OCEAN BAR + KITCHEN

FEED ME MENU- CHEF'S DAILY SELECTION

Rapido - Fast (Lunch Only Mon-Fri) - $65

Piano Piano - Gradually (5 courses) - $90

TO SHARE

Schiacciata $14
Confit garlic, olive oil, sea salt, V

Ocean Prawn roll $12
1000 island dressing, lettuce, salmon roe

San Danielle Prosciutto $19
Melone, chilli oil, gf

Sopressa $18
pecorino, walnuts, gf

Pistachio Mortadella $18
Zucchini, ricotta salata, gf

Pinsa Romana (Roman Style Flatbread) $24
Fresh tomato, buffalo mozzarella, basil, V

Oysters $29/49
- Natural w` prosecco vinaigrette, gf
- Baked w` cacio e` pepe sauce, gf

N.T Barramundi Crudo $26
sliced barramundi, spicy aioli, vincotto, crispy shallots, basil, gf

Caprese Insalata $22
Green, cherry & heirloom tomatoes, buffalo mozzarella, basil, gf

Cucumber Insalata $18
Ricotta, lemon, dill, verde oil, gf/V

Ricotta Dip $19
Calabrese bomba sugo, basil, crispy shallots, pasta fritta, V

Vitello Tonnato $28
Roast Girello beef, tuna aioli, capers, Anchoives, lemon, pangrattato

Polpette $22
Pork n veal meatballs, tomato sugo, parmesan

Calamari Fritti $28
Fried, parsley, aioli, lemon

W.A ½ shell scallops $17
baked, cauliflower & parmesan cream, salted pistachio crumble (2), gf

Lamb Arrosticini $29
grilled Abruzzo style lamb, salsa verde, cannellini beans, pecorino

MAINS

Fritto Misto Di Mare $46
Fried calamari, prawns, S.A garfish, zucchini, salata, lemon, aioli, gf

Pesce Spada $45
Grilled QLD swordfish, orange, radicchio & fennel insalata, salsa verde, gf

Chicken Parmigiana $34
House crumbed 300g chicken, tomato sugo, mozzarella, basil, chips

Lasagna Ricotta & Spinach $36
Baked fresh lasagna sheets, Napoli sugo, spinach, ricotta, basil, V

Bocca Di Maiale $42
Grilled pork fillet, prosciutto, sage, soft potato, kale, limone & caper butter, gf

Slow cooked Abruzzese Lamb Shoulder (serve 2/4) $110
Jus, Insalata, Tuscan Potatoes, gf

GRILL

(All protiens served w` choice of sauce + Tuscan Potatoes)

½ Free Range Chicken $44
Alla Diavola, nduja butter, insalata, lemon

300g Scotch Fillet $52

300g Wagyu Porterhouse $70

S.O.D – Steak of Day
Steak of Day - Please ask waiting staff

Sauces:
- Chianti Red wine jus
- Funghi Sauce – porcini mushroom, truffle, cream
- Limone & Caper Butter
- Cacio e` Pepe

PASTA

Fussili Tre Pomodorini $35
3 types of tomatoes, fresh buffalo mozzarella, basil oil, V

Tortiglioni Bianco Ragu $38
Pork, fennel, porcini, truffle, peas, cream

Linguini Mare` $42
Mussels, vongole, prawns, calamari, fish, tomato, parsley

Spaghetti Vongole $42
Port Lincoln Vongole, cherry tomatoes, garlic, parsley, pangrattato

Mezze Maniche Granchio $45
Aus Blue Swimmer crab meat, garlic, chilli, rose sugo, chives

Gluten Free pasta available - please ask waiting staff

SIDES

Ciabatta Bread $4
4 slices, grilled, olive oil, sea salt

Insalata Verde $18
Cos lettuce, rocket, walnuts, pear vinaigrette

Tuscan Potatoes $18
Rosemary, garlic, sea salt

Broccolini $18
Char grilled, confit garlic, lemon, ricotta salata

Ocean Chips $12
Sea salt, aioli, gf/V

Ocean SEAFOOD PLATTER FOR 2

Ocean Full Seafood Platter (Serves 2) $220
Both Hot & Cold Platter Over 2 Tiers

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 $19 each

Spaghetti w` Tomato Sugo

Butter & Cheese Pasta

Chicken Schnitzel & Chips

Calamari & Chips

10% Sunday Surcharge applies.
15% Public Holiday Surcharge applies.