

OCEANS NARRABEEN

RELAX. UNWIND. ENJOY. DAILY

ENTREES & SHARES

GARLIC BREAD (4)

On toasted focaccia 13.5

COFFIN BAY OYSTERS

Served with mignonette sauce & lemon GF DF

On the half shell 5 each

Market fresh daily, available until sold out

SALT & PEPPER SQUID

Sumac salt, chilli, lemon, aioli GF 19

BUFFALO WINGS (8)

Hot sauce, carrot, celery & blue cheese ranch sauce GF 16

SALMON CEVICHE

Served Japanese style salmon ceviche, salmon roe, avocado, konbu & crispy rice wafer 25

HALLOUMI (5)

Honey and black sesame seeds V GF 15

TOMATO & RASPBERRY VINAIGRETTE

BRUSCHETTA (2)

On grilled focaccia with danish feta, oregano & balsamic glaze V VGP 16.5

PRAWN ROLL

Filled with steamed prawns, seafood sauce & chives, topped with pink peppercorns cut into bite sized pieces (4) 16.5

LAMB SOUVLAKI (2)

Marinated Greek style lamb, served with tzatziki, pita & lemon with a Greek salad garnish GFP 22

Substitute tortilla for lettuce cups GF

Add extra taco 9.5

GOATS CHEESE CROQUETTE

Panko crumbed croquette, crispy slaw, guacamole, mango & tomato salsa, chipotle aioli, on wheat tortilla V 19.5

SESAME CRUSTED SEARED TUNA

Sashimi grade tuna served on crispy slaw, guacamole, tomato salsa, chipotle aioli on wheat tortilla 20

PULLED PORK

Slow cooked pulled pork, crispy slaw, guacamole, tomato salsa, jalapeños & chipotle aioli on wheat tortilla 19.5

TACOS (2)

POKE BOWL

Silken tofu, edamame, avocado, carrot, red cabbage, brown rice, cucumber, seaweed, shallot & kewpie mayo with a soy, ginger & mirin dressing VG GF 22.5

Add grilled chicken 7

Add spicy sashimi salmon 8

GREEK SALAD

Olives, capsicum, cherry tomatoes, red onion, cucumber, feta, mixed leaves, citrus dressing & balsamic glaze V GF VGP 16

Add grilled chicken 7

LAMB SALAD

Grilled lamb served with mixed rocket salad, crispy chickpea, pomegranate, pickled shallot, tzatziki & lemon dressing GF 28

ROASTED PUMPKIN

Served with goat cheese mousse, pomegranate, toasted seeds, crispy kale, chermoula, almond dukkah & cumin seed GF V VGP 26.5

HEALTHY OPTIONS

PASTA

CRAB & PRAWN LINGUINI

Garlic, chilli, white wine, cherry tomatoes, fresh herbs, parmesan & lemon 38

RICOTTA GNOCCHI

House made ricotta gnocchi with a roast pumpkin sauce topped with goats cheese mousse, pinenuts & pecorino V 28

SEAFOOD

STEAMED BLACK MUSSELS

Tomato base, smoky chorizo, garlic with mild chilli turkish bread GFP 32

PAN FRIED CONE BAY BARRAMUNDI

Creamy potato bake, seasonal greens & lemon butter sauce GF 39

FISH & CHIPS

Market fresh beer battered fish, chips & side salad with house tartare & lemon 30

CRISPY SKINNED TASMANIAN SALMON

Served with bok choy, on a bed of dill cream sauce, with green oil and fried leeks 40

V = VEGETARIAN VG = VEGAN

GF = GLUTEN FREE P = POSSIBLE

Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that, within the premises, we handle, nuts, seafood, shellfish, sesame, seeds, wheat, flour, eggs & dairy products.

Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

NO SUBSTITUTIONS
10% SURCHARGE SUNDAYS
15% PUBLIC HOLIDAYS
CREDIT CARD CHARGES APPLY

OCEANS

NARRABEEN

DINNER

BURGERS & CHIPS

Lettuce "buns" available on request

GRILLED BARRAMUNDI

Grilled barramundi fillet, tomato, onion, lettuce, cheese, jalapeños, chipotle aioli GFP 28.5
Add bacon or smashed avo 3 each

ANGUS BEEF

Angus beef patty, cheese, beetroot, tomato, onion, pickle, lettuce, aioli, tomato relish GFP 28.5
Add bacon or smashed avo 3 each

PULLED PORK

Slow cooked pulled pork with crispy slaw, jalapeños, pickles & chipotle aioli GFP 26.5
Add bacon or smashed avo 3 each

BUFFALO CHICKEN

Chicken thigh, hot sauce, lettuce, tomato, onion, cheese, aioli GFP 26.5
Add bacon or smashed avo 3 each

FROM THE GRILL

NEW YORK MB2 SIRLOIN 300G 45

BLACK ANGUS SCOTCH FILLET 300G 55

Served with rocket, pear & parmesan salad and your choice of

Hot chips or potato bake

Sauce

Oceans sticky BBQ glaze 3

Rosemary jus 4

Mushroom Sauce 4

EYE FILLET 250G 54

Served with crispy kipfler potatoes, broccolini, rosemary jus & cafe de paris

Surf & Turf Option

Add prawn skewer 6

OCEANS SIGNATURE BBQ PORK RIBS

330G/600G

Coated with our house made sticky glaze served with traditional coleslaw & hot chips 30/54

12 HOUR SLOW COOKED PORK BELLY

On crispy kipfler potato with zucchini, roast baby carrots, mango salsa with mustard and cider sauce GF 39

SIDES

HOT CHIPS & AIOLI SML 8 | LG 10

GREEK SALAD 9

COLESLAW 9

KIPFLER POTATOES 9

ROCKET, PEAR & PARMESAN 9

SEASONAL GREENS & ALMONDS 12.5

JUST FOR THE LITTLE GUYS 12 & UNDER ONLY

CHEESE BURGER & CHIPS

Meat patty, cheese, tomato & lettuce 16

GRILLED CHICKEN BURGER & CHIPS

Grilled chicken, lettuce, tomato & aioli 16

MINI'S

KIDS WINGS & CHIPS

6 crispy wings with side of BBQ basting & chips 16

KIDS PASTA

Linguini, bolognese sauce, parmesan cheese 16

KIDS FISH & CHIPS

Battered fish & chips 16

KIDS BUTTERBOY SUNDAE

Nutella, chocolate & vanilla bean ice creams, whipped cream, strawberries, Butter Boy cookie 14

LIME CHEESECAKE

Vanilla bean ice cream, berry compote 15

STICKY DATE PUDDING

Butterscotch sauce, vanilla bean ice cream, walnut praline, honeycomb & raspberry crunch, chantilly cream, seasonal berries 15

VANILLA BEAN PANNA COTTA

Served with raspberry coulis, Persian floss & fresh raspberries 15

CHOCOLATE BROWNIE

Vanilla bean ice cream & fresh strawberries 15

BUTTERBOY SUNDAE

Nutella, chocolate & vanilla bean ice creams, whipped cream, strawberries, Butter Boy cookie 14

AFFOGATO

Double espresso, vanilla ice-cream and liqueur; Butterscotch schnapps, Baileys, Kahlua, Tia Maria or Amaretto 18

DESSERT



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