



# OCEANO MENU

## OCEANO RESTAURANT

- “SUSTAINABILITY”
- “QUALITY”
- “PASSION”
- “HEALTH CONSCIOUS”
- “FLAVOUR”
- “REAL FOOD”
- “LAID BACK GOURMET”

These are our core culinary philosophies we abide by every day, while preparing our menus for our Seafood Brasserie. We are passionate to make sure that every guest who takes a seat in our home receives an excellent culinary experience, which comes straight from our hearts and souls.

Our cuisine follows the trend of the modern day “Real Food” style. We are lucky to be living and sourcing most of our products from a paradise, the paradise of New Zealand. We support the fishing boats that are fishing sustainably for our daily catch. We have butchers selecting the best quality meats for us, and for other quality products, we don’t need to look much further than the artisan suppliers and vineyards in the surrounding region. We aim to take your taste buds on a rollercoaster journey, whichever path or dish you choose. We are here, not just to meet your expectations, but also to exceed them.

Yours sincerely

Jeff Scott Foster

We are happy to prepare most dishes gluten free upon request. Please let our service Team know of any allergies you may have so we can tailor your dish accordingly.

We believe that our dishes are seasoned just right. If you prefer additional seasoning please ask our wait staff to provide you with salt and pepper grinders.

If you have a query regarding food allergens, please ask a member of our staff who will be happy to assist

GST included





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## FROM OUR BAKERY

FRESHLY BAKED FOCACCIA	\$7.00
GARLIC TOAST	\$7.00
GARLIC TOAST w GOAT'S CHEESE	\$10.00

Our bread is served with dips of olive oil, balsamic and smoked cream cheese.

## THE COLD LARDER

CEVICHÉ Lime - oil - sauce vierge - Roe	\$16.00
NORDIC CURED MT. COOK SALMON Smoked cream cheese - Rye - Escabeche	\$18.00
PERFECT PARFAIT Chicken liver mousse - Apple chutney Brioche - Lavender butter	\$16.00
CRISPY CAPRESE Mozzarella - Tomato - Basil - Onion	\$18.00

## THE SOUP KITCHEN

OCÉANO'S SIGNATURE Lime - oil - sauce vierge - Roe	\$18.00
SOUP OF KINGS Bouillabaisse - Crouton - Rouille	\$18.00
CHEFS FAVE Leek - Potato - Garlic Croutons - Cream	\$16.00

## THE SMALL HOTS

RAVIOLI Crayfish - Monkfish - Ham - Butter	\$24.00
LOCAL HERO Steamed Green Lipped Mussels Herbs - Chardonnay - Garlic - Pancetta	\$16.00

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## FROM THE SEA

CATCH \$30.00  
New Day - New Idea

SAINT PETER \$32.00  
John Dory - Herb Risotto  
Mustard herbs - Dried Tomatoes

ORA KING \$30.00  
Pan-fried Salmon - Creole Style - Tzatziki

FUSH 'N' CHUPS \$28.00  
Beer Battered Rig - Duck Fat Fries  
French Peas - Tartare

MOULES FRITES \$25.00  
Steamed Green Lip Mussels - Chardonnay  
Herbs - Fries - Aioli

FROM THE TANK POA  
Grilled Cray - Hollandaise  
(subject to availability)

## ON THE LAND

WORLD FAMOUS \$32.00  
Grilled Scotch Fillet - Kumara Bake  
Bordelaise Sauce - Béarnaise

MIDDLE EARTH \$35.00  
Grilled Scotch Fillet - Kumara Bake  
Bordelaise Sauce - Béarnaise

## IN THE GARDEN

GREEN \$26.00  
Herb Risotto - Parmesan - Leaves - Feta

NEPAL \$26.00  
Pumpkin Curry - Kale - Cashews

## SIDES

LOCAL LEAVES \$8/\$20  
Pear - Walnuts

CLASSIC CAESAR \$10/\$20  
Salad

THIN FRIES \$8.00  
Parmesan - Truffle

WILTED GREENS \$8.00  
Shoyu - Honey

BEETROOT \$8.00  
Feta - Hazelnuts

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## WORLDLY DESSERT

KIWI OR AUSSIE? Plum Pavlova – Fruit - Passion – Cream	\$14.00
VALRHONA TO VALHALLA Chocolate Cremeaux – Sorbet – Crunch	\$16.00
FRENCH CONNECTION Apple Tatin – Vanilla Ice	\$15.00
ITALIAN JOB Affogato – Coffee – Vanilla – Liqueur	\$12.00
TRIO Selection of Sorbets – Apple Terrine	\$10.00
SHROPSHIRE BURNT CREAM Vanilla – Liquorice – Sorbet	\$16.00

## BEVAN'S SEASONAL & LOCAL CHEESE SELECTION

CAMEMBERT Cow's Milk, Little River, Nelson.
BRIE Cow's Milk, Little River, Nelson.
STRACCHINO Cow's Milk, ViaVio Dairy, Nelson.
MATARIKI SPICED RIND Cow's Milk, Wangapeka Dairy, Richmond.
FONTAL Cow's Milk, ViaVio Dairy, Nelson.
GORGONZOLA Cow's Milk, ViaVio Dairy, Nelson.
WHITE VEIN Sheep's Milk, Thorvald, Nelson.

1 Piece (30g)	\$10.00
2 Piece (60g)	\$20.00
3 Piece (90g)	\$30.00
Platter (150g)	\$45.00

Our Cheese plates and platters are accompanied by homemade crackers, chutneys and olives.

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