



**“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

Mattia Macchi

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.



## From our Bakery

|                               |    |
|-------------------------------|----|
| Freshly Baked Focaccia        | 7  |
| Garlic Toast                  | 7  |
| Garlic Toast w. Goat's Cheese | 10 |

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

## The Cold Larder

### “Ceviché”

Lime – Oil – Sauce Vierge – Roe

16

### “Nordic Cured Salmon”

Smoked Cream Cheese – Rye  
Escabeche

18

### “Crispy Caprese” (v)

Mozzarella – Tomato – Basil – Olive

18

### “Carpaccio”

Venison Fillet – Horseradish – Tomatoes  
Parmesan - Croutons - Leaves

18

## The Soup Kitchen

### “Océano’s Signature”

Seafood Chowder – Crusty Garlic Bread

18

### “Soup of Kings”

Bouillabaisse – Croutons - Rouille

18

### “Soup of the day” (v)

Chef’s Choice of the Day

Grilled Bread

16

## The Small Hots

### “Scallops”

Seared Scallops – Apple Puree  
Chardonnay Vinegar – Pancetta

28

### “Local Hero”

Steamed Green Lipped Mussels - Herbs  
Chardonnay – Garlic – Pancetta

16

### “Mushroom Arancini” (v)

Crumbed Rice Balls – Via Vio  
Stracchino Cheese - Black Pepper Mayo  
Walnuts

22



## From the Sea

### “Saint Peter”

John Dory – Herb Risotto  
Mustard herbs – Dried Tomatoes  
32

### “Marlborough Salmon”

Pan-fried Salmon – Local Greens  
Lemon  
32

### “Grouper”

Pan Fried Grouper – Lemon Leaves  
Seafood and Coconut Sauce  
32

### “Fush ‘n’ Chups”

Beer Battered Rig – Duck Fat Fries  
French Peas - Tartare  
28

### “Moules Frites”

Steamed Green Lip Mussels  
Chardonnay - Herbs - Fries – Aioli  
25

## On the Land

### “World Famous”

NZ Lamb Rump – Aubergine  
Minted Peas – Pinot Noir Sauce  
36

### “Middle Earth”

Grilled Scotch Fillet – Potato Bake  
Pickled Spring Veg - Bordelaise Sauce  
38

### “Free Range Pork Belly”

Coriander - Ginger - Braised  
Soy Glaze - Parsnip x 2 – Crackling  
34

## In the Garden

### “Green” (V)

Herb Risotto – Parmesan – Leaves - Feta  
26

### “Nepal” (Ve)

Pumpkin Curry – Kale – Cashews  
26

## Sides

Local Leaves – Pear – Walnuts 8/16  
Classic Caesar Salad 10/20  
Thin fries – Parmesan – Truffle 8  
Wilted Greens – Shoyu – Honey 8  
Beetroot – Feta – Hazelnuts 8



## **Worldly Desserts**

### **“Kiwi or Aussie?”**

Plum Pavlova – Fruit - Passion – Cream

14

### **“Shropshire Brulee”**

Baileys – Liquorice – Sorbet

16

### **“Valrhona to Valhalla”**

Chocolate Cremeaux – Sorbet – Crunch

16

### **“French Connection”**

Apple Tatin – Vanilla Ice

15

### **“Trio”**

Selection of Ice Cream and Sorbets – Apple Terrine

12



## **Bevan's Seasonal and Local Cheese Selection**

**Camembert**, Cow's Milk, Little River, Nelson

**Love**, Cows Milk, Kervella, Golden Bay

**Brie**, Cow's Milk, Little River, Nelson

**Stracchino**, Cow's Milk, ViaVio Dairy, Nelson

**Curado**, Sheep's Milk, Thorvald, Nelson

**Innocence**, Cows Milk, Kervella, Golden Bay

**Fontal**, Cow's Milk, ViaVio Dairy, Nelson

**Gorgonzola**, Cow's Milk, ViaVio Dairy, Nelson

**Blue Vein**, Sheep's Milk, Thorvald, Nelson

|                |    |
|----------------|----|
| 1 piece (30g)  | 10 |
| 2 piece (60g)  | 20 |
| 3 Piece (90g)  | 30 |
| Platter (150g) | 45 |

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



OCEANO