

Oyster Bar



Seaside Eatery

## WINTER MENU

*Created to be shared*



### OYSTERS

*minimum of three*

Fresh daily selection natural, mignonette/ 6 each | 69 dozen <sup>GF</sup><sup>DF</sup>

Grilled Oysters, bacon, bourbon & chipotle butter/ 7.5 <sup>GF</sup>

Tempura oysters, Wasabi mayo/ 7 each <sup>DF</sup>



## SHARING PLATES

Salmon Gravlax, potato rosti w/ horseradish cream/ 30 <sup>GF</sup>

Trevally ceviche, squid ink tostada{2}, jalapeno, achiote chili/ 26 <sup>GF</sup>

Steak Tartare, baby cos, house potato crisps/ 29 <sup>GF</sup>

Calamari Fritti, harissa/ 22

Smoked Kahawai croquettes[3], habanero mustard aioli/ 24

Smoked mackerel pate, horseradish, crostini, parsley salad/ 25

Adobo Pulled Pork Sliders{2}, slaw, siracha mayo/ 28

Grilled Prawns, scorched oil, chilli & garlic/ 28 <sup>GF</sup><sup>DF</sup>

Sicilian Squid, baby potato, black olive, crispy kale / 30 <sup>GF</sup>

Steamed mussels in cider, spring leek, chorizo & sourdough/ 32

## LARGER PLATES

Seafood Chowder, mussels, prawns, Fish w/ sourdough/ 32

Shucker's Fish burger, cos, tartare, pickles / 25

Craft Beer battered Fish n Chips, & tartare sauce/ 30

King crab and prawn linguine, bacon, chilli & garlic/ 40

Eye fillet steak {250g} kumara frites, tarragon bernaise sauce / 45

## ADD ONS

Winter Slaw, kale, purple cabbage, fennel, pepitas, granny smith & buttermilk dressing/ 18 <sup>GF</sup>

Charred Brussel Sprouts, bacon, soaked sultanas, parmesan <sup>GF</sup> 16

Fries {Skinny} salt & vinegar powder/ 12 <sup>DF</sup>

Wild Wheat kumara sourdough, seaweed butter or olive oil 10



OPEN 7 DAYS

11 - LATE

*Our dishes may contain traces of allergens. Please let our staff know of any dietary requirements*