



Entree

Australian Pacific Oysters (half dozen)

sauce mignonette (gf, df) (A) 34

Oysters Bloody Mary

*pacific with vodka, spicy tomato juice & cracked pepper, 2pcs (gf, df) (A) 13
add oyster 6*

Tomato Basil Mozzarella Arancini

with provençale sauce & grana padano (v) 19

Yellowfin Tuna Pepper-Crusted Ceviche

rare pepper-crusted tuna, dressing sharp citrus marinade with capers, herbs and olive oil (gf, df)(A) 28

Spicy Calamari

with a harissa sauce, greens & lemon (df) (I) 22

Garlic Prawns

in neapolitan sauce, with house baked baguette (df) (I) 24

Seafood Chowder

creamy chowder with barramundi, mussels, calamari, prawns, served with baguette (M) 30

Tempura Zucchini Flowers

crispy tempura zucchini flowers filled with spinach, ricotta and parmesan, finished with a zesty sriracha mayo 23

Lamb Meat Balls

lamb meatballs nestled in house-made neapolitan sauce, served with baguette 20

Salads

Chickpea Beet & Feta

kale, balsamic dressing, nuts (v,gf) 18

add on: chicken 5 / prawn 7

Winter Greens

fresh greens, quinoa, sun-dried tomatoes, and cucumber tossed in a vibrant tangy dressing 18

Pasta

Oceana Pasta

linguine, fresh prawns, barramundi, mussels & squid cooked in a white wine sauce with garlic, onion & parsley (M) 39

Tagliatelle with Prawn & Salmon

silky tagliatelle tossed with prawns and salmon in a light, flavourful sauce, finished with asparagus, peas, fresh herbs & dill cream. (M) 38

Spaghetti with Lamb Meatballs

spaghetti with tender lamb meatballs in a rich tomato sauce, finished with herbs & garlic, basil, grana panada & pangrattato 34

Burnt Butter Gnocchi with Kale & Parmesan

velvety potato gnocchi in beurre noisette, with sauteed kale, caramelised shallots, garlic, blistered cherry tomatoes & aged parmesan 32

Mediterranean Vegetable Lasagna

roasted seasonal vegetables layered with herbed tomato sauce, whipped ricotta, crumbled feta, baked until golden & served with parmesan & fried basil (v) 30

Dietaries: (v) vegetarian, (vg) vegan, (gf) gluten-free, (df) dairy-free. ACL Abbreviations: (A) Australian, (I) Imported (M) Mixed Origin

*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+

half baked potatoes, glazed brussel sprouts, chimichurri & jus (gf) 49
add on: bone marrow 8

Pan Seared Atlantic Salmon

quinoa greens, cherry confit tomato & asparagus, mustard tarragon sauce (gf)(I) 39

Barramundi Al Cartoccio

oven baked fish, cherry tomato, capers, butter white wine, roasted fennel, & house salad (gf)(I) 37

Australian Angus Beef Burger

maple caramelised onion, sliced cheddar, miso truffle dressing served with chips 27

Portuguese Grilled Chicken Burger

marinated grilled chicken served on a butter bun, sliced cheddar, coral lettuce, tomato, red onion, sriracha mayo with chips 27

Lamb Shank

potato mash, glazed baby carrots, peas & jus 34

Chicken Supreme

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

Chestnut & Mushroom Risotto

butter seared chestnuts, thyme, garlic, shallots, cream, & aged parmesan (v) 32
add on: chicken 5 / prawn 7

Slow Cooked Beef Cheek

glazed snow peas, carrot puree, cherry tomato burgundy sauce (gf) 39

Sides

Spiced Nuts (vg, gf) 10

House-made Marinated Mixed Olives 10

Cheese and Olive Board

3 varieties of cheese, crackers, marinated mix olives & nuts 28

French Fries (vg) 10

Truffle French Fries

miso truffle mayo emulsion and grana padano (v) 14

Baguette

with balsamic butter (v) 10

Parmesan and Herb Dressed Baby Potatoes

tossed in house made spice and grana padano (v, gf) 12

Brussels Tossed in Butter with Garlic Aoli (v) 16

Desserts

Baked Ricotta Cheesecake

mixed berry compote & vanilla ice cream 20

Coffee & Chocolate Ganache Tart

chocolate ganache infused with espresso, with a chocolate glaze & seasonal fruits (v) 20

Sticky Date Pudding

house made with butterscotch sauce and vanilla ice cream 18

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