

OPENING NIGHT

Sprouted Hommus Dip ~ with toasted bread & condiments 11.9

Herb & Garlic Bread [2] 4.9

Oxford Dips Trio ~ charred flat bread 12.9

Wicked & I'm Lazy Share Selection

~ Antipasto/Charcuterie, weekly selections showcasing our diverse menu with meat/fish/vegetarian options

Share Plank 28.9 | **15" Lazy Susan** 38.9 | **20" Lazy Susan** 64.9

Croquettes ~ lamb, pea & cashew, mint aioli [4] 13.9

Sticky Black Vinegar Wings ~ with zingy chilli sambal [8] ^{GF} 12.9

Seared Scallops ~ bacon, shitake, shallots, asparagus puree, peas, truffle oil [3] 14.9

Shaslick of the Week [each] POA

Whole Corn Cob ~ with lime paprika butter, parmesan dust ^{GF} 7.9

STREET PARADE

Asian Bowl ~ Asian soup, noodle or rice bowl of the week [POA]

Bibimbap ~ sticky rice, julienne vegetables, beef or chicken strips, fried egg, spicy sauce ^{GF} 17.9

Jap Che Salad ~ beef, egg, vegetables & noodles in Korean sauce ^{GF} 16.9

Shrimp Po Boy ~ Crusty roll with spicy aioli, lettuce, avocado, tomato, crumbed prawns 14.9

GLUTTONY

Oxford Burger ~ beef, pickles, lettuce, tomato, cheese, American mustard, aioli, fries 19.9

*Pimped up: Bacon, egg, tomato chilli relish, jalapenos + \$5

Chicken Creole Burger ~ grilled chicken fillet with house-made pickled vegies, chipotle sauce, tomato, lettuce, fries 19.9

Quinoa Veggie Burger ~ quinoa patty, cheese, tomato, lettuce, aioli, fries 19.9

*Pimped up: Haloumi, egg, tomato chilli relish, jalapenos + \$5

Gluten Free Burger buns available + \$1

250G Rump Steak ~ with salad & fries ^{GF} 28.9

Crumbed Yellow Fin Whiting ~ salad, tartare, lemon & fries (2 fillets) 23.9 // (3 fillets) 27.9

Salt, Pepper & 5 Spice Squid ~ salad, tartare & fries ^{GF} 19.9

Oxford Schnitzel ~ chicken or beef with fries & salad 21.9

Choose from our house made sauces: + \$2
Diane, Traditional, Mushroom or Peppercorn

Choose your topping:
Parmigiana + \$4, Mexican + \$7 or Garlic Prawns + \$7

EARTHLY DELIGHTS

Oxford Salad ~ mixed lettuce, marinated feta, olives, tomatoes, cucumber, red onion, fried shallots, verjuice, lemon mustard dressing ^{GF} 15.9

Superfood Salad ~ mixed lettuce, butternut pumpkin, beetroot, wild rice, quinoa, goji berries, cranberries, pepitas, basil seed, puffed amaranth, balsamic maple dressing ^{GF VGN} 16.9

Trail Blazer Salad ~ baby spinach, trail nuts & fruit, avocado, steamed broccoli, baby corn, brown rice puffs, pomegranate dressing ^{GF VGN} 16.9

Ancient Salad ~ salad leaves, ancient fruit & nut mix, pearl cous cous, cherry tomatoes, red onion, Persian feta, pickled sultanas, millet puffs, lemon mustard dressing 16.9

SPIEGELTENT

Scotch Fillet ~ honey glazed vegetables, white pearl pea cassoulet, mash & OmNom dressing ^{GF} 36.9

Pan Seared Snapper ~ with a mango & heirloom tomato salsa, blackberry & peach gel ^{GF} 35.9

Lamb Loin Chops ~ yellow dahl, quandong & apricot kasundi, dukkah oil ^{GF} 34.9

Chicken Breast ~ capsicum, pineapple glaze, pickled baby corn, avocado roquette salad, pomegranate dressing & beetroot infused basil seed ^{GF} 32.9

Pork ~ with walnut & rosemary butter, potato & pumpkin gratin, raspberry & apple balsamic relish, walnut & speck crumble 33.9

Tofu Gado Gado ~ Indonesian style salad with tofu & coco peanut satay sauce ^{VGN} 21.9

Strozzapreti ~ with pepperade sauce, olives, chorizo, spinach, cherry tomatoes, Persian feta **Entree** 18.9 | **Main** 22.9

Orrichietti ~ with saffron bisque marinara, chilli sambal **Entree** 18.9 | **Main** 22.9

SPACE THEATRE SIDES

House fries or Sweet Potato fries Sm 6.9 | Lg 9.9

Lime, paprika & parmesan fries Sm 6.9 | Lg 9.9

Garden Salad ~ mixed lettuce, vine ripened tomatoes, cucumbers, red onion, verjuice & mustard dressing ^{GF VGN} 6.9

Sautéed Market Veg ~ olive oil, Oxford seasoning ^{GF VGN} 8.9

ENCORE

Vanilla Panna Cotta ~ with Chambord jelly, meringue & choc malt pearls - \$11

Goopy Choc Lava Cake ~ with choc dirt & vanilla ice-cream - \$11

Semifreddo ~ with crumbles and berry coulis - \$11