

# MAIN MENU

AVAILABLE 12NOON - 9:30pm

# THE OXFORD

	1/2 price lunch	
<b>ENTRÉE</b>		
SOUP OF THE DAY served with turkish bread	3.5	7.0
TURKISH BREAD with balsamic vinegar and extra virgin oil		4.9
GARLIC BREAD with homemade garlic & herb butter		5.5
DIPS PLATE served with pita bread, toasted turkish bread and two chef's special dips		9.9
ROMA TOMATO & BOCCONCINI BRUSCHETTA		7.5
OX FRIES served with sour cream and sweet chilli sauce		7.5
TAPAS PLATE (for two) roasted capsicum, olives, arancini, marinated squid, pita bread, fetta, chorizo sausage and dips		22.0
<b>FROM THE MAINS</b>		
OX BURGER beef pattie or chicken breast fillet with bacon, egg, tasty cheese, tomato, lettuce, onion jam and pepper relish served in a warm roll with ox fries		12.9
SCHNITZELS tender beef or chicken breast served with ox fries and salad (sauce extra)	8.25	16.5
FISH 'N' CHIPS market fish in a light beer batter served with salad and ox fries	8.0	16.0
*THAI BEEF SALAD with thinly sliced rare beef, Asian noodles, water chestnuts, capsicum, cucumber and mixed greens with an aromatic Thai dressing	8.25	16.5
BOOKMAKER'S SANDWICH with grilled porterhouse, bacon, tomato, cress and a honey mustard mayonnaise served on farmhouse bread with ox fries		16.5
<b>PIZZA</b>		
Pumpkin and sage with napoli sauce and mozzarella melt finished with prosciutto and shards of parmesan		13.0
Vegetarian pizza with roasted capsicum, kalamata olives and fetta served on basil pesto topped with rocket and roasted pine nuts		13.0
SALT AND PEPPER SQUID served with a cucumber ribbon and snow pea tendril salad drizzled with a spiced sweet soy sauce	8.0	16.0
PRAWN LINGUINE linguine pasta tossed with prawns, semi-dried tomato, baby spinach and finished with a rosé sauce		22.0
MORROCAN KANGAROO FILLET cooked med-rare served on spiced lentils finished with a coriander yoghurt		17.5
*DUKKAH CRUSTED CHICKEN BREAST on a lemon and herb risotto topped with sautéed spinach finished with a spicy capsicum coulis		19.0
BANGERS AND MASH Thick beef sausages served on a creamy buttery mash with a rich onion gravy	7.45	14.9
*VEGETARIAN RISOTTO with field mushrooms, sun dried tomatoes, bocconcini and baby spinach with a napoli sauce	7.75	15.5
PAPPARDELLE PASTA with slow roasted butternut pumpkin and chilli, rocket, lemon and cream	7.45	14.9
CHAR-GRILLED SIRLOIN STEAK served on a potato and pancetta roulade topped with a nut brown garlic and sage butter		24.0
*OVEN BAKED AUSTRALIAN FLATHEAD FILLET wrapped in rice paper with sautéed julienne vegetable melody topped with a hot sweet and sour sauce		25.0
*THAI STYLE PRAWN CURRY in a green curry coconut cream sauce with lime and coriander served on crispy noodles and Asian vegetables		22.5
<b>SAUCES</b>		
GRAVY plain, green peppercorn, mushroom or dianne		2.0
PARMIGIANA		3.5
<b>SIDES</b>		
TURKISH BREAD (1 slice)		2.0
SEASONAL STEAMED VEGETABLES		5.5
GREEK SALAD greens with cucumber, tomato, fetta, kalamata olives and finished with red wine vinaigrette		6.5
SIDE OF OX FRIES		4.5
<b>DESSERTS</b>		
WARM LEMON CURD TART with candied citrus and accompanied by a spiced orange glaze		7.5
STEAMED CHOCOLATE AND PISTACHIO NUT PUDDING with a frangelico ganache and raspberry ice cream.		7.5
STICKY DATE PUDDING served with butterscotch sauce		7.5
CHOCOLATE AND RASPBERRY TORTE with caramelized raspberry sauce and vanilla mascarpone		7.5

\* Gluten Free

1/2 price meals available Mon - Fri, 12noon - 3pm. Conditions apply.

Minimum charge for 1/2 price lunch \$7.45 p.p. Minimum charge for dinner \$12.90 p.p.

