



OCEAN ROOM



SMALL PLATES

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| HOT SELECTION PLATTER | 24 per person |
| CHILLED SELECTION PLATTER | 24 per person |
| OCEAN ROOM SEAFOOD DELICACIES progressive tasting of tartares with accompaniments | 29 |
| TABLESIDE BINCHOTAN GRILLED SKEWERS assortment of fish and shellfish with dips and salsas | 19 |
| PRAWNS crispy with caramel prawn crumble and fried wasabi mayonnaise | 17 |
| BAR COD slow poached with spiced eggplant, parmigiano foam and moscato salad | 16 |
| WAGYU BEEF carpaccio with hot spiced oil, garlic chips and vanilla - golden pineapple | 17 |
| SHELLFISH baked with pecorino cheese crust, soy - cherry tomato sauce and lemon aioli | 15 |
| CUTTLEFISH spiced with green curry salt, fresh tropical salad and garlic chilli sauce | 13 |
| CRAB CAKE rice bubble - herb crusted with banana tamarind chutney and sweet corn | 19 |
| SOFT SHELL CRAB deep fried with spiced salts, cucumber chilli salsa and lime cream | 16 |
| YAMBA PRAWNS with tomato pearls, exotic fruit salad, mint dressing and lemon powder | 18 |
| OCEAN TROUT cured with herbed goats cheese, stuffed gougeres and pickled watermelon | 15 |
| CHICKEN RIBS crispy fried with soy caramel glaze and strawberries - greek basil condiment | 10 |
| TUNA olive oil poached with crystallised orange crust and fennel - kaffir salad | 15 |
| SARDINES pan seared baby sardines with witlof and olive - white anchovy vinaigrette | 12 |
| CALAMARI baked with sauce bouillabaisse and fricelli pasta | 16 |



MAINS - FROM THE LAND

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| ANGUS BEEF SIRLOIN ON THE BONE grilled with summer truffle creamed potatoes and chilli sauce | 38 |
| ORGANIC SPATCHCOCK PAILLARD grilled with wild herbs, swiss brown mushrooms, roasted garlic risotto and red wine reduction | 36 |
| PRIME RIB OF BEEF (Dry aged 40 days) 700g maldon salt and five pepper crusted with accompaniments | for two 79 |
| SPRING LAMB RACK slow roasted with moroccan spices, capsicum eggplant roulade, lemon confit and fresh herbs | 38 |



FOR THE TABLE All 8

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| JOHNNY'S LOVE BITE TOMATO SALAD with watercress, fried shallots and champagne vinaigrette | |
| BABY FENNEL SALAD with witlof, figs, pecans and blue cheese dressing | |
| SEASONAL LETTUCE AND HERB SALAD with citrus - dijon vinaigrette | |
| ASPARAGUS RISOTTO with roasted garlic and tomato vinaigrette | |
| EGGPLANT CAPSICUM ROULADE with lemon confit and balsamic reduction | |
| ROASTED JAPANESE PUMPKIN with rosemary essence and crispy pumpkin seed | |
| ORGANIC BABY GREENS with shaved summer vegetables and beetroot aioli | |
| SPICED FRENCH FRIES with candied lemon - creamed ricotta | |
| STEAMED KOSHIIKARI RICE | 3 per person |



TASTING MENU CHEFS DAILY TASTING MENU

Chef Raita Noda will create a special menu utilising the freshest and most exciting ingredients available. This menu must be ordered by entire table.

from 90 per person

10% surcharge applicable Sunday & public holidays
Ocean Room is available for your private event
www.oceanroomsydney.com

**CHEF'S MARKET SELECTION** (selection subject to availability)

OYSTERS each 4
we serve only the finest cold water oysters shucked to order with champagne mignonette

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|---------------------|-----|------------------------|-----|
| ROCK OYSTERS | | PACIFIC OYSTERS | |
| MANNING RIVER | NSW | ST HELENS | TAS |
| MERIMBULA | NSW | COFFIN BAY | SA |

SUSHI & SASHIMI SELECTION

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| SUSHI | 3 pieces | 10 |
| SASHIMI | 5 pieces | 10 |
| chef's selection plate of today's sushi and sashimi | | 32 |

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| OCEAN TROUT | HIRAMASA KINGFISH |
| YELLOWFIN TUNA | CUTTLEFISH |
| SCALLOP | SAND WHITING |
| SNAPPER | GARFISH |
| SEA URCHIN | BAR COD |

TODAY'S SEAFOOD SELECTION (selection subject to availability)**WHOLE FISH**

charcoal grill, crispy fried, steamed or pan seared

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| BARRAMUNDI (Live) | per 100g | 8 |
| PARROT FISH (Live) | per 100g | 9 |
| CORRAL TROUT (Live) | per 100g | 15 |
| SARDINES | | 20 |
| RAINBOW TROUT | | 27 |
| CALAMARI | | 29 |
| GARFISH | | 33 |
| RED ROCKCOD | | 33 |
| ROUGET | | 33 |
| SAND WHITING | | 33 |
| BABY SNAPPER | | 39 |

FISH FILLETS & STEAKS

charcoal grilled, crispy fried, tempura fried, steamed or pan seared

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| BAR COD | 29 |
| SPANISH MACKEREL | 29 |
| JEWFISH | 35 |
| OCEAN TROUT | 35 |
| TUNA WING | 38 |
| YELLOWFIN TUNA | 38 |
| SNAPPER | 39 |

CRUSTACEANS

salt and five peppercorn wok fried, chilli wok fried, charcoal grilled or steamed

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| GOLDEN CRAB (Live) | per 100g | 8 |
| YABBIES (Live) | per 100g | 10 |
| MUD CRAB (Live) | per 100g | 14 |
| MARRON (Live) | per 100g | 14 |
| ROCK LOBSTER (Live) | per 100g | 18 |
| SCAMPI | per 100g | 18 |
| KING PRAWNS | | 37 |
| TARABA KING CRAB | two legs | 50 |