



Ocean

BAR + KITCHEN

FEED ME MENU- CHEF'S DAILY SELECTION

Rapido – Fast (Lunchtime weekdays) \$45

Piano Piano – Gradually (5 courses) – \$75

TO SHARE

<b>Antipasti</b>	<b>\$32</b>
Classic selection of salumi, formaggio, olives, bread	
<b>Schiacciata</b>	<b>\$12</b>
confit garlic, rosemary, sea salt, V	
<b>Zucchini crudo salad</b>	<b>\$20</b>
smoked buffalo mozzarella, lemon thyme V/ GF	
<b>Oysters- Natural w` prosecco vinaigrette</b>	<b>\$26/48</b>
Cooked, arrabiata sugo, tomato, chilli, rocket	
<b>Ocean Prawn roll</b>	<b>\$10</b>
1000 island dressing, lettuce, salmon roe	
<b>Calamari Fritti</b>	<b>\$28</b>
fried, parsley, aioli, lemon, GF	
<b>Polpette</b>	<b>\$19</b>
pork n veal meatballs, tomato sugo, parmesan	
<b>Arrosticini</b>	<b>\$24</b>
grilled lamb skewers, cannellini beans, rosemary, pecorino	
<b>Shark Bay ½ shell scallops (4)</b>	<b>\$28</b>
cauliflower & parmesan cream, salted pistachio	
<b>Insalata barbabietola</b>	<b>\$20 add pollo \$26</b>
beetroots, ricotta, hazelnuts, vincotto, GF	
<b>Beef carpaccio</b>	<b>\$24</b>
rocket, truffle aioli, Reggiano parmesan, GF	
<b>Kingfish Crudo</b>	<b>\$24</b>
white anchovies, tomato, capers, lemon, basil oil, GF	
<b>Polenta Chips</b>	<b>\$20</b>
truffle pecorino, aioli, GF	

MAINS

<b>Fritto Misto Di Mare</b>	<b>\$44</b>
fried calamari, prawns, S.A garfish, zucchini, lemon, aioli GF	
<b>Cotoletta Milanese</b>	<b>\$40</b>
crumbed pork cutlet, cavolo nero, nduja butter	
<b>Pollo Toscano</b>	<b>\$38</b>
roasted chicken, peperonata, pesto, chicken crackling	
<b>Pollo Parmigiana</b>	<b>\$36</b>
house crumbed chicken, tomato sugo, buffalo mozzarella, chips	
<b>Acqua Pazza</b>	<b>\$39</b>
N.T Barramundi, cozze, vongole, tomato, capers, olives	
<b>Eggplant Parmigiana</b>	<b>\$32</b>
eggplant, tomato sugo, basil, mozzarella V/GF	
<b>Slow cooked Abruzzese Lamb Shoulder</b>	<b>\$85</b>
jus, Insalata, Tuscan Potatoes (serves 2/4)	

GRILL

served w` choice of sauce + Tuscan Potatoes

<b>350g Scotch fillet Grain feed</b>	<b>\$48</b>
<b>400g Wagyu Porterhouse Tagliatta</b>	<b>\$60</b>
<b>Sauces:</b>	
Cacio e` pepe	
Chianti	
red wine jus	
Funghi Sauce	
porcini mushroom, cream	

Ocean SEAFOOD PLATTER FOR 2

<b>Ocean Seafood Platter for 2 (Two Tiers)</b>	<b>\$180</b>
<b>Cold</b>	
½ doz oysters natural 6 cooked prawns, pickled calamari, 2 Ocean prawn rolls	
<b>Hot</b>	
S.A Garfish fillets – Calamari & Prawns fritti – Mussels & vongole + sugo – 4 x ½ shell scallops 2x prawn skewers, insalata, chips	
Add S.A ½ Lobster	P.O.A

KIDS MENU

all dishes \$18 each

<b>Penne w` tomato sugo</b>
<b>Spaghetti bolognese</b>
<b>Butter &amp; Cheese pasta</b>
<b>Chicken cotoletta &amp; chips</b>
<b>Calamari &amp; chips</b>

PASTA

<b>Gnocchi Sorrentina</b>	<b>\$34</b>
tomato, basil, buffalo mozzarella, baked	
<b>Spaghetti Mare`</b>	<b>\$38</b>
mussels, prawns, calamari, fish, tomato, parsley	
<b>Orecchiette Verdure</b>	<b>\$32</b>
basil + pistachio pesto, broccolini, peas, pangrattato, V	
<b>Penne Alla Vodka Gamberi</b>	<b>\$36</b>
prawns, tomato, nduja, vodka, cream	
<b>Tortiglioni Ragu Bianco</b>	<b>\$36</b>
pork, truffle, porcini cream, pecorino	
<b>Mezze Maniche Granchio</b>	<b>\$39</b>
Aus Blue Swimmer crab meat, garlic, chilli, rose sugo	

Gluten Free pasta available - please ask waiting staff

SIDES

<b>Broccolini</b>	<b>\$16</b>
confit garlic, olive oil, pangrattato V	
<b>Green Beans</b>	<b>\$16</b>
nduja, chilli, chicken crackling, GF	
<b>Insalata</b>	<b>\$16</b>
lettuce, radicchio, rocket, white balsamic, V/GF	
<b>Tuscan Potatoes</b>	<b>\$16</b>
rosemary, garlic, sea salt, V/GF	
<b>Ocean Chips</b>	<b>\$12</b>
sea salt, aioli, V/GF	

