

OCEAN BAR + KITCHEN

FEED ME MENU - Chef's Daily Selection

Piano Piano – Gradually (5 courses) – \$85

TO SHARE

Antipasti classic selection of salumi, formaggio, olives, bread	\$34
Schiacciata V confit garlic, rosemary, sea salt	\$12
Pinsa Romana Flat Bread buffalo mozzarella, mortadella, basil	\$20
Ocean Prawn Roll 1000 island dressing, lettuce, salmon roe	\$10
Ricotta Dip V calabrese spicy bomba sauce, crispy shallots, basil Add bread	\$14 + \$4
Zucchini Crudo stracciatella, lemon, dill, almonds	\$18
Oysters (6) \$28 / (12) 48 Natural w` prosecco vinaigrette Baked w` guanciale, tomato, chilli, pecorino	
Kingfish Crudo GF white anchovies, tomato, capers, lemon, basil oil	\$27
Calamari Fritti GF fried, parsley, aioli, lemon	\$28
Zucchini Flowers V fried, filled w` fiore di latte, tomato sugo, pesto	\$22
Shark Bay ½ Shell Scallops (4) cauliflower, parmesan cream, salted pistachio	\$28
Insalata Caprese GF/V mixed tomatoes, smoked buffalo mozzarella, basil	\$22
Polpetta pork n veal meatballs, tomato sugo, parmesan	\$20
Arrosticini grilled lamb skewers, salsa verde, pecorino, ciabatta	\$24
Beef Carpaccio GF rocket, truffle aioli, Reggiano parmesan	\$26

MAINS

Fritto Misto Di Mare GF fried calamari, prawns, S.A garfish, zucchini, lemon, aioli	\$45
Pesce Spada GF grilled swordfish, orange, radicchio & fennel insalata, salsa verde	\$40
Pollo Parmigiana house crumbed chicken, tomato sugo, buffalo mozzarella, chips	\$36
Acqua Pazza GF N.T Barramundi, cozze, vongole, tomato, capers, olives	\$44
Eggplant Involtini GF/V baked eggplant rolls, ricotta, scarmozza, basil, tomato sugo	\$34
Slow Cooked Abruzzese Lamb Shoulder GF	\$90

GRILL

served w` choice of sauce + tuscan potatoes

350g Teys Black Scotch fillet GF	\$48
400g Wagyu Porterhouse Tagliata GF	\$75
½ Free Range Chicken Alla Diavola nduja butter, basil, rocket, lemon	\$38
Sauces:	
Salsa Verde herbs, anchovies, capers, lemon	
Chianti red wine jus	
Funghi Sauce porcini mushroom, cream	

Ocean SEAFOOD PLATTER FOR 2

Ocean Seafood Platter for 2 \$200
two tiers includes:

Cold
½ doz oysters natural
6 cooked prawns
pickled calamari
2 Ocean prawn rolls

Hot
Fritti: S.A garfish, prawns, calamari
mussels, vongole, sugo
4 x ½ shell scallops
2 x prawn skewers
insalata, chips

Add S.A ½ Lobster P.O.A

KIDS MENU

All Kids Meals	\$18
Spaghetti w` Tomato Sugo	
Butter & Cheese Pasta	
Chicken Schnitzel & Chips	
Calamari & Chips	

PASTA

Gnocchi Ragù wagyu beef, truffle butter, porcini, tomato	\$38
Linguine Mare mussels, vongole, prawns, calamari, fish, tomato, parsley	\$39
Mezze Maniche Granchio Aus blue swimmer crab meat, garlic, chilli, rose sugo	\$42
Spaghetti Vongole Port Lincoln vongole, garlic, cherry tomatoes, parsley, pangrattato	\$38
Nerano Rigatoncini V zucchini cream, basil, parmesan, zucchini chips	\$35
Gluten Free pasta available please ask waiting staff	+ \$4

SIDES

Broccolini V confit garlic, olive oil, pangrattato	\$18
Zucchini GF/V sundried tomatoes, almonds, basil	\$18
Insalata GF/V lettuce, radicchio, rocket, white balsamic	\$18
Tuscan Potatoes GF/V rosemary, garlic, sea salt	\$18
Ocean Chips GF/V sea salt, aioli	\$12



10% Sunday Surcharge applies