

MAIN MENU

THE OXFORD

AVAILABLE 12NOON - 9:30PM

	½ price lunch
ENTRÉES	
SOUP OF THE DAY served with Turkish bread	8.0
GARLIC BREAD with homemade garlic and herb butter	6.5
TURKISH BREAD served with balsamic and olive oil	6.5
DIPS PLATE served with pita bread, toasted Turkish bread and two chef's special dips	13.9
ROMA TOMATO AND BOCCONCINI BRUSCHETTA	9.0
OX FRIES served with sour cream and sweet chilli sauce	9.0
TAPAS PLATE (for two) roasted capsicum, olives, arancini, marinated squid, pita bread, fetta, chorizo sausage and dips	24.0
PIZZA choice of garlic and cheese or fresh herbs and cheese	10.5
FROM THE MAINS	
OX BURGER beef pattie or chicken breast fillet with bacon, egg, tasty cheese, tomato, lettuce, onion jam and pepper relish served in a scotch bap roll with Ox fries	13.9
TENDER VEAL SCHNITZEL served with Ox fries and salad (sauce extra)	9.45 18.9
CHICKEN BREAST SCHNITZEL served with Ox fries and salad (sauce extra)	9.25 18.5
FISH 'N' CHIPS market fish in a light beer batter served with Ox fries and salad	8.95 17.9
* THAI BEEF SALAD with thinly sliced rare beef, Asian noodles, water chestnuts, capsicum, cucumber and mixed greens served with an aromatic Thai dressing	8.95 17.9
CHICKEN CAESAR SALAD baby cos, crispy bacon, chicken, crostini and poached egg served with shaved parmesan and anchovy dressing	9.0 18.0
BOOKMAKER'S SANDWICH grilled porterhouse, bacon, tomato, cress and honey mustard mayonnaise on farmhouse bread, served with Ox fries	18.5
PUMPKIN AND SAGE PIZZA with napoli sauce and mozzarella melt finished with prosciutto and shards of parmesan	8.0 16.0
VEGETARIAN PIZZA with roasted capsicum, kalamata olives and feta served on basil pesto and topped with rocket and roasted pine nuts	8.0 16.0
SALT AND PEPPER SQUID on a cucumber ribbon and snow pea tendril salad drizzled with a spiced sweet soy sauce	9.25 18.5
* BANGERS AND MASH thick beef sausages served on creamy mash with a rich onion jus and crispy prosciutto	8.5 17.0
SPINACH, SWEET POTATO AND BAKED RICOTTA RAVIOLI tossed in a nut brown, lemon and herb butter and finished with shaved parmesan	8.75 17.5
* VEGETARIAN RISOTTO with field mushrooms, sun dried tomatoes, bocconcini and baby spinach with a napoli sauce and shaved parmesan	8.75 17.5
PRAWN LINGUINE linguine pasta tossed with prawns, roasted capsicum, chilli, basil and broccolini in a rose sauce and topped with shaved parmesan	24.5
* CHAR GRILLED KANGAROO FILLET served atop crispy polenta and sautéed baby spinach with a beetroot relish and a red wine glaze	20.9
HERB CRUSTED LAMB RACK served on a spinach and pumpkin puree finished with a rosemary jus	26.5
* CRISPY SKIN CHICKEN BREAST pocketed with semi dried tomato and mascarpone served on a bed of ratatouille and roast potatoes drizzled with a chicken velouté	22.0
* OVEN BAKED 200g EYE FILLET served on sweet potato mash with melted haloumi and a pink peppercorn glaze	33.5
CHARGRILLED 200G GRAINFED SIRLOIN STEAK on a vegetable gratin with a spinach cream sauce and prosciutto wafer	21.5
* PAN SEARED SNAPPER FILLET atop lentils and bacon drizzled with a crispy caper and burnt butter sauce	24.9

SAUCES

GRAVY plain, green peppercorn, mushroom or dianne
PARMIGIANA

SIDES

GREEK SALAD
SEASONAL STEAMED VEGETABLES
FRESH GARDEN SALAD

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

Minimum charge for lunch \$8 pp Minimum charge for dinner \$13.90 pp

* Indicates Gluten Free meals

Ask our friendly staff for the dessert menu.

Our food may contain nuts and other products - please speak to our staff if you have any concerns or need to make us aware of your specific dietary needs.

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SPARKLING WINE

NV Killawarra Brut	4.5	18.0
'09 Rosemount O (Moscato style)	6.9	31.0
NV Currency Creek Reserve Brut		30.0
NV Di Giorgio Pinot Noir Chardonnay (A touch of pink)	7.4	33
NV Jansz Premium Cuvée <i>Tasmania</i>	9.0	41.0
NV Moët and Chandon <i>Epernay, France</i>		89.0
NV House Sparkling Red <i>Clare / Padthaway</i>	5.0	20.0

WHITE WINE

'09 Pewsey Vale Riesling <i>Eden Valley</i>	8.0	32.0
'09 Longview 'Red Bucket' Semillon Sauvignon Blanc <i>Adelaide Hills</i>	7.5	30.0
'08 Cape Mentelle Semillon Sauvignon Blanc <i>Margaret River</i>		36.0
'07 d'Arenberg 'Olive Grove' Chardonnay <i>McLaren Vale</i>	8.0	30.0
'09 Paracombe Pinot Gris <i>Adelaide Hills</i>	8.8	35.0
'09 Spy Valley Sauvignon Blanc <i>Marlborough, NZ</i>	8.3	33.0
'09 Shaw & Smith Sauvignon Blanc <i>Adelaide Hills</i>		42.0
'09 Murdoch Hill Sauvignon Blanc <i>Adelaide Hills</i>		35.0
House Chardonnay <i>Padthaway</i>	5.0	20.0
House Semillon Sauvignon Blanc	5.0	20.0
House Riesling (by Neil Pike) <i>Clare Valley</i>	5.0	20.0
House Sweet White	4.5	18.0

ROSÉ

'09 Bon Bon Shiraz Rosé <i>South Australia</i>	6.8	27.0
'09 Skillogalee Cabernet Malbec Rosé <i>Clare Valley</i>		34.0

RED WINE

'07 Longview 'Red Bucket' Shiraz Cabernet <i>Barossa Valley / Adelaide Hills</i>	7.5	30.0
'08 Rymill 'The Yearling' Cabernet Sauvignon <i>Coonawarra</i>	7.0	28.0
'08 Kalleske 'Clarry's Blend' Grenache Shiraz Mataro <i>Barossa Valley</i>	8.5	34.0
'06 Landhaus 'The Saint' Shiraz <i>Barossa Valley</i>	8.3	33.0
'07 Schild Estate Merlot <i>Barossa Valley</i>	8.5	34.0
'08 Fox Creek 'Duet' Cabernet Merlot <i>McLaren Vale</i>		35.0
'08 Nova Vita Pinot Noir <i>Adelaide Hills</i>		35.0
'07 Bowen Estate Cabernet Sauvignon <i>Coonawarra</i>		43.0
'05 Penfolds Bin 28 'Kalimna' Shiraz <i>South Australia</i>		46.0
'06 Killibinbin 'Sandtrap' Shiraz <i>McLaren Vale</i>		33.0
'08 Majella 'The Musician' Cabernet Shiraz <i>Coonawarra</i>		33.0
House Cabernet Sauvignon <i>Currency Creek</i>	5.0	20.0
House Shiraz Cabernet <i>McLaren Vale</i>	5.0	20.0

STICKIES AND FORTIFIEDS

'05 Miranda Golden Botrytis Semillon 375ml <i>Riverina</i>		33.0
Grant Burge Aged Tawny <i>Barossa Valley</i>	4.0	
Seppeltsfield Cellar No. 8 Muscat <i>Rutherglen</i>	4.5	

Vintages correct at time of printing

All of these wines, and more, available online now
at www.boozebrothers.com.au

WWW.OXFORDHOTEL.COM.AU



www.pubcard.com.au

