

Oyster Bar



Seaside Eatery

## SUMMER MENU

*Created to be shared*



### OYSTERS

*Minimum of three*

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

Kilpatrick, basil pesto, bacon, parmigiano / **8** <sup>GF</sup>

Tempura oyster, wasabi mayo / **7** <sup>DF</sup>

### SMALL PLATES



Marinated Olives / **10** <sup>VG|GF</sup>

Calamari fritti, sriracha mayo / **24** <sup>DF|GF</sup>

Smoked kahawai croquettes, habanero mustard mayo / **26**

Crudo, fish of the day, gazpacho, cucumber, radish / **27** <sup>DF|GF</sup>

Miso cured Akaroa salmon, horseradish sauce, beetroot,  
charred pineapple, mustard seed, yuzu / **28** <sup>DF</sup>

Beef carpaccio, aged cheddar, pickled shallot, fried caper,  
worcestershire, wasabi mayo / **28** <sup>GF</sup>

Pork rillettes, cranberry, cucumber, pineapple, chilli, sourdough / **28**

Black tiger prawn, chilli garlic oil / **29** <sup>DF|GF</sup>

Octopus, butter bean, paprika, nduja panko, gremolata / **30**

Nelson Bay cockles, nduja, chorizo, leek, white wine, sour dough / **32** <sup>DF</sup>

### LARGE PLATES

Shucker's fish burger, lettuce, gherkin, tartare / **26**

Te Matuku oyster fritter, squid, remoulade, pickled chilli / **29**

Beer battered fish and chips, tartare sauce / **31** <sup>DF</sup>

Pan fried market fish, seasonal vegetables, salsa verde / **38** <sup>GF</sup>

Crab and prawn pasta, chilli, garlic, cherry tomato / **40**

Wagyu bavette steak, potato skodalia, chimichurri / **55** <sup>GF</sup>

### SIDES

Shoestring fries, vinegar salt, aioli / **12** <sup>VG|DF|GF</sup>

Kumara sourdough, truffle mascarpone / **12**

Cos lettuce, anchovy ranch, grana padano, pangritata / **17**

Seasonal vegetable, toasted almond, melted butter / **18** <sup>VG</sup>

*Our dishes may contain  
traces of allergens.*



*Please let our staff know of  
any dietary requirements*

OPEN 7 DAYS 11-LATE

www.shuckerbrothers.co.nz ahoy@shuckerbrothers.co.nz @shuckerbrothers

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## BUBBLES



Ca Vescoco Prosecco, NV Italy **16/70**  
Veuve Clicquot Brut Champagne, France **27/145**  
Collet Brut Champagne, France **135**

## WHITES

Momo Organic Sauvignon Blanc 2022, Marlborough, NZ **16/75**  
Te Tera Vineyards Pinot Gris, Martinborough, NZ **15/70**  
Kumeu Village Chardonnay 2022, Auckland, NZ **16/75**  
Kelly Washington Organic Sauvignon Blanc 2019, Marlborough, NZ **18/85**  
Martinborough Vineyards Chardonnay 2020, Martinborough, NZ **19/90**  
Valli Chardonnay 2021, Waitaki Valley, Otago NZ **110**  
E&E Vocoret 'Bas de la Chapelot' Chablis 2020, Burgundy, France **180**

## ROSÉ

Whispering Angel Rosé 2020, France, NZ **19/90**  
Momo Organic 'Pinot Noir' Rosé 2021, Marlborough, NZ **15/70**

## REDS

Mesta Organic Tempranillo, Spain 2021 **14/65**  
Fond Croze Cotes du Rhône, Rhone Valley, France 2019 **16/75**  
'Shuckers' Red Cab Franc/Merlot, **17/80**  
Goldie 'Causeway' Merlot Cabernet 2020, Waiheke Island, NZ **18/85**  
Seresin Leah Organic Pinot Noir 2018, Marlborough, NZ **20/95**  
Kelly Washington Gibbston Pinot Noir 2019, Central Otago, NZ **110**  
Man O'War Dreadnought Syrah, Waiheke Island, NZ **110**

## BEERS

### *Tap beers*

**400ML**

Mcleods Longboarder Lager 5% **13**  
Southpaw Noble Art Pilsner 4.8% **13**  
Sawmill Pale Ale 4.5% **13**  
Sawmill 'Blake Beer' Hazy Pale Ale 5.5% **13**

### *Cans & Bottles*

Heke lager 4.8% **12**  
Peroni 4.7% **12**  
Garage Project aro noir 7% **14**  
3 Wise Birds Bach Life Cider 5.5% **13**  
Sawmill Bare Beer 0% **12**

