



OCEANO RESTAURANT

MENU

Experience the best of
N•E•L•S•O•N
Nature - Exceptional - Local - Safe - Optimistic - Neat

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

MENU

ENTREES

CURED SALMON MOSAIC

18

Served with cultured cream, seaweed and 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)



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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

180G - 39

250G - 49

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

Seasonal vegetables, potato gratin or salad on the side



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BEEF CHEEK

39

Slow cooked with grilled polenta, sauteéd rosemary mushrooms, baby spinach and port jus (GF)

Seasonal vegetables, potato gratin or salad on the side

SWORD FISH STEAK

30

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

GNOCCHI

25

Served with baby spinach and blue cheese sauce (v)

add beef fillet strips

30

VEGAN BOWL

25

Fresh and seasonal, healthy and nutritious, gluten and dairy free (VE,GF,DF)

Please ask for our weekly offer



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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 |



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DESSERT

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

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.



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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 milk available on request	
Selection of Teas:	4.50 each



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