potato wedges, crushed potatoes or steamed rice

Sauces 50

green peppercorn sauce, lemon butter, red wine jus, mustard sauce, sherry thyme jus

MAINS

Cajun spiced blackened trout 180

tenderstem broccoli, crushed potato cake

Tomato and olive tart 140

basil pesto, rocket, parmesan, balsamic reduction

Pan-fried line fish 180

with crushed potatoes and stir fried greens

DESSERTS

Crème brûlée 75

with sorbet and shortbread

Seasonal cut fresh fruit selection 80

with home made sorbet

Cake of the day 75

Homemade ice cream 65

with chocolate or caramel sauce, or berry coulis

Milkshakes 65

strawberry, chocolate, vanilla