

Oyster Bar



Seaside Eatery

SUMMER MENU

Created to be shared

OYSTERS

minimum of three

Fresh daily selection natural, mignonette/ **4.5 each** | **50 dozen** GF|DF

Grilled Oysters, bacon, bourban & chipotle butter/ **6** GF

Tempura oysters, Wasabi mayo/ **5.5 each** DF

SHARING PLATES

Tuna carpaccio, heirloom tomato, blackberry & shiso/ **19** GF|DF

Trevally ceviche, squid ink tostada{2}, jalapeno, achiote chili/ **18** GF|DF

Steak Tartare, baby cos, house potato crisps/ **22** GF

Smoked mackerel pate, horseradish, charred bread, parsley salad/ **22**

Calamari Fritti, harissa/ **17** GF|DF

Smoked Kahawai croquettes[3], habanero mustard aioli/ **18**

Softshell crab sliders[2], Korean slaw/ **21**

Grilled sardines, bloody mary dressing, waiheke olive oil/ **18** GF|DF

Grilled Patagonian prawns, scorched chili oil/ **24** GF|DF

Octopus a la plancha, fried capers, cavolo nero/ **21** GF|DF

Steamed mussels, spring leek, chorizo & cider/ **22**

Cured duck breast, manchego cheese, pickled cauliflower & beet relish/ **28**

LARGER PLATES

Shucker's fish burger, tartare, crispy cos, pickles, brioche bun/ **19**

Gnocchi, Black olive, preserved lemon, chargrilled brocolini/ **24**

Shucker's fish and chips, shoestring fries, pickles and tartare/ **28**

King crab linguine, jamon, chili & garlic/ **32**

Market fish, coconut & lemongrass sambal/ POA GF|DF

Hanger steak, tarragon bearnaise, tobacco kumara frites/ **34** GF

ADD ONS

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

Asparagus, black garlic, poppy seed & olive dressing/ **14** GF|DF

Shoestring fries, salt & vinegar powder/ **9** GF

Wild Wheat kumara sourdough, seaweed butter/Waiheke No.29 Olive oil **9**



OPEN 7 DAYS | 11-LATE

Our dishes may contain traces of allergens.

Please let our staff know of any dietary requirements