

Oceane

HOTEL

FOOD

GOYA

DUMPLINGS (4)

- Pork
20
- Prawn Har Gau
21
- Singapore Chilli Crab
22

味

SMALL PLATES

- Corn Ribs
gochujang butter
20
- Peking Duck Spring Rolls
hoisin dipper
17
- Chicken Skewers
peanut satay ☺
18
- Crab, Scallop & Prawn Toast
sriracha mayo
22
- Korean Fried Chicken
buttermilk ranch + sesame
22
- Dan Dan Noodles
wagyu beef + spicy peanut sauce ☺
25
- Twice Cooked Crispy Pork belly
asian slaw + lemongrass + ginger
24
- Duck Pancakes
cucumber + radish +
davidson plum sauce
30

dotti

Italian

entree

- Garlic Pizza 16
crushed garlic +
olive oil ☺☺☺
- Chilli Garlic Pizza 16
Tomato + oregano
+ dried chilli
flakes ☺☺☺

pizza rosse

- Margherita 22
fior di latte + san
marzano + fresh
basil ☺
- Pepperoni 24
double pepperoni
+ basil + san
marzano + fior di
latte + oregano
- Summer Peach + 27
Pancetta
sliced pancetta +
roasted peach +
macadamia +
rocket + balsamic
- Diavola 27
hot sopressa
salami + spicy
chorizo + fior di
latte + oregano +
chilli flakes

- Supreme 27
pepperoni + ham
+ mushroom +
olives + capsicum
+ onion

pizza bianchi

- Chilli Greens 24
asparagus + kale
+ broccolini +
mild chilli crunch
+ fior di latte +
macadamia
- Wood Roasted 25
Mushroom
truffled
mushrooms +
parsley + confit
garlic + rocket +
fior di latte
- Honey Prosciutto 29
fior di latte +
tomato + ricotta +
rocket + mild chilli
honey
- Mortadella & 28
Pistachio
fior di latte +
Parsley + roasted
pistachio + lemon
ricotta
- Gamberi 29
prawns + heirloom
tomatoes + crush
garlic + chilli
flakes

dietary requirements

- ☺ gluten free
☺ vegetarian
☺ vegan option
☺ dairy free

kids

- Cheese Pizza 16 Ham & Cheese Pizza 16
san marzano + fior ham + fior di latte
di latte + parmesan

served with ice cream

SALT.

ENTREE

Oysters	4 each (min 3)
natural + light soy dressing (GF)	
Garlic Squid	17
marinated + herb crumbed + lemon mayo	
Honey Baked Camembert	24
apricot vincotto + nuts & rosemary focaccia (V)	
Octopus	23
grilled + cherry tomato + vinaigrette (GF)	

SALADS / BOWLS

Roasted Cauliflower	22
toasted almond flakes + dried cranberries + shredded kale + tahini dressing (V) (VO) (GF)	
Poke Bowl	28
tasmanian salmon + brown rice + cucumber + edamame + pickled ginger + sesame dressing	
Oceane Salad	22
wedge lettuce + cucumber + radish + fried chickpeas + buttermilk dressing (GF) (V)	
add grilled chicken (GF)	6

MAINS

Beef Burger	25
bacon + cheddar cheese + lettuce + tomato + house burger sauce + chips	
Beer Battered Market Fish	27
chips + tartare	
Brie-Stuffed Chicken Supreme	32
apricot & walnut cous cous salad + creamy pesto	
Wagyu Rump MB6+	40
250g + truffle parmesan chats + jus (GF)	
Spinach Fettuccine	26
kale pesto + macadamia + basil oil (VO)	
Seafood Linguine	32
prawn + squid + chilli + garlic herb butter + roasted tomato + prosciutto crumb	
Barramundi	34
kale pesto + macadamia + lemon (GF)	
Chicken Schnitzel	26
dressed leaves + cherry tomato + chips	
add parmigiana	4
honey leg ham + mozzarella + napolitana sauce	

Cheese & Charcuterie Board **38**

triple cream camembert + salami + shaved ham + warm olives + stone baked flatbread & rosemary salt

SIDES

	SM	LG
Crispy Chips	6	15
+ tomato sauce		
Leaf Salad	6	15
cherry tomatoes + house dressing		
Chat Potatoes	8	15
parmesan + truffle oil		
Carrots & Broccolini	8	15
confit garlic + olive oil		
Mushrooms	8	15
garlic + herb butter		

DIETARY REQUIREMENTS

(GF) gluten free

(V) vegetarian

(VO) vegan option

(DF) dairy free

MARKETTA

EST 2023

Marketta showcases locally sourced produce, hand-crafted with care by our kitchen team. To ensure the freshest paddock-to-plate experience, limited quantities are available. Please inform our staff of any severe dietary requirements when placing your order.

14hr Beef Brisket	36	400g Ribeye	68	Fudge Brownie	15
smoked BBQ glaze + truffled chats + vine tomato (GF)		balsamic caramelised onion + gremolata (GF)		cream + caramel + toasted nut crumble (GF) (V)	
Slow-Roast Half Charcoal Chicken	28	Pork Ribs	38	Vanilla Bean Panna Cotta	15
harissa mayo + grilled lemon + chips (GF)		half rack + sticky BBQ glaze + chips (GF)		wild berry compote (GF) (V)	



FOOD

Oceane Hotel strives to offer a unique, versatile dining experience to our customers, by exploring a selection of varied cuisines across four menus.