



## STARTERS

<b>GARLIC BREAD</b>		7.00
Perfect to share		
<b>TRIO OF DIPS</b>		12.50
Served with warm turkish bread and the chefs selection of dips		
<b>BACON WRAPPED SCALLOP SKEWERS</b>		16.50
Bacon wrapped scallop skewers, marinated in garlic and chilli, served with a chilli and lime aioli and a garnish salad		
<b>TRIPLE TOMATO BRUSCHETTA</b>		12.00
A combination of finely diced, fresh yellow bell tomatoes, semi dried tomatoes, and roma tomatoes served on toasted Turkish bread and finished with balsamic and parmesan		
<b>BUFFALO CHICKEN WINGS</b>		12.90
Marinated and fried until crisp, served smoking hot with Cajun cream		
<b>TAPAS TOWER (SERVES 2)</b>		35.00
Prosciutto, smoked salmon, marinated zucchini, 4 natural oysters, chilli and lime tempura calamari, torpedo prawns, spring rolls, double brie cheese served with grilled Turkish bread, dips and bruschetta		
<b>OYSTERS NATURAL</b>	½ Dozen	16.00
Served chilled with pickled ginger and soy dressing	Dozen	27.50
<b>OYSTERS KILPATRICK</b>	½ Dozen	17.50
Topped with our own Kilpatrick mix and grilled to perfection	Dozen	29.50

## SALADS

<b>CAESAR SALAD</b>		16.50
Cos lettuce, crispy bacon, shaved parmesan and croutons tossed in our own Oxford caesar dressing and topped with a boiled egg (anchovies optional)		
	<i>Moroccan Chicken</i>	5.00
	<i>Grilled Prawns (4)</i>	7.00
	<i>Tempura Calamari (100g)</i>	7.00
<b>MOROCCAN CHICKEN SALAD</b>		19.50
Avocado, roast capsicum, cherry tomatoes, and red onion tossed through mixed salad leaves with moroccan spiced chicken tenders and a lemon and paprika yogurt dressing		
<b>CALAMARI SALAD</b>		21.00
Calamari strips marinated in dill, chilli and lemon, pan fried and served with mixed salad leaves, red onion, cherry tomatoes, capsicum, fried hokkien noodles and our Oxford house dressing		
<b>THAI BEEF SALAD</b>		21.00
Marinated strips of beef tossed with rocket, wok roasted cashews, red onion, cherry tomatoes and coriander with a nan jim dressing		



Vegetarian



Gluten free on request

## MAINS

<b>GRAZIER'S BEEF PIE</b>		16.90
Premium tender graziers beef encased in pastry served with mashed potato, mushy peas and house gravy		
<b>COUNTRY CHICKEN PIE</b>		16.90
Country chicken pie served with corn on the cob and mashed potato		
<b>CHICKEN 152</b>		24.90
Chicken breast fillet rolled with cream cheese and fresh basil, wrapped in prosciutto and pan fried. Sliced then served atop broccoli florets and smashed potatoes		
<b>SANDCRAB AND TIGER PRAWN LASAGNE</b>		29.00
Layers of blue swimmer crab, tiger prawns, roast capsicum and baby spinach with béchamel sauce and served with a house salad		
<b>BLACKENED SALMON CAJUN STYLE</b>		28.90
Fresh atlantic salmon seared in a cajun spice, served on a wild rocket and roasted capsicum salad, finished with a pineapple salsa		
<b>SEAFOOD LINGUINE</b>		26.00
Al dente linguini served with New Zealand mussels and clams with pan flashed calamari, prawns, rocket, olive oil and lemon		
<b>FAT YAK BATTERED BARRAMUNDI</b>		25.00
Australian barramundi coated in a Fat Yak beer batter and served with chips, house salad and house made tartare sauce		
<b>PARMESAN CRUSTED CHICKEN PARMIGIANA</b>		22.50
Chicken breast fillet coated in a parmesan and herb crumb, topped with napoli sauce, leg ham and mozzarella cheese		
<b>OXFORD 152 GNOCCHI</b>		23.00
Gnocchi freshly made on premise, these petite potato balls are finished off in rich homemade napoli, olives, broccolini and torn bocconcini, finished with shaved parmesan		
<b>FISH OF THE DAY</b>		POA
Check with our friendly staff		

## SIGNATURE DISHES

<b>STICKY GINGER PORK BELLY</b>		26.00
Slow baked sticky ginger pork belly served with a sweet chilli and mango coleslaw, potato wedges and pork crackling		
<b>OXFORD MIGNON</b>		32.00
250gram fillet mignon served with mashed potatoes, broccolini, garlic and balsamic cherry tomatoes, finished with a red wine and green peppercorn cream sauce		
<b>KIDS MENU (12 years and under)</b>		
<b>CHICKEN NUGGETS AND CHIPS</b>		7.50
<b>BATTERED FISH AND CHIPS</b>		7.50
<b>150G RIB FILLET</b>		7.50
Served with chips and salad		
<b>CHICKEN CARBONARA</b>		7.50
<b>SOFT DRINK AND ICE CREAM UPGRADE</b>		2.00



**PREMIUM CHAR GRILLED STEAKS**

**ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:**

**MUSHROOM | PEPPER | DIANNE | GRAVY | CREAMY GARLIC | CHILLI**

**| HOT MUSTARD | DIJON MUSTARD | SEEDED MUSTARD**

**ALL STEAKS SERVED WITH YOUR CHOICE OF**

**CHIPS & SALAD | VEGETABLES & MASH**

	<b>RUMP (400 GRAMS)</b> This classic primal cut is grain finished for 100 days and is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour and tenderness. <b>"Full of Flavour"</b>	<b>30.00</b>
	<b>TERIYAKI RUMP (400 GRAMS)</b> This Black Angus rump is 180 days plus grain finished. Marinated in our own traditional teriyaki recipe to deliver this unique eating experience <b>"ABSOLUTELY AWESOME"</b>	<b>31.00</b>
	<b>RIB FILLET (300 GRAMS)</b> Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations <b>"Simply Superb"</b>	<b>32.00</b>
	<b>EYE FILLET (250 GRAMS)</b> This delightful cut of beef is best described as succulent, lean and tender <b>"Simply Sensational"</b>	<b>33.90</b>
	<b>FILLET MIGNON (180 GRAMS)</b> Succulent eye fillet wrapped in bacon and char grilled to capture that smokey hickory aroma <b>"Tantalise Your Tastebuds"</b> (please note, bacon imparts a pink tone to the meat)	<b>26.00</b>
	<b>FILLET MIGNON (360 GRAMS)</b> Succulent eye fillet wrapped in bacon and char grilled to capture that smokey hickory aroma <b>"Tantalise Your Tastebuds"</b> (please note, bacon imparts a pink tone to the meat)	<b>39.50</b>
	<b>RIB ON THE BONE (400 GRAMS)</b> A specialty primal cut of beef with exceptional flavour and eating quality <b>"The Grand Champion Of Steaks"</b>	<b>38.00</b>
	<b>PORTERHOUSE (BLACK ANGUS) (350 GRAMS)</b> This Black Angus MB2+ cut of beef is clean in flavour and extremely tender <b>"Melt In Your Mouth"</b>	<b>37.00</b>

**STEAK TOPPERS**

<b>GARLIC PRAWNS (4)</b>	<b>8.90</b>
<b>TEMPURA CALAMARI (100G)</b>	<b>7.50</b>
<b>KILPATRICK OYSTERS (3)</b>	<b>9.50</b>
<b>BACON WRAPPED SCALLOP SKEWERS (2)</b>	<b>9.00</b>
<b>CRISPY ONION RINGS</b>	<b>7.50</b>

**SIDES**

<b>CHIPS AND AIOLI</b>	<b>7.50</b>
<b>SIDE SALAD</b>	<b>6.50</b>
<b>SIDE VEGETABLES</b>	<b>6.50</b>
<b>POTATO WEDGES WITH SWEET CHILLI AND SOUR CREAM</b>	<b>9.90</b>
<b>SIDE CHIPS</b>	<b>3.50</b>
<b>EXTRA SAUCE</b>	<b>3.00</b>
<b>SIDE MASH</b>	<b>6.50</b>
<b>CRISPY ONION RINGS</b>	<b>7.50</b>

**LUNCH MENU**

<b>300G GRAZIERS RUMP</b>	<b>18.50</b>
Your choice of chips, salad, seasonal vegetables and mash with your choice of sauce	
<b>152 STEAK SANDWICH</b>	<b>17.00</b>
Grilled rib fillet on toasted turkish with lettuce, tomato, beetroot, bacon, egg and caesar dressing and crispy onion rings served with chips	
<b>MOROCCAN CHICKEN BURGER</b>	<b>16.50</b>
Moroccan spiced chicken burger with char grilled bacon and pineapple, with roquette, tomato and a roasted pineapple aioli, served with chips	
<b>WAGYU BEEF BURGER</b>	<b>16.50</b>
Wagyu beef burger with crispy bacon, egg, cheese, tomato relish, cos lettuce and beetroot, served with crispy onion rings and chips	
<b>BUFFALO CHICKEN WINGS</b>	
Marinated and fried until crisp and served smoking hot with Cajun cream	<b>½ Kilo 12.00</b>
	<b>1 Kilo 18.00</b>
<b>FISH AND CHIPS</b>	<b>16.90</b>
Fat Yak Barramundi fillets battered and served with chips, house salad, and home made tartare sauce	
<b>MOROCCAN CHICKEN WRAP</b>	<b>14.90</b>
Moroccan spiced chicken, roquette, cherry tomatoes and onion wrapped in a flour tortilla and served with chips	



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## DRINKS MENU

### COFFEE

	CUP	MUG
FLAT WHITE	\$3.00	\$3.50
CAPPUCCINO	\$3.00	\$3.50
LATTÉ	\$3.00	\$3.50
HOT MOCHA	\$3.00	\$3.50
ESPRESSO	\$3.00	\$3.50
LONG BLACK	\$3.00	\$3.50
SHORT BLACK	\$3.00	\$3.50
MACCHIATO	\$3.00	\$3.50
AFFOGATO	\$3.00	\$3.50
VIENNA	\$3.00	\$3.50
HOT CHOCOLATE	\$3.00	\$3.50
CHAI LATTE	\$3.00	\$3.50
BABYCHINO	\$2.00	
ICED COFFEE		\$5.60

### TEA

ENGLISH BREAKFAST	\$3.00
IRISH BREAKFAST	\$3.00
TRADITIONAL	\$3.00
EARL GREY	\$3.00
GREEN TEA	\$3.00
PEPPERMINT	\$3.00
DARJEELING	\$3.00
CHAMOMILE	\$3.00
CHAI	\$3.00

SOY MILK/FULL CREAM/SKIM MILK AVAILABLE  
HAZELNUT, VANILLA, CHAI, CHOCOLATE MINT, CARAMEL FLAVOURING AVAILABLE  
EXTRA SHOTS OF COFFEE 50C EACH

### FRESH SQUEEZED JUICE

ORANGE	\$5.10
APPLE	\$5.10
PINEAPPLE	\$5.10
VIRGIN MARY	\$5.10

### READY MADE JUICE

ORANGE	\$3.60
APPLE	\$3.60
CRANBERRY	\$3.60
TOMATO	\$3.60
PINEAPPLE	\$3.60

### CREATE YOUR OWN JUICE CHOICE OF 4

BEETROOT	
CELERY	
CARROT	
GINGER	\$5.50
APPLE	
PINEAPPLE	
ORANGE	
BANANA	

### SMOOTHIES

BANANA & NUTMEG	\$5.60
CHOCOLATE	\$5.60
CHOCOLATE MOCHA	\$5.60
VANILLA	\$5.60
CARAMEL	\$5.60
STRAWBERRY	\$5.60
COFFEE	\$5.60

PLEASE NOTE ALCOHOL IS NOT SERVED UNTIL 10AM

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## Breakfast Menu

<b><u>Raisin Toast</u></b>		<b>\$6.00</b>
served with preserves		
<b><u>Cinnamon Toast</u></b>		<b>\$6.00</b>
thick cut toast sprinkled with cinnamon and sugar		
<b><u>Breakfast Burrito</u></b>		<b>\$14.00</b>
scrambled egg and chorizo rolled in a flour tortilla, served with an avocado salsa and tomato		
<b><u>B.E.T.T.</u></b>		<b>\$14.50</b>
scrambled/fried/poached eggs with trussed tomatoes and bacon on lightly toasted turkish bread		
<b><u>Ricotta and Blueberry Pancakes</u></b>		<b>\$13.50</b>
served with seasonal fruit, and maple syrup		
<b><u>Bircher Muesli</u></b>		<b>\$11.00</b>
Served with organic seasonal fruit, organic yoghurt and a berry compote		
<b><u>Oxford Big Breakfast</u></b>		<b>\$18.00</b>
scrambled/fried/poached eggs, bacon, chorizo, trussed tomato, field mushrooms, hash browns and baked beans		
<b><u>Fresh Omelette</u></b>		<b>\$14.00</b>
served with ham and cheese		
<b><u>Eggs Benedict</u></b>		
with a fresh english muffin, fresh poached eggs and hollandaise sauce		
	ham	<b>\$13.00</b>
	salmon	<b>\$14.00</b>
<b><u>Summer Fruit Salad</u></b>		<b>\$9.50</b>
medley of fresh summer fruit, tossed through passionfruit and topped with yogurt		
<b><u>Oxford Soldiers</u></b>		<b>\$10.00</b>
soft boiled egg served with turkish dipping fingers		

### Breads

english muffin  
Turkish bread  
pumpkin sourdough  
multi grain  
white  
croissant

### All Add Ons Are \$3.00

bacon  
trussed tomato  
bake beans  
chorizo sausage  
hash brown  
smoked salmon  
mushrooms  
eggs—poached/ scrambled/ fried

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## DRINKS MENU

### Coffee

	<u>Cup</u>	<u>Mug</u>
flat white	\$3.00	\$3.50
cappuccino	\$3.00	\$3.50
latté	\$3.00	\$3.50
hot mocha	\$3.00	\$3.50
espresso	\$3.00	\$3.50
long black	\$3.00	\$3.50
short black	\$3.00	\$3.50
macchiato	\$3.00	\$3.50
affogato	\$3.00	\$3.50
vienna	\$3.00	\$3.50
hot chocolate	\$3.00	\$3.50
chai latte	\$3.00	\$3.50
babychino	\$2.00	
iced coffee		\$5.60

### Tea

english breakfast	\$3.00
irish breakfast	\$3.00
traditional	\$3.00
earl grey	\$3.00
green tea	\$3.00
peppermint	\$3.00

soy milk/full cream/skim milk available

hazelnut, vanilla, chai, chocolate mint, caramel, cinnamon flavouring available  
extra shots of coffee 50c each

### Fresh Squeezed Juice

orange	\$5.10
apple	\$5.10
pineapple	\$5.10
virgin mary	\$5.10

### Ready Made Juice

orange	\$3.60
apple	\$3.60
cranberry	\$3.60
tomato	\$3.60
pineapple	\$3.60

### Create Your Own Juice Choice Of 4

beetroot	
celery	
carrot	
ginger	\$5.50
apple	
pineapple	
orange	
banana	

### Smoothies

banana and nutmeg	\$5.60
chocolate	\$5.60
chocolate mocha	\$5.60
vanilla	\$5.60
caramel	\$5.60
strawberry	\$5.60
coffee	\$5.60