Entree

Pacific Oysters (half dozen)
sauce mignonette   34

Oysters Bloody Mary
pacific with vodka, spicy tomato juice & cracked pepper, 2pcs   13

Tomato Basil Mozzarella Arancini
with provençale sauce & grana panada (v)   19

House Cured Salmon & Tangerine
herbs, fennel & peppercorns, dill vinaigrette (gf)   28

Spicy Calamari
with a sweet chilli & lemongrass reduction   22

Garlic Prawns
in napoletana sauce, with house baked baguette (df)   24

Burrata with Tomato & Pesto
sliced tomato, basil pesto with rucola & toasted bread   24

Tempura Zucchini Flowers
spinach, ricotta, parmigiana, chipotle mayo (v)   23

Fritto Misto
white bait, prawns and calamari with a lemon garlic chilli mayo 28

Lamb Meat Balls
on a bed of house made nap sauce & bread   20

Salads

Summer Greens
mix greens, quinoa, sundried tomatoes, cucumber with a tangy dressing   18

Parmesan Rucola Salad
rocket leaves, grana padana, walnut & balsamic (v,gf)   18

Mango & Feta
mang, fennel, cherry tomato, radicchio, cos lettuce, feta with a chilli mango dressing   20

Pasta

Oceana Pasta
linguine, fresh prawns, barramundi, mussels & squid cooked in a white
wine sauce with garlic, onion & parsley   39

Tagliatelle with Prawn & Salmon
baby spinach and peas, dill cream   38

Spaghetti with Lamb Meatballs
garlic, basil, grana padana and pangrattato   34

Penne ala Norma
eggplant, cherry tomato, napolitana sauce, basil and feta   30

(v) vegetarian, (vg) vegan, (gf) gluten-free, (df) dairy free

*Please note that we have limited bill-splitting utilities and may not be able to accommodate for multiple splits. 10% gratuity for tables 8 and over.
*While we take all necessary precautions to ensure that our food is prepared in a safe environment with strict measures to prevent cross-contamination, we cannot guarantee that any item will be completely free from traces of allergens.

Mains

New York Angus MB3+
tossed beans, jacket baby potato with smoked thyme & garlic butter 49
Add On: Bone marrow 8

Pan Seared Atlantic Salmon
quinoa greens, cherry confit tomato & asparagus, mustard tarragon sauce 39

Barramundi Al Cartoccio
oven baked fish, green olives, roasted fennel, saffron & house made salad 37

Australian Angus Beef Burger
maple caramelized onion, miso truffle dressing served with chips 27

Southern Fried Chicken Burger
served on a butter bun & southern style coleslaw with chips 27

Sous Vide Lamb Loin Chop
served with confit garlic mash, snow peas, & red wine jus 35

Chicken Supreme
crispy skin chicken breast, stuffed with basil pesto & brie, served with pesto mash & red wine jus 35

Artichoke and Sundried Tomato Risotto
tomato & basil, lemon ricotta 34
add on: chicken 5 / prawn 7

Slow Cooked Beef Cheek
glazed snow peas, carrot puree , cherry tomato burgundy sauce 39

Sides

Spiced Nuts 10
House-made Marinated Olives 10
Cheese and Olive Board
3 varieties cheese, crackers and marinated mix olives, nuts 28
French Fries 10
Truffle French Fries
miso truffle mayo emulsion and grana panada (v) 14
Baguette
with pesto butter 10
Parmesan and Herb Dressed Baby Potatoes
tossed in house made spicy and grana panada (v, gf) 12
Sauté Broccolini (v, gf) 12
Garlic & Minted Beans (v, gf) 10

Desserts

Madagascar Dark Chocolate mousse with raspberry meringue
with passion fruit reduction, mint 20
Tangerine Crème Brulé
House made with fresh fruits 22
Tiramisu
mascarpone cream, Kahlua & savoiardi biscuits 22

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