Oyster Bar

THE SHUCKER BROTHERS

AKL NZ

Seaside Eatery

WINTER MENU

Created to be shared

OYSTERS

minimum of three

Fresh daily selection natural, mignonette/ 5 **each** | **55 dozen** GF|DF

Grilled Oysters, bacon, bourbon & chipotle butter/ **6.5** GF

Tempura oysters, Wasabi mayo/ **6 each** DF

SHARING PLATES

Salmon gravlax, beetroot, ginger & lime salsa/ **22** GF|DF

Trevally ceviche, squid ink tostada{2}, jalapeno, achiote chili/ **24** GF

Steak Tartare, baby cos, house potato crisps/ **24** GF|DF

Calamari Fritti, harissa/ **18** GF|DF

Smoked Kahawai croquettes[3], habanero mustard aioli/ **19**

Smoked mackerel pate, horseradish, crostini, parsley salad/ **23**

Chipotle beef brisket sliders(2) crisp slaw, mayo/ **24**

Grilled prawns, scorched oil, chilli & garlic/ **25** GF|DF

Charred cauliflower, braised puy lentils, coconut yognurt / **24** GF|DF/V

Steamed mussels in cider, spring leek, chorizo & sourdough/ **27**

Sicilian calamari, jersey bennes black olive & kale salad/ **26** GF|DF

Seafood Chowder, fennel, smoked seaweed W kumara sourdough/ **28**

LARGER PLATES

Shucker's Fish burger,tartare, crispy cos, pickles, brioche bun/ **21**

Craft Beer battered fish n chips, pickles & tartare / **28**

King crab and prawn linguine, chili & garlic/ **36**

Eye fillet steak{300g} kumara frites, tarragon bernaise sauce / **42** GF

ADD ONS

Crispy cos, anchovy cream, parmesan/ **12** GF

Charred Broccolini, black garlic & olive tapenade/ **16** GF|DF

Fries {Skinny} salt & vinegar powder/ 9 **9** GF

Wild Wheat kumara sourdough, seaweed butter/ olive oil **9**

OPEN 7 DAYS **11 – LATE**

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

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