

To start or to share

GARLIC BREAD (4)
on toasted focaccia 15

COFFIN BAY OYSTERS (A)
served with mignonette sauce & lemon GF DF
on the half shell 5 each
market fresh daily, (available until sold out)

SALT & PEPPER SQUID (I)
sumac salt, chilli, lemon, aioli GF 22

BUFFALO CHICKEN WINGS (8)
coated in oceans hot sauce, blue cheese
ranch dressing, carrot, celery GF 18

JAPANESE SALMON CEVICHE (A)
salmon, avocado, konbu, salmon roe, crispy
rice wafer 25

HALLOUMI (5)
honey, sesame seeds V GF 15

LAMB SOUVLAKI (2)
marinated greek-style lamb, tzatziki, pita with
a greek salad garnish 23

STICKY CHICKEN
crispy, sweet and savoury soy glaze, sesame,
spring onion, chilli 18

Tacos (2)

substitute tortilla for lettuce cups
add extra taco 10

GOATS CHEESE CROQUETTE
panko crumbed croquette on crispy
slaw, guacamole, mango & tomato
salsa, chipotle aioli, wheat tortilla V 21

FISH TACOS (A)
baked fish, crispy slaw on guacamole,
tomato & mango salsa, chilli garlic
mayo, wheat tortilla 21

PULLED PORK
slow-cooked pulled pork on crispy slaw,
guacamole, tomato salsa, jalapenos,
chipotle aioli, wheat tortilla 21

Pasta

CRAB AND PRAWN LINGUINI (I)
garlic, chilli, white wine, cherry
tomatoes, fresh herbs, parmesan,
lemon 39

RICOTTA GNOCCHI
house made ricotta gnocchi, roast
pumpkin sauce, goats cheese mousse,
pinenuts, pecorino V 29
add grilled chicken 7

Healthy options

POKE BOWL
silken tofu, edamame, avocado, carrot,
red cabbage, brown rice, cucumber,
seaweed, shallots, kewpie mayo and soy,
ginger & mirin dressing GF 23
add grilled chicken 7
add spicy salmon sashimi (A) 8

OCEANS CRISPY SALAD
baby cos, radicchio, feta, celery, dill,
toasted almonds, raspberry honey
vinaigrette GF V 16
add grilled chicken 7

LAMB SALAD
grilled lamb, mixed rocket salad, crispy
chickpea, pomegranate, pickled shallots,
tzatziki, lemon dressing GF 29

ROASTED PUMPKIN
goats cheese mousse, pomegranate,
toasted seeds, crispy kale, chermoula,
almond dukkah, cumin seeds GF V 27

SLOW-COOKED CHICKEN BREAST
pumpkin and quinoa salad, charred
asparagus, creamy mushroom sauce 36

Seafood

STEAMED BLACK MUSSELS (A)
tomato base, smoky chorizo, garlic, mild
chilli, turkish bread 32

PAN FRIED CONE BAY BARRAMUNDI (A)
creamy potato bake, seasonal greens,
lemon butter sauce GF 40

FISH & CHIPS (A)
market fresh beer battered fish & chips,
house tartare & lemon 27

10% surcharge on Sundays & 15% on public holidays

V=vegetarian | VG=vegan | GF=gluten free | DF=dairy free

Please advise our staff of any dietary requirements or allergies. While we take every care, our kitchen handles nuts, seafood, shellfish, sesame, wheat, eggs and dairy. The decision to consume a meal is at the responsibility of the diner.

SEAFOOD | I = International | A = Australia

Burgers

substitute bun for lettuce cups
add bacon 3
add smashed avo 3

GRILLED BARRAMUNDI (A)
grilled barramundi fillet, tomato,
onion, lettuce, cheese, jalapeños,
chipotle aioli 20

NN DOUBLE ANGUS
double smashed angus beef, american
cheddar, beetroot, tomato, lettuce,
pickles, caramelised onion, burger
mayo 22

PULLED PORK
slow cooked pulled pork, crispy slaw,
jalapeños, pickles, chipotle aioli 20

BUFFALO CHICKEN
chicken thigh, oceans hot sauce,
lettuce, tomato, onion, cheese, aioli 20

STEAK SANDWICH
150g rump steak with bbq glaze,
cheese, beetroot, tomato, onion,
lettuce, aioli on toasted turkish
bread 22

BACON & EGG ROLL
bacon, fried egg and your choice of
aioli, bbq, tomato sauce 11.5
add cheese or chilli jam 1

GOURMET STEAK WRAP
tender steak, caramelised onion,
roasted red capsicum, cheddar
cheese, rocket, aioli, wrapped in a
toasted tortilla with side of mushroom
sauce 22

add small chips 10
add large chips 12

Mini's

JUST FOR THE LITTLE GUYS 12 & UNDER ONLY
CHEESE BURGER & CHIPS
meat patty, cheese, tomato, lettuce 16

KIDS PASTA
linguini, bolognese sauce, parmesan
cheese 16

KIDS FISH & CHIPS (A)
battered fish & chips 16

From the grill

LUNCH TILL 5PM

NEW YORK MB2 SIRLOIN 300G 46
BLACK ANGUS SCOTCH FILLET 300G 56
served with rocket, pear, walnut & parmesan
salad and your choice of hot chips or potato bake

ANGUS RIB EYE 450G 68
served with seasonal vegetables, hand-cut sweet
potato wedges and sweet chilli & sour cream

SURF AND TURF
add prawn skewer 6

ADD SAUCE
oceans sticky bbq glaze 4
rosemary jus 4
mushroom Sauce 4

OCEANS SIGNATURE BBQ PORK RIBS
330G/600G 36/55
coated with house made sticky glaze, traditional
coleslaw & hot chips

Sides

hot chips & aioli sml 10 | lg 12
green salad 9
coleslaw 9
onion rings 8
rocket & pear salad 12
seasonal greens & almonds 12.5

Dessert

LIME CHEESECAKE
vanilla bean ice cream, raspberry coulis, fresh
berries, hazelnut crumb 16

STICKY DATE PUDDING
butterscotch sauce, vanilla bean ice cream, walnut
praline, honeycomb & raspberry crunch, chantilly
cream, seasonal berries 16

VANILLA BEAN PANNA COTTA
raspberry coulis, persian floss, fresh raspberries 16

CHOCOLATE BROWNIE
vanilla bean ice cream, fresh strawberries 16

BUTTERBOY SUNDAE
nutella, chocolate & vanilla bean ice cream,
whipped cream, strawberries, Butter Boy cookie 14

AFFOGATO
double espresso, vanilla ice-cream 12
add frangelico, butterscotch schnapps, baileys,
kahlua, tia maria or amaretto 19.5