



**“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.



## 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 Mt. Cook Salmon"**

Smoked Cream Cheese – Rye - Escabeche

18

### **"Perfect Parfait"**

Chicken Liver Mousse – Apple Chutney

Brioche – Lavender Butter

16

### **"Crispy Caprese" (v)**

Mozzarella – Tomato – Basil – Onion

18

## The Soup Kitchen

### **"Océano's Signature"**

Seafood Chowder – Crusty Garlic Bread

18

### **"Soup of Kings"**

Bouillabaisse – Crouton - Rouille

18

### **"Chefs Fave" (v)**

Leek – Potato – Garlic Croutons - Cream

16

## The Small Hots

### **"Ravioli"**

Crayfish – Monkfish – Ham – Butter

24

### **"Local Hero"**

Steamed Green Lipped Mussels

Herbs – Chardonnay – Garlic – Pancetta

16



## From the Sea

### **"Catch"**

New Day - New Idea

30

### **"Saint Peter"**

John Dory – Herb Risotto

Mustard herbs – Dried Tomatoes

32

### **"Ora King"**

Pan-fried Salmon – Creole Style - Tzatziki

30

### **"Fush 'n' Chups"**

Beer Battered Rig – Duck Fat Fries

French Peas - Tartare

28

### **"Moules Frites"**

Steamed Green Lip Mussels – Chardonnay

Herbs - Fries – Aiolli

25

### **"From the Tank"**

Grilled Cray – Hollandaise

POA (subject to Availability)

## On the Land

### **"World Famous"**

NZ Lamb Rump – Aubergine

Minted Peas – Pinot Noir Sauce

32

### **"Middle Earth"**

Grilled Scotch Fillet – Kumara Bake

Bordelaise Sauce – Béarnaise

35

## 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

### **“Valrhona to Valhalla”**

Chocolate Cremeaux – Sorbet – Crunch

16

### **“French Connection”**

Apple Tatin – Vanilla Ice

15

### **“Italian Job”**

Affogato – Coffee – Vanilla – Liqueur

12

### **“Trio”**

Selection of Sorbets – Apple Terrine

10

### **“Shropshire Burnt Cream”**

Vanilla – Liquorice – Sorbet

16



## **Bevan's Seasonal and 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
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

TDH

## Rutherford Menu

### **"Chefs Fave" (v)**

Leek – Potato – Garlic Croutons - Cream

*or*

### **"Nordic Cured Mt. Cook Salmon"**

Smoked Cream Cheese – Rye - Escabeche

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### **"Saint Peter"**

John Dory – Herb Risotto

Mustard herbs – Dried Tomatoes

*or*

### **"World Famous"**

NZ Lamb Rump – Aubergine

Minted Peas – Pinot Noir Sauce

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### **"Kiwi or Aussie?"**

Plum Pavlova – Fruit – Passion - Cream

*or*

### **"Shropshire Burnt Cream"**

Vanilla – Liquorice – Sorbet

Coffee and a selection of teas.



## **Nelson Menu**

### **"Local Hero"**

Steamed Green Lipped Mussels

Herbs – Chardonnay – Garlic – Pancetta

*or*

### **"Perfect Parfait"**

Chicken Liver Mousse – Apple Chutney

Brioche – Lavender Butter

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### **"Ora King"**

Pan-fried Salmon – Creole Style - Tzatziki

*or*

### **"Middle Earth"**

Grilled Scotch Fillet – Kumara Bake

Bordelaise Sauce – Bearnaise

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### **"Valrhona to Valhalla"**

Chocolate Cremeaux – Sorbet – Crunch

*or*

### **"French Connection"**

Apple Tatin – Vanilla Ice

Coffee and a selection of teas.