



Ocean

BAR + KITCHEN

FEED ME MENU- CHEF'S DAILY SELECTION

Rapido – Fast (Lunchtime weekdays) \$45

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

TO SHARE

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

MAINS

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

GRILL

served w` choice of sauce + Tuscan Potatoes

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

Ocean SEAFOOD PLATTER FOR 2

Ocean Seafood Platter for 2 (Two Tiers)	\$180
Cold	
½ doz oysters natural 6 cooked prawns, pickled calamari, 2 Ocean prawn rolls	
Hot	
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

Penne w` tomato sugo
Spaghetti bolognese
Butter & Cheese pasta
Chicken cotoletta & chips
Calamari & chips

PASTA

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

Gluten Free pasta available - please ask waiting staff

SIDES

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

