



Océano Theme Menus

The menus presented here are our
new monthly theme menus.

3 courses \$55

3 courses \$47

*For theatre ticket holders on the night of the show
or members of the Theatre "Royal Family"*

Each month we have taken inspiration from different corners of our culinary world to create an exciting 3 course set menu. We will celebrate our diversity and use as many quality local products as possible to showcase how flexible and tasty they can become.

"Culture, quality, love and passion are the essential ingredients you need in all great tasting dishes"

Jeff Scott Foster



March

“THE ITALIAN JOB”

“Minestra Soup”

Barley – Veg – Pepper – Tomatoes - Focaccia

“Rollo Di Porco”

Pork Shoulder – Sundried Tomato – Polenta – Garlic –
Cheese

“Terrer-misu”

Chocolate – Coffee – Liquor – Orange



April

“SOUTHERN STATES SURPRISES”

“Gumbo”

Squid – Trinity – Spices – Cornbread

“Creole Chook”

Rub – Southstates Slaw – Sweet Potatoes

“Pumpkin Pie”

Pistachio – Yoghurt – Nutmeg



May

“SCOTCH MIST”

“Cullen Skink”

Leek – Potato – Smoked Fish – Croutons – Onions

“Hogmanay”

Pork Belly – Beer – Honey – Apples

Root Veg – Brown Butter Mash

“Topsy Laird”

Fruit – Cream – Honey Cake – Ice – Whisky



June

"FRENCH CONNECTION"

"Onion soup"

Onions – Butter – Pastry - Cheese

"Lamb Terrine"

Shank – Crumb – Red Wine Sauce – Apple Chutney

"Marquise"

Chocolate – Crunch - Sorbet