



# 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](mailto:RESERVATIONS@RUTHERFORDHOTEL.CO.NZ)



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## 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 PINK 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, sautéed 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)

## 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** 9  
(DF)

**GARDEN SALAD** 9  
(GF, DF)

**SHOESTRING FRIES** 9  
(DF)

**SEASONAL VEGETABLES** 9  
(GF)

**VEGETABLE OF THE WEEK** 9  
(GF) Please ask for our weekly offer.



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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



## “Experience the best of N.E.L.S.O.N.”

Nature – Exceptional – Local – Safe – Optimistic – Neat

Rutherford Hotel Nelson is a premier Conference Hotel at the center of New Zealand within easy access of some of the country’s most stunning sites and activities. Nelson is renowned for its local art, craft and produce which we present to our guests during their stay to create that memorable experience.

**N – Nature** Our focus on sustainability. RHN is committed to provide an experience that is sustainable by reducing our carbon footprint where possible. We constantly seek ways to improve our efficiency and minimise the impact on the environment. Nature is also an acknowledgement to our extraordinary region and the exceptional landscape we are surrounded by.

**E – Exceptional** It is our mission to excel our guests’ expectation and provide the best experience to our guests, whether they are local or visiting.

**L – Local** It is our promise to deliver the best our region has to offer. Ingredients and produce are sourced locally as much as possible. We also endeavour to support local by using local produce, talent and supporting local businesses as well as charities.

**S – Safe** We are creating a safe environment. Not just a physically safe environment, but also an environment where our team and guests feel safe, appreciated, and comfortable.

**O – Optimistic** A positive attitude is what helps us to create success for our Hotel, the region, and our people. Staying positive is one of the key factors in success. Optimism and positivity will create an enjoyable and exceptional experience.

**N – Neat** We take pride in presenting a clean, warm, and welcoming environment where our guests and people can relax and enjoy. Neat is also our very own interpretation of Manaakitanga, creating that exceptional hospitality experience.

Our team at Rutherford Hotel Nelson is dedicated to excellence in service. Through commitment to our people, we aim to exceed expectations and create an atmosphere where our guests can be somewhere special.

Rutherford Hotel Nelson is committed to the training and development of our people. One of the key concepts is ‘Growing our People’. This concept aims to develop people for further growth within the hospitality industry. Every opportunity will be given to assist in improving their work-related skills and industry knowledge and to enhance their personal development.