



OCEANO

ORIGINAL | CRAFT | EMOTION | ADVENTURE
NATURE | OPULENCE

In a world where genuine human connection has become increasingly rare, OCEANO is soon to offer a place to slow down, engage with others and experience hospitality in its truest form

As the evening unfolds, strangers become fellow diners, conversations flow naturally, the experience becomes about far more than exceptional food.

Every guest shares not only the same table, but an unforgettable journey through flavour, craftsmanship and genuine hospitality.

Level Two, Rutherford Hotel Nelson

Opening: Wednesday - Sunday

5:00pm - 9:00pm (last seating)

OCEANO is where people come together, one table at a time





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Home-made Bread \$10.00
Salted butter and pāua butter

★ STARTERS ★

Seaweed-Cured Trevally Crudo GF \$18.00
*Bull kelp-cured trevally, burnt mandarin, smoked
buttermilk, pickled fennel, coastal herbs, mānuka oil*

Pork Belly Beignet \$18.00
Pumpkin purée, fried sage, apple gel

Charred Venison Tataki DF \$25.00
Horopito pepper crust, beetroot jam, blackberry vinegar, rye crisp

Coastal Seafood Weisswurst \$23.00
Warm pretzel bun, sauvignon mustard, apple kraut

Fire-Roasted Oyster Mushrooms GF/DF \$25.00
*Jerusalem artichoke cream, black garlic glaze, pine salt,
roasted hazelnut*





MAINS

Hibachi Venison Loin GF/DF **\$40.00**

Charcoal-grilled venison loin, ember-roasted celeriac, fermented blueberry jus, crispy kale

Market Fish **\$38.00**

Seasonal preparation and garnish

Braised Lamb Neck GF/DF **\$35.00**

Black garlic glaze, ash-roasted swede, tamarillo chutney, wild thyme

Duck Confit GF/DF **\$45.00**

Pinot-poached pear, duck fat fondant potato, braised red cabbage, walnut jus

Roasted Cauliflower GF/DF **\$30.00**

Neudorf mushroom crust, mushroom broth, mānuka oil, onion purée

SIDES

Roast Potatoes GF/DF **\$10.00**

Cultured butter, smoked salt

Brown Butter Brussel Sprouts GF **\$10.00**

Brown butter caramel, hazelnut, cider vinegar

Wood-Roasted Baby Carrots **\$10.00**

Whipped feta, mānuka honey, dukkah

Seasonal Salad GF/DF **\$10.00**

Greens, herbs, pickled shallots, house dressing





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DESSERTS

Apple Compote

\$18.00

Apple mousse, compote, chocolate soil and caramel sauce

Dark Chocolate Sorbet

\$18.00

Gorse flower sweet wine

Nelson Citrus Collection

\$18.00

Yuzu mascarpone cream, spiced orange, lime pearls, lemon sablé

Cheese

\$26.00

Regional cheeses, smoked honey, quince paste, cider fruit leather, charcoal lovosh

We believe that some of life's most meaningful connections are made around the table. Inspired by the relationship between land, sea and fire, OCEANO celebrates the extraordinary artisanal produce of the Nelson Tasman region through seasonal tastings menus prepared before the guest's eyes.

