

snack. share.

snack	trio of house dips with wood-fired turkish	9
	super cheesy garlic bread	9
	peking duck pancakes	10
	char-grilled prawn & haloumi skewers (4)	16
	sweet chilli prawn twisters (6)	12
	crispy spiced chicken tulips	12
	fat chips - chilli dusted & served with garlic aioli	9
	spiced potato wedges - sour cream & sweet chilli sauce	9
	pulled pork sliders (4)	16
	chicken caesar salad	19
	oyster taste plate	26
	caviar, bloody mary & kilpatrick	
share	sliders	½ doz 16 full doz 22
	4 mini burgers – pulled pork, garlic chicken, angus beef & seared lemon haloumi with fat chips & coleslaw	
	oceans seafood	30
	fresh prawns, smoked salmon, salt & pepper squid, haloumi prawn skewers & caviar oysters. with wood fired bread & dill mayo	
	mezze	25
	spanish chorizo, arancini, seared haloumi, marinated olives & pesto. with wood-fired bread	
	bbq grill	36
	bbq beef strips, marinated lamb cutlets, gippsland sausage, cajun chicken tulips. with wood fired bread, fat chips & aioli	
	cheese plate	one 10 two 16 three 21
	your choice of cheddar, brie or blue. served with apple, quince & crackers	

please order food at the bar

please advise us of any special dietary or allergen requirements

dine.

dine	grilled chicken burger marinated chicken breast, cos lettuce, avocado, tomato & swiss cheese. served with fat chips & aioli	19
	oceans beef burger 100% angus beef patty, bacon, egg, swiss cheese, pickles, lettuce, tomato & bbq sauce. served with fat chips & tomato chutney	19
	chicken & mushroom filo gourmet chicken & mushroom encased in crisp filo pastry. served with fresh salad & organic tomato relish	16
	fish & chips tempura flathead & asahi battered prawns. served with fresh salad, fat chips, dill mayo & lemon	25
	beef rib eye 300g graining rib eye, wilted spinach, potato gratin, cherry tomatoes & wild mushrooms	36
	blue eye cod 200g seared blue eye fillet, asian greens, thai red curry, coriander & cucumber salad	27
	veal parmigiana crumbed veal topped with italian tomato sauce, prosciutto & mozzarella. served with crisp salad & lemon	22
	wild mushroom pasta angel hair pasta tossed with wild mushrooms, rocket, fresh chilli & salsa verde	18
sides	garden salad mixed leaves, roma tomato, spanish onion & fresh cucumber	8
	steamed asian greens with sesame	8
sweets	new york baked cheesecake butterscotch, figs & macadamia praline	12
	passion fruit pavlova fresh berries, kiwi and whipped cream	12

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wood-fired pizza

margarita roma tomato, buffalo mozzarella & basil	14
sweet chilli prawn baby rocket, roma tomato, spanish onion, shallots & sweet chilli	18
smoked salmon spinach, roma tomato, asparagus, hollandaise & cracked black pepper	18
prosciutto chicken marinated chicken, prosciutto, rocket, kalamata olives, parmesan & pesto	18
hot chilli pepperoni, spanish onions, capsicum, jalapenos & hot chilli sauce	18
continental smoked ham, pepperoni, spanish chorizo, wild mushrooms & bbq sauce	18
hawaiian pineapple, honey smoked ham & italian tomato sauce	18
lamb marinated lamb strips, wild mushrooms, cherry tomato, rocket, parmesan & dijon	18
kalamata rocket, cherry tomatoes, spanish onion & garlic aioli	18
balsamic mushroom spinach, wild mushroom, cherry tomatoes, caramelised onion, fetta & balsamic	18
calzone barbeque pulled pork, roast capsicum, spinach, shallots & cherry tomatoes	18
choc banana pizza nutella, fresh banana, white choc chips & marshmallow	14
gluten free bread & pizza bases available on request	

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cocktails.

classics

- east 8 hold-up** 16
42 below vodka and aperol shaken with pineapple juice, fresh lime and a touch of fresh passionfruit, served short over ice.
- the florida** 17
a generous measure of hendricks gin, house-made raspberry syrup and fresh lime juice, finished with a splash of cascade ginger beer, served tall.
- millionaire cocktail #1** 17
spiced jamaican rum, plymouth sloe gin, apricot brandy and lime, with a dash of pomegranate grenadine.
- breakfast martini** 17
tanqueray gin, cointreau and lemon juice served martini style. not just for breakfast!
- caiprioska** 16
fresh lime muddled with sugar and a large measure of absolute vodka. mix it up with passionfruit, lychee or strawberry, or ask at the bar for your favourite fruit.
- mojito** 17
fresh lime, sugar, mint and havana club blanco. a truly classic concoction.
- daiquiri** 16
havana club blanco shaken with fresh lime juice and sugar. simple but perfect.
- martini** 19
your choice of premium gin or belvedere vodka with a splash of vermouth, shaken or stirred. mix it up with espresso coffee, or your choice of fruit.

cocktails.

classics with a twist

- coco-colada sorbet** 18
10 cane and coconut rum shaken with coconut sorbet, coconut milk, pineapple juice and finished with chunks of pineapple jelly.
- oceans' aeroplane jelly libre** 17
havana club blanco, fresh lime and sugar shaken and served tall with lime aeroplane jelly and a sharp dash of cola.
- canadian treacle** 18
pampero seleccion 1938 rum melded with cloudy apple juice, canadian maple syrup and a dash of angostura bitters.
- spiced negroni** 17
orange & allspice-infused beefeater gin stirred slowly with campari and cinzano rosso and rounded out with fresh orange zest.
- peppered bloody mary** 16
absolut pepper vodka with tomato juice, lemon, capsicum, chilli syrup and cucumber, served tall with a celery salt and pepper rim.
- belvedere pink grapefruit martini** 19
premium belvedere pink grapefruit vodka with a touch of ruby red grapefruit juice and a martini blanco and elderflower rinse

cocktails.

oceans' signature cocktails

- vanilla & peach iced tea** 17
absolut vanilla and peach, a touch of peach schnapps, fresh lemon and vanilla liqueur lengthened with short-brew tea.
- jungle punch** 18
tanqueray gin, cointreau, and cranberry atop muddled berries and pomegranate with a dash of ginger syrup and mint
- the eskimo** 16
plymouth gin, elderflower liqueur and fresh lime accompanied by crushed ice and crème de mure
- orange italiano** 17
aperol and ruby red grapefruit juice served short with limoncello, plymouth gin, blood orange sorbet and lemon.
- kentucky smokestack** 19
two full measures of woodford reserve, stirred slowly with burnt vanilla, almond reduction and orange bitters
- sunset in france** 18
hennessy vs, orange bitters, mandarin and vanilla syrup and apricot brandy.
- vanilla & black raspberry sour** 17
absolut vanilla, chambord, fresh raspberry syrup, lemon juice and vanilla liqueur, shaken and served straight up.
- apple & rhubarb crumble** 18
spiced jamaican rum, cloudy apple juice, pomme verte, rhubarb syrup, fresh apple and rhubarb bitters.

wine.

sparkling & champagne

	g	b
chandon nv brut, coldstream vic	10	49
chandon brut rose, vic		49
martini prosecco, italy	8	38
moet chandon brut imperial nv, france		125
veuve cliquot ponsardin brut nv, france		139

white

two hands brilliant disguise moscato, barossa valley sa	7.5	34
annies lane riesling, clare valley sa	8.5	39
knappstein three gewurztraminer riesling pinot gris, clare valley sa	9	43
brokenwood semillon, hunter valley nsw	9	42
sticks pinot grigio, yarra valley vic	9	44
brancott estate montana sauvignon blanc, marlborough nz	8	38
wither hills sauvignon blanc, marlborough nz	9.5	46
cape mentelle sauvignon blanc semillon, margaret river wa	11	49
capel vale un-wooded chardonnay, margaret river wa	8	36
pepper tree chardonnay, hunter valley nsw	10	48
innocent bystander chardonnay, yarra valley vic		45

red

mitolo jester sangiovese rose, mclaren vale sa	8.5	42
t'gallant juliet pinot noir, mornington peninsula vic	8	39
essenze pinot noir, central otago nz	9.5	45
pikes "the red mullet" shiraz, sangiovese, merlot, tempranillo, clare valley sa	8	36
villa maria private bin merlot, hawkes bay nz	9	43
henschke keyneton estate euphonium shiraz cabernet merlot, barossa valley sa		75
rockbare mojo shiraz, barossa valley sa	8.5	42
mr. riggs "the gaffa" shiraz, mclaren vale sa	10	49
jacobs creek centenary hill shiraz, adelaide hills sa		76
brands laira blockers cabernet sauvignon, coonawarra sa	11	52