OCEAN 12 SIGNATURE MENU

THE GAMBLER'S CUT

	SMALL	LARGE
GOLDEN PRAWNS Signature wasabi emulsion Mango and mint salsa Slaw	\$30	\$38
TAKOYAKI Squid Bonito flakes Nori Sweet soy Mayo	\$30	\$38
EVOLUTION FRIED RICE Indonesian style wok fried rice Choice of: Chicken & Prawn (gf) OR Vegetarian (ve, gf)	\$30	\$38
KING FISH SASHIMI (gf) Nam Jim I Caviar I Pickled ginger	\$30	\$38
TUNA TATAKI (gf) Soy ginger	\$30	\$38
ROASTED CAULIFLOWER (gf, ve, vg) Turmeric Aioli Vegan Aioli Nori	\$30	\$38
STEAMED SICHUAN CHILLI DUMPLINGS Chilli oil Sweet soy Pork Prawn	\$30	\$38
TEMPURA TOFU BITES (contains nuts, ve, vg) Crushed peanut Chilli mayo Asian greens Sriracha Mint	\$30	\$38
STICKY CHICKEN LOLLIPOPS (moderately spicy) Korean style fried chicken Sweet soy Chilli	\$30	\$38
VEGETARIAN SUI MAI (ve, vg) Three Mushroom Seasonal Vegetables Soy Vinegar	\$30	\$38
STEAMED PORK BUNS Char Siu Pork Minced Garlic Served with Siopao dripping sauce	\$30	\$38
EGGPLANT CRISPS (ve, vg) XO Chilli oil Sweet soy Scallions	\$30	\$38
GRILLED DUCK BREAST SALAD (contains nuts, gf) Watermelon Hoisin Mint Fetta Cashew	\$30	\$38
TROUT SASHIMI (gf) Sashimi of Ocean trout with mango and mint salsa Toasted sesame Sweet chilli	\$30	\$38

BAO BOYS Steamed bao bun with chicken adobo Cheese sauce OR	\$10 each
Steamed bao bun with fried tofu Sweet soy (ve)	
SLIDER BBQ pulled beef Jalapeño cheese sauce	\$10 each
FRESH OYSTERS (gf)	
Single Oyster	\$8 each
Half Dozen	\$44
Dozen	\$84
CHEESEBURGER MONEY BAGS Authentic cheeseburger style money bags Aioli Ketchup BBQ sauce	\$15 each
CHICKEN KARAAGE Japanese crispy fried chicken bites Smoky BBQ Mayo	\$28
SALT AND PEPPER SQUID Tempura battered salt and pepper squid BBQ Sauce	\$27
LOADED WEDGES (ve) Potato wedges Jalapeno cheese sauce	\$22
SQUID ON A STICK Barbecued half squid on a skewer I Sweet Soy I Chilli	\$20
SNACK SKEWERS (Spicy) Bite sized skewers Smoky BBQ Mayo Chilli Pepper (Choose 1 protein)	\$30
Beef (8 pcs)	
Aussie Lamb (8 pcs)	
Chicken (8 pcs)	
Squid Tentacles (7pcs)	
STEAMED EDAMAME (gf, ve, vg)	\$14
STEAMED RICE (gf, ve, vg)	\$6
CHINESE FRIED RICE (gf)	\$30
FRIES (ve)	\$11
SWEET POTATO FRIES (ve)	\$13

DESSERT

GREEN TEA TIRAMISU (ve) Vanilla ice cream Mixed berry coulis Chocolate Crumble	\$28
CHOCOLATE FONDANT (ve) Vanilla ice cream Mixed berry coulis Chocolate crumble	\$28
NUTELLA SPRING ROLLS (ve) Mixed berries Vanilla Banana	\$28
OCEAN 12 SUNDAE (gf, ve) Assortment of ice creams with seasonal fruit	\$26
OCEAN 12 VEGAN SORBET (gf, ve, vg) Assortment of vegan sorbets Seasonal fruit	\$26

Gluten Free (gf) Vegetarian (ve) Vegan (vg)

SHARE TOWER

1 X ANY LARGE PLATE + 3 X ANY SMALL PLATES (signature menu only)

\$116.00

DATE NIGHT

1 X ANY LARGE PLATE + 3 X ANY SMALL PLATES (signature menu only) + 2 X SIGNATURE COCKTAILS \$162.00

0 C E A N 12 KTV FUNCTIONS ROOFTOP BAR

SIGNATURE COCKTAILS

\$26

\$26

\$26

\$26

\$26

\$26

\$28

\$26

\$26

\$26

brium of sweet and sour. Containing golden green apples, based with Cognac and Calvados. Chuncho bitters from the Peruvian Forest.

ne flavours of South East Asia. Bold flavours of odka, Crème de Cacao and Crème de Menthe of coconut

ovechild of an Apple Martini and lemongrass ticated remix on a well renowned favourite that

blend of Roku Gin, Lychee Liqueur, and Rose weet, floral, and unapologetically bold, with a uence.

urge of the sweet tooth. A pretty pink drink that urs of bubble gum infused vodka, served with camera ready and tag @Ocean12melbourne!

clear gin martini. Sip slowly to experience the ny notes amongst botanicals such as Sakura

D FASHIONED

ed Old Fashioned, crafted with whisky matured ean 12's own sherry-seasoned barrel. Balanced , this cocktail delivers a memorable harmony of v notes.

fruity drink made with vodka, cranberry and bed with our house made marmalade cocktail

MAI TIME TO SHINE

Check One, Two... Testing. Seize your moment with our twist on a Polynesian style classic, with a chorus of tropical notes. Composed with Dark Matter and Diplomatico rum, to give you the confidence for the performance of a lifetime.

ENCHANTED VINEYARD

A refined blend of grape-infused tequila and house-made Blaufränkisch red wine syrup, this cocktail offers floral notes of lavender and ripe grapes—capturing the essence of a sunlit botanical garden in every sip.

0 C E A N 12

BEVERAGE MENU

HOUSE SPIRITS

\$15

Tanqueray London Dry Gin; Belvedere Vodka; Bacardi Carta Blanca Rum; Naked Grouse Whiskey; Maker's Mark Bourbon; Hennessy VSOP Cognac

BOTTLED BEER

SNOW LAGER	\$12
TSING TAO	\$13
CORONA	\$13
LORD NELSON'S PALE ALE	\$14
ASAHI	\$14
PERONI	\$14
STONE & WOOD	\$13
INEDIT DAMM	\$14
CARLTON DRAUGHT	\$13
CARLTON ZERO (Non-Alcoholic)	\$10

BOTTLED CIDER

HILLS APPLE		\$12
REKORDERLIG	Strawberry	\$14

SOFT DRINK

Bespoke Mocktail	\$16
Coca Cola 300ml	\$8
Coca Cola No Sugar 300ml	\$8
Sprite 300ml	\$8
Fanta 300ml	\$8
Pepsi Max 300ml	\$8
Lemon, Lime & Bitters	\$8
Apple Juice	\$8
Pineapple Juice	\$8
Orange Juice	\$8

FUNCTIONS ROOFTOP BAR

HOUSE WINE

SPARKLING		G	В
Villa Jolanda Prosecco	Piedmont, Italy	\$16	\$73
Bird In Hand	Adelaide Hills, SA	\$19	\$84
Angas Moscato	South East Australia	\$13	\$53
WHITE			
Jim Barry Riesling	Clare Valley, SA	\$16	\$68
T'Gallant Pinot Grigio	Mornington Peninsula, Victoria	\$14	\$65
821 South Sauvignon Blanc	Marlborough, NZ	\$14	\$58
Dreams Chardonnay	Yarra Valley, Victoria	\$17	\$78
RED			
Gippsland Wine Co Pinot Noir	Gippsland, Victoria	\$17	\$73
Cheeky Devil Cabernet Sauvignon	Margaret River, WA	\$16	\$70
Pepperjack Barossa Shiraz	Barossa Valley, SA	\$18	\$82
ROSÉ			
Maison Rosé	Languedoc, France	\$15	\$68
SWEET			
Galway Pipe Tawny	SA	\$16	
Emilio Lust Pedro Ximinez	Spain	\$19	

LUXURY KARAOKE

		PRICE LIST	
ROOM SIZE	CAPACITY	SUNDAY - THURSDAY	FRIDAY - SATURDAY
Small	Less than 6 Guests	\$20 Per Head / Per Hour (min 2 hours)	\$25 Per Head / Per Hour (min 2 hours)
Medium	6 - 8 guests	\$120 Per Room/ Per Hour (min 2 hours)	\$160 Per Room/ Per Hour (min 2 hours)
Large	8 - 12 guests	\$160 Per Room/ Per Hour (min 2 hours)	\$200 Per Room/ Per Hour (min 2 hours)
All night minimum spend packages available			

ENQUIRE WITH YOUR HOST ABOUT AVAILABILITY