



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)

Coated in Oceans hot sauce with
blue cheese ranch dressing,
carrot & celery 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

CREAMY BURRATA

Served with confit cherry tomatoes,
vincotto, fresh basil & warm focaccia 26

LAMB SOUVLAKI (2)

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

TACOS (2)

*SUBSTITUTE TORTILLA FOR LETTUCE CUPS
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

HEALTHY OPTIONS

POKE BOWL

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

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

PASTA

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

TASMANIAN SALMON FILLET

Served with Asian inspired salad with Thai
style dressing, with a side of hand-cut sweet
potato wedges with sweet chilli & sour cream
GF 44

SEAFOOD

FISH & CHIPS

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

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

NN DOUBLE ANGUS

Double smashed angus beef, American cheddar, beetroot, tomato, lettuce, pickle, caramelised onion & burger mayo GFP 29.5

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

MINI'S

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

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

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

FROM THE GRILL

NEW YORK MB2 SIRLOIN 300G 45

BLACK ANGUS SCOTCH FILLET 300G 55

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

Hot chips or potato bake

EYE FILLET 250G 54

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

ANGUS RIB EYE 450G 68

Served with seasonal vegetables, a side of hand-cut sweet potato wedges with sweet chilli & sour cream

Sauce

Oceans sticky BBQ glaze 3

Rosemary jus 4

Mushroom Sauce 4

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 36/54

SIDES

HOT CHIPS & AIOLI SML 8 | LG 10

GREEK SALAD 9

COLESLAW 9

KIPFLER POTATOES 9

ONION RINGS 8

ROCKET, PEAR, WALNUT & PARMESAN 9

SEASONAL GREENS & ALMONDS 12.5

LIME CHEESECAKE

Vanilla bean ice cream, raspberry coulis, fresh berries & hazelnut crumb 15

STICKY DATE PUDDING

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

DESSERT

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