

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

Moët & Chandon Brut Impérial <i>from Epernay (N.V)</i>	490 / 2 450
Moët & Chandon Brut Rosé Impérial <i>from Epernay (N.V)</i>	520 / 2 600
Veuve Clicquot Yellow Label <i>from Reims (N.V)</i>	650 / 3 250
Veuve Clicquot Brut Rosé <i>from Reims (N.V)</i>	690 / 3 350

MÉTHODE CAP CLASSIQUE

Boschendal Brut <i>from Franschhoek (N.V)</i>	155 / 750
Le Lude Reserve Brut <i>from Franschhoek (N.V)</i>	190 / 950
Graham Beck Brut <i>from Franschhoek (N.V)</i>	140 / 850
Boschendal Brut Rosé <i>from Franschhoek (N.V)</i>	155 / 750
Le Lude Reserve Brut Rosé <i>from Franschhoek (N.V)</i>	190 / 950
Graham Beck Brut Rosé <i>from Franschhoek (N.V)</i>	140 / 850

PROSECCO

Zardetto Private Cuvée <i>from Conegliano (N.V)</i>	190 / 950
Zardetto Rosé <i>from Conegliano (N.V)</i>	1 100

WHITE WINE

Newton Johnson Sauvignon Blanc 2020 <i>from Hemel-en-Aarde</i>	155 / 600
Klein Constantia Sauvignon Blanc 2023 <i>from Constantia</i>	140 / 950
Brookdale Mason Road Chenin Blanc 2022 <i>from Paarl</i>	150 / 600
Glen Carlou Wooded Chardonnay 2022 <i>from Stellenbosch</i>	190 / 750
Vriesenhof Unwooded Chardonnay 2022 <i>from Stellenbosch</i>	130 / 550

ROSÉ

Mount Nelson Pinotage 2022 <i>from Stellenbosch</i>	140 / 550
The Valley Pinot Noir 2022 <i>from Elgin</i>	160 / 600
Creation Grenache Noir 2022 <i>from Walker Bay</i>	175 / 700

RED WINE

Ataraxia Pinot Noir 2020 <i>from Hemel-en-Aarde</i>	200 / 800
Chamonix Feldspar 2021 <i>from Franschhoek</i>	900
David Finlayson Pinot Noir <i>from Stellenbosch</i>	1 200
Mount Nelson Cape red Blend <i>from Stellenbosch</i>	165 / 650
Peter Falk Ruby <i>from Stellenbosch</i>	190 / 750
Rijks Touch Of oak Pinotage <i>from Tulbagh</i>	220 / 800
Lands End Syrah	150 / 550
David Finlayson Merlot	150 / 550
The High Road Cabernet Sauvignon <i>from Stellenbosch</i>	220 / 800

CAPE CRAFT BEER ON TAP

Jack Black Brewer's Lager Draught 330ml or 500ml/

75 / 125

LOCAL SELECTION

Castle Lager / Lite

70

Savanna Dry / Light

90

INTERNATIONAL SELECTION

Heineken Draught 300ml or 500ml *from Netherlands*

80 / 120

Corona *from Mexico*

80

Windhoek Lager *from Namibia*

75

NON-ALCOHOLIC

Heineken Zero *from Netherlands*

75

Devils Peak Hero to Zero *from South Africa*

75

APEROL SPRITZ

180

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

PIMM'S CUP #1

130

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

PIÑA COLADA

120

Bacardi rum blended with pineapple juice and coconut cream

MARGARITA

140

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

HERBAL SPRITZ

160

A refreshing herbal blend with sparkling notes

SEA BREEZE

160

Belvedere vodka, grapefruit, cranberry, and lime

BANANA COLADA

140

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

MEXICAN HIGBALL

150

Leonista Blanco, Chambord, lime, and lemonade

OASIS COLLINS

150

Belvedere vodka with passionfruit, mint, lemon, and soda

MOSCOW MULE

165

Absolut vodka with freshly squeezed lime juice and ginger beer

Small plates

SALDANHA BAY OYSTERS (6) (SF)	275
Served plain with lemon wedges and Tabasco	
SALDANHA BAY OYSTERS (6) (SF, SD)	275
With cucumber mignonette, lemon wedges and Tabasco	
WEST COAST YELLOW TAIL CRUDO (N, F)	230
Ponzu dressing, yuzu gel, bonito flakes, toasted hazelnut crumb, baby radish, local granadilla and dune spinach	
CHICKEN LIVER PÂTÉ (D, G, E)	180
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, E)	180
Tartar sauce, shaved fresh fennel, lemon, extra virgin olive oil, herbs and parsley oil	
CAPE BEEF TARTARE	235
Local beef sirloin, egg yolk purée, pickled mustard seeds, smoked emulsion and sago crisps	
BEETROOT & FIOR DI LATTE (D, E)	180
Meuse Farm roasted baby beetroot, beetroot pesto, fior di latte, pickled beetroot purée, soft boiled egg	

Salads

CLASSIC CAESAR (F, G, D, SD, E)	250
Anchovy, marinated brioche croutons, shaved Parmesan	
LOCAL CAPE TOWN BURRATA SALAD (D)	250
Local buffalo mozzarella, variety of fresh tomatoes, basil and extra virgin olive oil	
CUCUMBER, MELON & MARINATED COURGETTE SALAD (D, SS)	220
Tahini and lime yoghurt, dill seeds and fresh herbs	

Local meats	CAPE ANGUS BEEF BURGER (D, G, E)	280
	Garlic aioli, ice berg lettuce, fresh tomato, caramelized onion, Cape cheddar cheese, pickles and brioche bun	
	SPRINGBOK LOIN (D, G, MU)	320
	Carrot purée, pickled mustard seeds, jus, braised pearl onion, crispy kale, braised beef shin croquette	
	DUKKA CRUSTED CHALMAR PICANHA (D, G, N)	360
	Caramelized cauliflower purée, roasted butternut, dukkah, beer battered onion ring, Puy lentil, jus	
Local Seafood	BEER BATTERED HAKE BURGER (G, D, F, E)	260
	Tartar sauce, shredded ice berg lettuce, and Cape cheddar cheese	
	GRILLED WEST COAST PRAWNS (G, D, SF)	420
	Garlic and herb butter, fresh herbs, country-style bread and lemon wedge	
	ROASTED LOCAL KINGKLIP (SF, D, F, D)	300
	Minted green peas, Malay curry oil, potato purée, shellfish sauce, roasted baby carrots and fried curry leaves	
Vegetables	PENNE ALLA NORMA (D, GL, E)	250
	Penne pasta, aubergine, pomodoro sauce, basil from the garden, local parmesan cheese, Willow Creek extra virgin olive oil	
	ROASTED CAULIFLOWER AND ARTICHOKE (D, GL)	220
	Roasted cauliflower, celeriac, cauliflower and truffle puree, marinated and battered artichoke, Willow Creek extra virgin olive oil, dried shiitake mushroom	
	CHARCOAL ROASTED EGGPLANT (D, SS)	200
	Charcoal roasted eggplant, tahini yoghurt, beetroot purée, fried chickpeas, crispy kale	
Sides	SKINNY FRIES WITH SEA SALT	75
	GARDEN SALAD	75
	STEAMED SEASONAL VEGETABLES	75
	HONEY ROASTED BABY CARROTS (D)	75
	POTATO PURÉE (D)	75
	CRISPY CRUSHED POTATOES WITH GARDEN HERBS	75

Desserts

MOUNT NELSON BAKED CHEESECAKE (D, E, GF)	160
Baked vanilla cheesecake dipped in Ruby chocolate, vanilla Chantilly, strawberry coulis and mixed berry salad	
GRANDALLA ARCTIC ROLL (GL, D, E)	160
Granadilla ice-cream with a kataifi milk chocolate crunch and Nyagbo cremeux	
RASPBERRY AND LYCHEE PANNA COTTA (GL, D)	160
Raspberry and lychee panna cotta, raspberry salad, raspberry and lychee sorbet	
VANILLA AND LIME VERRINE (VG, GF)	140
Vanilla and lime crème, lemon curd, blueberry salad with a blueberry and coconut sorbet	
SOUTH AFRICAN CHEESE SELECTION (GL, D, E, SS)	300
South African artisanal cheese, crackers, homemade preserve.	

Hot Drinks

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