

Tapas Menu

Pizzas

CARAMELISED GARLIC PIZZA(V)16

GARLIC OIL | MOZZARELLA CHEESE | FRESH HERBS

ADD PROSCIUTTO - 21

PESTO PIZZA BREAD (V) 18

MOZZARELLA & FETTA | ROASTED PINE NUTS | BASIL & ROQUETTE PESTO BASE

AMANTE DELLA CARNE (ITALIAN MEAT LOVERS) 27

PEPPERONI | SLICED PROSCIUTTO | BACON | CHORIZO SAUSAGE | MOZZARELLA CHEESE | ROQUETTE LEAVES | NAPOLI SAUCE BASE

BBQ SMOKER PIZZA 25

PULLED PORK | SLOW COOKED BEEF BRISKET | SMOKED FETTA | SPRING ONION | SMOKED BBQ BASE

ROASTED ORGANIC (V) CHERRY TOMATO PIZZA 24

ROASTED SWEET POTATO | FIRE ROASTED CAPSICUM | MUSHROOMS | BABY SPINACH | MOZZARELLA CHEESE | NAPOLI SAUCE BASE

SPICY PRAWN PIZZA 28

MOZZARELLA CHEESE | CHARGRILLED RED CAPSICUM | FRESH HERBS | TOMATO | SRIRACHA CHILLI BASE

SLOW COOKED LAMB PIZZA 25

SWEET POTATO | SMOKED FETTA | FRESH HERBS | NAPOLI SAUCE BASE

MARINATED CHICKEN PIZZA 24

SMOKED BACON | DOUBLE BRIE | MOZZARELLA CHEESE | NAPOLI SAUCE BASE

Shared Plates

TRIO OF BRIOCHE SLIDERS 18

BBQ PORK | 24 HOUR BEEF BRISKET | MARINATED CHICKEN

STONE BAKED BBQ (GF) PORK BELLY 18

SNOWPEA SPROUT SALAD | JAPANESE SESAME SAUCE

TRUFFLED MUSHROOM (V) BRUSCHETTA 16

SOUR DOUGH | FRESH RICOTTA | CHOPPED HERBS

HAND CUT POTATO (GF/V) WEDGES 12

ROSEMARY & THYME OIL | SOUR CREAM | SPICY AIOLI

PEPPERONI CALZONES 22

POCKET PIZZA | SLICED PEPPERONI SAUSAGE | MOZZARELLA CHEESE | NAPOLI SAUCE

GLUTEN FREE MEZZE PLATTER 28

SLICED PROSCIUTTO | ROASTED BABY TOMATOES | TRUFFLE MUSHROOM | CHARGRILLED CAPSICUM | SWEET POTATO | SMOKED PERSIAN FETTA | BRIE | SWEET PEA HUMMUS DIP | GLUTEN FREE WAFERS

PLEASE HEAD TO THE BAR TO ORDER AND REMEMBER YOUR TABLE NUMBER.

AVAILABLE FRI 2:30PM - LATE | SAT & SUN 12:30PM - LATE

Oceans BAR & RESTAURANT

15% SURCHARGE ON PUBLIC HOLIDAYS