OCEAN

OUR MENU IS DESIGNED TO SHARE AND CREATE MEMORIES

TO SHARE

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

Antipasti $34
Prosciutto, sopressa, mortadella, asiago, white anchovies, ciabatta

Ocean Prawn roll $13
1000 island dressing, lettuce, salmon roe

Ricotta Dip $20
Calabrese bomba sugo, basil, crispy shallots, pasta fritta, V

N.T Barramundi Crudo $28
Sliced barramundi, spicy aioli, vincotto, crispy shallots, basil, gf

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

Calamari Fritti $28
Fried, parsley, aioli, lemon

W.A ½ shell scallops $18
Baked, cauliflower & parmesan cream, salted pistachio crumble (2), gf

Polenta Savoiardi $24
Fried Polenta, lamb ragu`, salsa verde, pecorino, gf

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

Pizza Fritta
Napoletano Street Food – fried pizza dough
- Classica, tomato sugo, parmesan, basil $18
- Ricotta, mortadella, pistachio, chilli $20

PASTA

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

Penne Alla Vodka w` Prawns $39
Ndjua, prawns, pomodoro, broccolini, vodka, cream, chives

Fussili Lamb Ragù $39
Slow cooked lamb, vino bianco, rosemary, pecorino, salsa verde

Linguini Marè $44
Mussels, vongole, prawns, calamari, fish, tomato, parsley

Mezze Maniche Granchio $46
Aus Blue Swimmer crab meat, cherry tomatoes, garlic, chilli, rose sugo, chives

Gnocchi Sorrentina $38
Gnocchi Sorrentina- baked gnocchi, Napoli sauce, buffalo mozzarella, basil, V

Gluten Free pasta available - please ask waiting staff

KIDS MENU

All dishes $20 each

Spaghetti w` Tomato Sugo

Butter & Cheese Pasta

Chicken Schnitzel & Chips

Calamari & Chips

MAINS

Beef Cheek Brasata $46
Slow braised beef cheek, Montepulciano vino, coffee, soft potato, kale

Chicken Parmigiana $35
House crumbed 300g chicken, tomato sugo, mozzarella, basil, chips

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

300g Black Angus Scotch Fillet $55
Char grilled, Tuscan potatoes w` chianti & truffle jus

½ Free Range Chicken il Bianco $38
Grilled, rosemary, sage, lemon & caper butter sauce, radicchio, chicken crackling

Slow Cooked Abruzzese Lamb Shoulder (serve 4) $125
Jus, Insalata, Tuscan potatoes

SIDES

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

Insalata Mista $16
Iceberg lettuce, radicchio, rocket, white balsamic, gf/V

Tuscan Potatoes $17
Rosemary, garlic, sea salt, gf/V

Broccolini $18
Char grilled, confit garlic, pangrattato, V

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

FEED ME MENU

Piano Piano - 5 courses $95
(Minimum 2 People)

Antipasti
Prosciutto, sopressa, mortadella, asiago, white anchovies, ciabatta

Calamari Fritti
Fried, parsley, aioli, lemon

Polpette
Pork n veal meatballs, tomato sugo, parmesan

Mezze Maniche Granchio
Aus Blue Swimmer crab meat, cherry tomatoes, garlic, chilli, rose sugo, chives

Beef Cheek Brasata
Slow braised beef cheek, Montepulciano vino, coffee, soft potato, kale

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