



Function Menus 2024

Make your reservation by phone or email manager@loasis.com.au

*Dietary substitutions on request ** 50% prepayment when booking is confirmed (non-refundable) – Final 50% 48 hours before.



2-COURSE MENU:

Menu A: from \$35 per person

**Please advise us of any allergies as we do not list every ingredient

Starters

Sticky Pork Belly Sliders (2)

Succulent pork belly infused with savory Al Pastor flavours, nestled in a soft slider bun for a mouthwatering delight.

Or

Peruvian Grilled Chicken Skewers (3) (GF)

Marinated chicken, expertly grilled to perfection, and dressed with Peruvian Green Sauce

Mains

Smoked Chicken Carbonara Linguini

Succulent smoked chicken and bacon, swirling in a creamy symphony of carbonara goodness and fresh spinach.

Or

Smokie Aussie Burger (GF)

Served on a toasted brioche bun, every bite is a journey Down Under, where the sizzle of the grill meets the irresistible charm of Aussie flavours: bacon, fried-egg, pineapple and beetroot pure.

Or

Salmon Fillet Nicoise Salad (GF)

Succulent grilled salmon, crisp garden greens, vibrant cherry tomatoes, perfectly boiled eggs, and briny olives, all drizzled with a zesty lemon vinaigrette.

(Vegan option available)



Menu B: From \$45 per person

**Please advise us of any allergies as we do not list every ingredient

Starters

Pesto Cauliflower Bites (Ve)

Crispy tender cauliflower bites with a drizzle of our signature pesto sauce.

Or

Peruvian Grilled Chicken Skewers (2) (GF)

Marinated chicken, expertly grilled to perfection, and dressed with Peruvian Green Sauce

Mains

Smoked Chicken Carbonara Linguini

Succulent smoked chicken and bacon, swirling in a creamy symphony of carbonara goodness and fresh spinach.

Or

Prawn Risoto (GF)

Prawns sautéed with aromatic garlic, nestled atop a bed of creamy Arborio rice infused with savory broth.

Or

Super Salad Bowl (GF)

Grilled crispy Salmon accompanied by creamy avocado, mix of spinach and kale, grilled tomato, spicy chickpeas, beetroot relish and bearnaise sauce. (Vegetarian & Vegan option available)



Menu C: From \$55 per person

**Please advise us of any allergies as we do not list every ingredient

Share Starters

Asian Basket to share.

Fried Karaage Chicken, Duck Spring Rolls with sweet chilli sauce, sticky beef brochette.

Mains

Sticky Beef Rib

Succulent, slow-cooked beef rib marinated in a tantalizing blend of spices and sauces, accompanied by a pear rocket salad and fries.

Or

Seafood Plate

Fried calamari and prawns, and buttered barramundi accompanied by a Greek salad, crispy golden French fries, and tartar sauce.

Or

Spicy Veggie Salad (GF) (Ve)

Roasted vegetables (pumpkin, eggplant, onion & capsicum) slices with crisp mixed salad, toasted spicy nuts, and tangy feta cheese, all drizzled with a zesty lemon vinaigrette.



3-COURSE MENU

Menu D: From \$65 per person

Starters

Loaded Bruschetta (2) (V) (GF)

Garlic sourdough topped with cherry tomatoes, balsamic roasted red onion, feta, wild rocket and basil pesto.

Or

Pesto Cauliflower Bites (Ve)

Crispy tender cauliflower bites with a drizzle of our signature pesto sauce.

Or

Peruvian Grilled Chicken Skewers (2) (GF)

Marinated chicken, expertly grilled to perfection, and dressed with Peruvian Green Sauce

Mains

Smoked Chicken Carbonara Linguini

Succulent smoked chicken and bacon, swirling in a creamy symphony of carbonara goodness and fresh spinach.

Or

Prawn Risoto (GF)

Prawns sautéed with aromatic garlic, nestled atop a bed of creamy Arborio rice infused with savory broth.

Or

Super Salad Bowl (GF)

Grilled crispy Salmon accompanied by creamy avocado, mix of spinach and kale, grilled tomato, spicy chickpeas, beetroot relish and bearnaise sauce. (Vegetarian & Vegan option available)

Desert

Sticky date pudding

L'oasis' sticky date pudding, with caramel sauce and vanilla gelato

or

Mango Crème Brulé (GF)

Velvet set mango flavoured custard with crispy sugar top.



Menu E: From \$85 per person

Share Starters

Asian Basket to share

Fried Karaage Chicken, Duck Spring Rolls with sweet chilli sauce, sticky beef brochette.

Mains

Sticky Beef Rib

Succulent, slow-cooked beef rib marinated in a tantalizing blend of spices and sauces, accompanied by a pear rocket salad and fries.

Or

Seafood Plate

Fried calamari and prawns, and buttered barramundi accompanied by a Greek salad, crispy golden French fries, and tartar sauce.

Or

Spicy Veggie Salad (GF) (Ve)

Roasted vegetables (pumpkin, eggplant, onion & capsicum) slices with crisp mixed salad, toasted spicy nuts, and tangy feta cheese, all drizzled with a zesty lemon vinaigrette.

Desert

Sticky date pudding

L'oasis' sticky date pudding, with caramel sauce and vanilla gelato

or Dr

Mango Crème Brulé (GF) Velvet set mango flavoured custard with crispy sugar top.



DRINK PACKAGE

Limited bar tab – All you can drink until the bar tab limit is reached. All drinks included. **Price:** You set you bar tab!

Unlimited bar tab - All you can drink until the end of the event. All drinks included. Price: TBA (depending on the number of attendees)

Everyone pays owns drinks – Special price in our drinks package:

- <u>Soft drinks</u> \$4 (Coke, Coke no Sugar, Lemonade, Soda Water)
- <u>Beers</u> \$8 (VB, Great Northern Original & Great Northern Super Crispy)
- **<u>Glass of house white/red</u>** \$8 (Sav Blanc, Chardonnay & Shiraz)
- <u>Cocktails</u> \$10.50 (Pina Colada, Lychee Mojito, Espresso Martini, Blue Hawaiian)