

ENTREES & SHARERS

SEASONED HOUSE CHIPS v - 11

Hot steak crunch fries, house seasoning, aioli.

CHEESY BACON POUTINE - 16

Hot steak crunch fries, house seasoning, bacon, American cheese, house-made gravy, chives.

CAPRESE SALAD v gf - 16

Mini Burrata, green tomatoes, cashew pesto, smoked almonds, basil oil.

ANTIPASTO PLATTER - 28

Artisan sliced cured meats, chef selection of cheese, marinated olives, pickles, quince paste, house bread and crackers.

MUSSELS df - 16

Laksa broth, coconut, toasted sourdough.

CAULIFLOWER BITES v vg gf - 15

Spiced fried cauliflower, spicy aioli, chives.

KFC - 16

Korean fried chicken, soy garlic, pickled radish, slaw.

OXFORD HOUSE WINGS gf df - 16

Szechuan marinated chicken wings, house made chilli sauce.

CALAMARI df - 17

Fried local baby calamari, lemon, aioli.

TRIO OF DIPS v - 16

House made dips, marinated olives, Turkish flat bread.

SIDES

MASH POTATO v g

Creamy French mash, chives

HOUSE SALAD v vg - 8

Radicchio, Cos lettuce and Endive salad with raspberry balsamic dressing.

CHARRED BROCCOLINI v vg - 10

Roasted sesame dressing.

HOUSE COLESLAW v - 7

Cabbage, fennel, apple cider vinegar, parmesan aioli.

ROASTED CHAT POTATOES v vg - 9

Rosemary salt, confit garlic oil.

ONION RINGS v vg - 8

Garlic Aioli.

THE OXFORD SCHOLAR

WWW.THEOXFORDSCHOLAR.COM.AU (03) 9964 6976

THE
OXFORD
SCHOLAR
HOTEL

FROM THE GRILL

PORTERHOUSE STEAK 300g - 34

WAGYU RUMP 250g - 36

SCOTCH FILLET 300g - 38

Choose any two sides from:

House fries, house salad, house slaw, onion rings, French mash (+\$2) or broccolini (+\$3)

And one sauce from:

Classic gravy, red wine gravy, creamy peppercorn, mushroom gravy, cafe de Paris butter

MAINS

CHICKEN PARMA - 28

Smoked ham, tomato sugo, shredded mozzarella, basil oil, seasoned fries and house salad.

CHICKEN SCHNITZEL - 26

Crumbed chicken, house slaw, lemon, dijon mustard, seasoned fries.

CHARGRILLED PORK LOIN CHOP - 28

Bourbon dry rub, house slaw, seasoned fries, lemon.

FISH AND CHIPS - 29

Beer battered flathead, seasoned fries, house salad, tartare.

CRISPY SKIN BARRAMUNDI - 28

Pea and crème fraiche velouté, roasted fennel, pan seared chick peas and grapes.

SUPER SALAD v vg gf - 23

Kale, cabbage, carrot, cranberry, quinoa, heirloom tomatoes, edamame, smoked almonds, mustard maple dressing.

PRAWN AND PAPAYA SALAD- 24

Tiger prawns, Asian herb salad, cherry tomatoes, toasted peanuts, green chilli, nahm jim dressing.

LINGUINE - 27

Prawns, cherry tomatoes, confit garlic, white wine, chilli.

FETTUCCINE v - 24

Broccoli, roasted garlic oil, white wine, pine nut pesto, lemon ricotta.

PARPADELLE - 25

Herb chicken, wild mushrooms, confit garlic, white wine, cream, bacon crisp.

BURGERS

CHEESEBURGER - 24

160g Wagyu patty, cos lettuce, tomato, aged cheddar, truffle mayo, brioche bun, seasoned fries.

CHICKEN BURGER - 24

Buttermilk fried chicken, bacon, swiss cheese, pickled slaw, spicy aioli, seasoned fries.

BRISKET SUB- 24

Slow cooked brisket, sticky stout marinade, provolone cheese, onion rings, pickled slaw, seasoned fries.

VEGAN CHEESEBURGER v vg - 24

Vegan meat patty, vegan cheese, cos lettuce, tomato, pickles, vegan burger sauce, seasoned fries.

DESSERTS

STICKY DATE PUDDING v - 11

Butterscotch sauce, dark chocolate soil, vanilla ice-cream, candied walnuts

PAVLOVA df 11

Raspberry Coulis, dehydrated lychee, Berry dust.

APRICOT SEMMI FREDDO v 11

White chocolate soil, passionfruit syrup, caramelized white chocolate, pistachio.