

THE  
OXFORD  
SCHOLAR  
HOTEL

STARTERS

- Haloumi fries with house-made baba ghanoush, fresh lemon – \$11.5 (v)  
Sweet potato wedges tossed with lemon & lime salt, avocado smash – \$10.5 (v) (gf)  
Baked free range chicken wings served with toasted sesame, spring onion, fresh coriander – \$11.5  
Prawn & lobster 'mac & cheese' croquettes, lemon mayonnaise (3pp) – \$11.5  
Pork belly & pineapple spring rolls, red chilli nahm jim – \$11.5  
Korean style beef ribs, pickled cucumber, bell pepper mayonnaise – \$11.5 (gf)  
Katafi wrapped king prawns, basil pesto yoghurt (3pp) – \$14.5

ENTRÉE

- Crispy fried local calamari, toasted sesame seeds, kimchi mayonnaise,  
pickled heirloom cauliflower salad – \$18  
Poke bowl – soy glazed crispy skin salmon, blackened broccolini, avocado, sweet pickled carrot,  
soba noodles, aromatic herbs, spiked soy dressing – \$18 (gf)  
Smoked beef short ribs served with apple, black bean, peanut & shallot salad – \$18 (gf)  
Crispy tortilla shells served with pulled pork, wasabi mayonnaise, capsicum coleslaw – \$16  
Spinach & goats' cheese ravioli, wild mushrooms ragout, tomato concasse, watercress – \$17 (v)  
Pulled beef burrito, smoky cheddar, guacamole, tomato salsa, jalapenos, sour cream – \$16

MAIN

- Herb marinated 36 degrees south beef hanger steak, confit mushroom, rocket, house-made  
tomato relish, toasted olive bread – \$24.5  
Buttermilk soaked free range pork cotaleta, rosemary crumbs served with fennel, green apple,  
kale & almond salad – \$25.5  
Line caught salmon, wilted spinach, confit baby leek, ricotta gnocchi, caper flowers,  
baby shiso – \$25.5  
36 degrees south 300gm beef scotch fillet, hasselback potato, buttered green bean,  
peppercorn sauce – \$35.5 (gf)  
Asian master-stock braised free range chicken breast, mushroom gyoza, steamed fragrant jasmine rice,  
wok tossed greens, fresh herbs – \$24.5  
Classic Scholar parmigiana served with salt & vinegar fat fries, garden salad – \$24.5  
Lamb, honey & rosemary sausages served with french style mash, green beans,  
confit shallot, mustard gravy – \$20.5 (gf)  
King prawn & local calamari souvlaki, lettuce, tomato, red onion, chips, garlic yoghurt – \$22.5  
Chilli-fried tofu yellow curry served with eggplant, zucchini & baby corn, coconut,  
sticky black & white rice, fried curry, kaffir lime leaves – \$19.5 (v) (vg)

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BURGER SELECTION

Cola braised MSA beef short rib 'on the bone,' buttermilk bun,  
hand-cut chips, onion rings – \$22

Pan-fried free range chicken katsu, jacks cheddar, pineapple, asian coleslaw,  
bbq mayonnaise, sesame bun – \$20

Classic cheese burger served with sweet paprika potato skins, kewpie mayonnaise – \$20

Crispy soft-shell crab, wombok, aromatic herbs, fresh chilli, hot sauce, brioche bun – \$22

Mid-Eastern flavoured falafel burger with pickled red onion, turnips & green chilli pepper,  
chopped parsley, melted cheese, tahini sauce – \$22 (gf) (v) (vg)

*\*on request, we can change our buns to GF if required*

SIDES

French fries with aioli – \$8.5 (gf)

Cos, endive, rocket & spinach salad with balsamic vinaigrette – \$8.5 (gf)

Honey roasted baby carrots with crispy shallots – \$8.5 (gf)

Chargrilled broccolini with oyster sauce toasted almonds – \$8.5

Sun dried tomatoes, mozzarella, fresh basil, aged balsamic salad – \$8.5

DESSERT

Burnt meringue sticky date pudding, ginger crumbs, butterscotch sauce – \$12

Lemon parfait topped with soft meringue kisses, peppercorn spiced strawberries, crumble – \$12

Pliable chocolate mousse, honeycomb, mango gel, candied pistachios – \$12 (gf)

Chocolate cheesecake, peanut biscuit, salted caramel, chocolate ganache – \$12