

Experience the best of N • E • L • S • O • N

Nature - Exceptional - Local - Safe - Optimistic - Neat



ENTREES

CURED SALMON MOSAIC Served with cultured cream, seaweed and	18
fermented beet juice (GF)	
LAMB	18
Baked lamb sweet bread with wasabi Aioli, pickled onions and smoked Soubise sauce, pressed lamb shoulder with Harissa on roasted focaccia	
BEEF TEA	15
Consommé double with sherry, truffled beef ravioli, root vegetable julienne and beef brisket (DF)	
BAKED GOAT CHEESE	18
Pickled walnuts, fermented butternut pumpkin, pumpkin creme, orange and balsamic onions	
SCALLOPS	18
Served in a vermouth sauce on carrot crème with a scallop roe cracker and scallop roe emulsion (GF)	



MAINS	
ROASTED LAMB RUMP	35
Served with parsnip puree, citrus parsley and Amaranth tabbouleh and port jus (GF)	
Seasonal vegetables, potato gratin or salad on the side	
CATCH OF THE DAY	39
Rolled in prosciutto with black risotto, baby spinach and saffron sauce (GF)	
Seasonal vegetables, potato gratin or salad on the side	
12 HOUR SLOW COOKED LAMB SHOULDER	95
for two	
Served with confit garlic spuds, seasonal vegetables and jus (GF)	

BEEF EYE FILLET

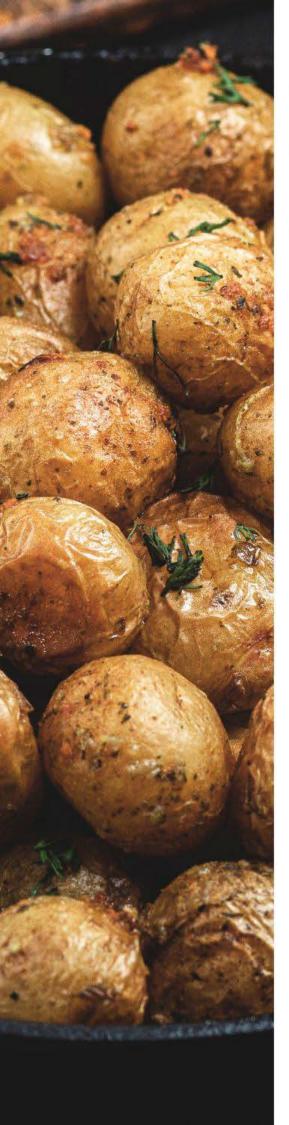
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Served with cured egg yolk, beetroot and red wine shallots (GF)

Seasonal vegetables, potato gratin or salad on the side



	BEEF CHEEK Slow cooked with grilled polenta, sauteéd rosemary mushrooms, baby spinach and port jus (GF) Seasonal vegetables, potato gratin or salad on the side	39
	SWORD FISH STEAK Panfried with lemon and caper butter, candied Kalmata olives on capsicum and chorizo cassoulet, pomme parmentier and crispy kale (GF) Seasonal vegetables, potato gratin or salad on the side	30
	GNOCCHI Served with baby spinach and blue cheese sauce (v) add beef fillet strips	25 30
	VEGAN BOWL Fresh and seasonal, healthy and nutritious, gluten and dairy free (VE,GF,DF) Please ask for our weekly offer	25



SIDES

FRIED ROSEMARY POTATOES (DF)	9
GARDEN SALAD (GF, DF)	9
SHOESTRING FRIES (DF)	9
SEASONAL VEGETABLES (GF)	9
VEGETABLE OF THE WEEK (GF) Please ask for our weekly offer	9



DESSERT

BABA AU RHUM Served with cardamon ice cream and white chocolate chantilly	15
UBE PANNA COTTA Served on a coconut macaroon with mango sorbet	15
VANILLA AND PUMPKIN Vanilla bean ice cream with Styrian pumpkin seed oil, pumpkin butterscotch, caramelised pumpkin seeds and pumpkin tuile	15
EARL GREY & CHOCOLATE CREMEAUX Served with salted caramel ice cream, mango coulis and banana cake crumb	15
CHEESE BOARD Selection of local artisan cheese with house made relish, fruit and crackers (GF)	15

PLEASE NOTIFY US

We take the presence of allergies and intolerances seriously. Allergen information is provided for all our ingredients and dishes, but please advise us about any allergies or intolerances before you order. We will do our best to offer you a suitable replacement.



AFTER DINNER

Espresso	4.00
Long Black/Americano	4.50
Flat White	5.50
Cappuccino	5.50
Latte	5.50
Mocha	5.50
Hot Chocolate	5.50
Chai Latte	6.00
Soy milk, Almond milk and Oat available on request	milk
Selection of Teas:	4.50 each



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OCEANO RESTAURANT, LEVEL 2, RUTHERFORD HOTEL NELSON OPEN MONDAY - SUNDAY 5:00PM - 9:30PM 03 548 2299 | RESERVATIONS@RUTHERFORDHOTEL.CO.NZ