

# Our Partners



Oasis' catering team has many years' experience preparing and producing balanced diverse menus using fresh, quality ingredients. Our main priority is to provide healthy, nutritious and delicious food avoiding processed products, preservatives and additives. Seasonal fruit platters are served every day, and every lunch and dinner comes with an abundance of fresh salads and vegetables. We prepare almost everything "in house" which allows us to adapt most dishes to suit individual dietary requirements.

We proudly support local, sustainable & small producers.

Be assured that Oasis Kitchen uses the following:

**Inverloch pasture raised eggs** – pasture raised free range

**Hansa butchers** – all meat is Halal Certified

**Clamm seafood** – Australian and sustainable

**Seville Fresh fruit & vegetables** – local supply

**Biopack** - recyclable compostable packaging

