

STARTERS/SNACKS

- ASSORTED BREAD W/ OIL & BALSAMIC 10
- GARLIC & FRESH HERB BREAD 8
ADD MOZZORELLA 2
- MARINATED MIXED OLIVES (GF) 10
- OYSTERS (SYDNEY ROCK) ½ DOZ (GF)
NATURAL 20 KILPATRICK 22 SEAWEED 24
- SEARED SCALLOP & BAKED PROSCIUTTO (GF)
W/ PEA PUREE, FENNEL & CHORIZO OIL 20
- SALT & PEPPER SQUID W/ SRIRACHA AIOLI 16
- FRIED CHICKEN W/ HARRISA AIOLI 15
- KING PRAWN & NORI ROLL 18
W/ BABA GANOJ & FRIED LEEK
- STEAMED MUSSELS ½ KG (GFO) 20
W/ CHILLI, GARLIC, TOMATO, BASIL & BREAD
- PRAWN TOAST W/ HERBS & CHILLI 18

PIZZAS

- TOMATO SUGO & BASIL 12
- PROSCIUTTO, GOATS CHEESE, ONION JAM
ROCKET & APPLE BALSAMIC 20
- CHICKEN, MUSHROOM, DRIED TOMATO & BASIL 18
- PAMPLONA, SALCHICHON, CHILLI & BASIL 18

FROM THE OCEAN

- BEER BATTERED LOCAL FISH & CHIPS 22
W/ TARTARE & LEMON
- BASKET 30
W/ BATTERED FISH, S&P SQUID, OYSTER, PRAWN, CHIPS,
TARTARE & LEMON
- SEAFOOD LINGUINE 32
W/ KING PRAWN, SQUID, MUSSEL, CLAMS, CHILLI, GARLIC,
TOMATO & PARSLEY
- PAN ROAST SALMON FILLET (GF) 32
W/ NECTARINE, FENNEL, RADICCHIO, CHERRY TOMATO,
GOATS CHEESE & APPLE BALSAMIC
- PAN ROAST BARRAMUNDI FILLET (GF) 35
W/ RED CURRY SAUCE, PUFFED WILD RICE & THAI
BEANSHOOT SALAD

SALADS

- ASPARAGUS & PROSCIUTTO (GF) 22
W/ HEIRLOOM TOMATOES, SOFT EGG, OLIVES, CAPERS &
TRUFFLE AIOLI
- SALT + CHILLI SQUID SALAD (GF) 22
W/ GREEN MANGO, BEANSHOOTS, CHILLI, ASIAN HERBS,
PUFFED RICE & LIME
- BELTA SALAD (GFO) 20
W/ BACON, SOFT EGG, LETTUCE, TOMATOES, AVOCADO,
CROUTONS & BUTTERMILK
- VEGETARIAN TASTING PLATE (GF,V) 20
CHEF'S SELECTION

TO SHARE

FROM THE FARM

CHICKEN SCHNITZEL 22

CHICKEN PARMY (HAM, CHEESE, NAP SAUCE) 25

CHILLI PARMY 25

(SRIRACHA, CHEESE, NAP SAUCE & JALAPENO)

THE ABOVE DISHES INCLUDE 2 SIDES & SAUCE

CHERMOULA CRUST LAMB RUMP (GF) 28

W/ BEETROOT CHUTNEY, CRISPY POTATOES & WATERCRESS (allow min 20mins cooking time)

GRILLED CHICKEN & CREAMY GARLIC KING PRAWNS (GFO) 30

W/ CHOICE OF 2 SIDES

LINGUINE & PORK NECK RAGU 22

W/ FIELD MUSHROOM, BASIL, ROCKET, PARMESAN & TRUFFLE OIL

FROM THE GRILL

250g SKIRT OX "GRANDCHESTER" 26

300g YG SIRLOIN "CAPE GRIM" 30

250g YG SCOTCH FILLET "BASS STRAIT" 40

ALL STEAKS INCLUDE 2 SIDES & SAUCE(GFO)

SURF & TURF(GFO)

CHOOSE STEAK W/ CREAMY GARLIC SEAFOOD SAUCE +12

BURGERS

INC CHIPS / SWEET POT +2

ANGUS BEEF 18

LETTUCE, TOMATO, ONION, PICKLES, CHEESE & BURGER SAUCE

TRUFFLE BURGER 20

ANGUS BEEF, BACON, MUSHROOM, SAUTEED ONIONS, ROCKET & TRUFFLE AIOLI

FRIED CHICKEN WRAP 18

LETTUCE, TOMATO SALSA, HAM, CHEESE & AIOLI

SCOTCH FILLET STEAK SANDWICH 20

W/ HORSERADISH AIOLI, ROCKET, TOMATO, BEETROOT, ONION JAM & CHEESE

LAMB KOFTE FLATBREAD 20

W/ EGGPLANT, CAPSICUM, BAKED ONIONS, POMEGRANTE, MINT & YOGHURT

SIDES

CHIPS / GARDEN SALAD (GF)/ MASH (GF) 5

STEAMED GREEN VEG (GF) 6

ROCKET & PARMESAN (GF) 6

PEAR, ROCKET & GOATS CHEESE (GF) 8

SWEET POTATO FRIES (GF) 7

SAUCES

EXTRA 2.5

GRAVY / DIANE

PEPPER & THYME / RED WINE JUS

MUSHROOM & ROSEMARY

BEARNAISE /AIOLI (GF)

DESSERTS

VANILLA BEAN CRÈME BRULEE(GFO) 12

W/ PISTACHIO & ORANGE BISCOTTI

SUMMER BERRY PANNA COTTA(GFO) 12

W/ CHOCOLATE SOIL & ORANGE PASMAL

CHOCOLATE & CARAMEL TART 12

W/ VANILLA BEAN ICE CREAM

HOUSE MADE ICE CREAMS (GF) 3.5

(SEE ICE CREAM BOARD AT BAR)

COCONUT & KAFFIR LIME ICE CREAM 12

W/ MANGO PUREE & MACADAMIA COOKIE CRUMB

CHEESE PLATE 20

3 CHEESES, QUINCE PASTE, FRUIT, BREAD & CRACKERS



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