



PIZZA

THE HOG #1.0 Prosciutto, brie, red onion jam, thyme	26
THE SWEDISH PIN UP Salmon gravlax, kipfler potato, red onion, dill creme fraiche	27
LATE NIGHT RUBY Chicken tikka, garlic yoghurt, red onion, green chilli, coriander	26
THE BIG JODI Terry's burger, dill pickles, big Jodi sauce, cos, red onion	27
BIANCA Confit garlic, herbs, mozzarella, parmesan	18
MAGGIE & RITA Heirloom tomato, fior di latte, basil, balsamic	24
GLUTEN FREE BASE	+4

DESSERT

STICKY DATE Butterscotch, hazelnut crumb, butterscotch gelato	15
SNICKERS Peanut butter mousse, chocolate ganache, peanut brittle crumb, peanut gelato	15
CITRUS OLIVE OIL CAKE Apple jam, poached pear, apple sorbet, apple crisp	15
027 CHEESE BOARD Selection of artisan cheeses, walnuts, frosted grapes, lavosh, quince paste	32

KIDS CORNER

SLIDER Cheddar, tomato sauce, fries	13
CRISPY CHICKEN FILLET Fries, tomato sauce, house salad	13
BATTERED FISH Fries, tomato sauce	13
PIZZA Ham & cheese	13

WEEKLY SPECIALS

FEED ME

ON THURSDAYS, WE SAY "FEED ME"
\$59PP | CHEFS SELECTION MENU
BOOKINGS ONLY

ASK YOUR SERVER FOR THIS THURSDAYS MENU!
Selected Dates, June to September

THE HAPPIEST HOUR

Thursday & Friday | 5pm
\$5 HOUSE WINES
\$7 PINTS
\$10 CLASSIC ESPRESSO MARTINIS

BOTTOMLESS SATURDAYS

SELECTED DATES, JUNE TO SEPTEMBER
Bottomless Cocktails, house wines & beers
Chefs selection of tapas bites
Saturdays in winter | 3pm-5pm
Bookings ONLY

More info @ oceans27.com.au



FROM THE OCEAN

Our owner George & his son Jayden fish the pristine waters of WA, giving our guests a true ocean to plate experience

Our fish is line caught, filleted on site and prepared with only the best local ingredients







Keep an eye on our socials or ask George for this weeks catch







SMALL & SHARE

HOUSE MARINATED OLIVES Chilli, thyme, lemon	9	  
GEORGE'S OCTOPUS Pickled Two Rocks octopus, fennel, jalapeno, parsley	21	 
AKOYA OYSTERS Chorizo Kilpatrick	HALF DOZEN 26 FULL DOZEN 52	
BOW BOW BUNS Gochujang glaze, kimchi, kewpie, black sesame CHOOSE: KOREAN FRIED CHICKEN KOREAN FRIED CAULIFLOWER	25 22	  
CHICKEN WINGS Hoisin five spiced pickled cucumber, hoisin, cashew, spring onion	20	 
CHARRED OCTOPUS Romesco, fennel, feta, chorizo, dukkah	28	  
CRISPY PORK BELLY Ponzu, wakame salad, nori, wasabi mayonnaise CHOOSE: SMALL LARGE	23 36	 
TURKISH BREAD Il Granino Turkish bread, house made dips, balsamic, evoo, olives, dukkah	25	 

SALAD

DUKKAH ROASTED RAINBOW CARROTS Cauliflower hummus, swiss chard, feta, tahini dressing, dukkah	24	  
027 CAESAR Gem cos, prosciutto, grana padano, croutes, poached egg, white anchovy, house dressing ADD HERB CHICKEN ADD GRAVLAX SALMON	23 7 7	
BANG BANG SQUID SALAD Cos, cucumber, bean shoots, bang bang dust, chilli	25	 



ON THE SIDE

FRIES Cajun salt, chipotle mayonnaise	13	
CRISPY CRUSHED CHAT POTATOES Sweet chilli, sour cream	14	
RED CABBAGE & WAKAME SLAW Nori, ponzu	12	 

LARGE

300G TASMANIAN SIRLOIN Herb crushed chats, rainbow carrots, mustard jus	46	 
FROM THE OCEAN See blackboard for todays catch!	MP	
INDIAN OCEAN MARKET FISH Beer battered, chips, green salad, lemon, house tartare	30	
WILD MUSHROOM LINGUINI Porcini cream, grana padano, spinach	28	
ADD HERB CHICKEN	7	
RED CURRY BEEF CHEEK Green paw paw & lychee salad, jasmine rice, crisp onion	38	  
BEEFY BURGER Gem cos, cheese, big jodi sauce, dill pickle, tomato jam, fries	26	
TERIYAKI CHOOK BURGER Wakame slaw, wasabi mayo, teriyaki, fries	26	
STEAK SANGA Harvey rump, swiss cheese, gem cos, avocado, piquillo pepper jalapeno relish, crisp onion, chipotle mayo	28	

LARGE SHARE

THE OCEAN BOARD Akoya Kilpatrick oysters, George's pickled octopus, salmon gravlax, Bang Bang squid salad, Beer battered market fish, whole Exmouth prawns, lemon, condiments	110	
THE TAPAS BOARD Hoisin chicken wings, Teriyaki crisp pork belly, cured meats, salmon gravlax, George's pickled octopus, Turkish bread, olives, house dips	95	

PLEASE NOTE

Menu substitution is not available

15% surcharge applies on all public holidays
DISCLAIMER: Although we offer gluten free options, we cannot ensure coeliac meals

Vegan menu available on request

 GLUTEN FREE/
GLUTEN FREE OPTION

 DAIRY FREE/
DAIRY FREE OPTION

 VEGETARIAN

 CONTAINS NUTS