

SHUCKS BAR

AUTUMN 2021
Can't decide?

FEED ME MENU \$49pp
+ WINE PAIRING \$39pp

FRESHLY SHUCKED OYSTERS

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Our oysters are sourced from different regions each week depending on harvest conditions. They are kept live and shucked to order.

Natural GF/DF	27 (6)
TARRAGON MIGNONETTE	44 (12)
Dressed GF/DF	15 (3)
DASHI VIN, SALMON ROE, FINGER LIME	28 (6)
Grilled GF	15 (3)
GINGER TOMATO BUTTER	28 (6)
Oyster Shooter GF/DF	8 EA
MEDITERRANEAN GIN, LEMON, GREEN OLIVE, THYME	

SNACKS

Sourdough	8
WHIPPED BUTTER, SMOKED SALT	
Gilda GF/DF	5
ANCHOVY, KALAMATA, GUINDILLA, CORNICHON	
Charcuterie GFO	38
CURED KINGFISH, SMOKED OYSTER PATE, TROUT PASTRAMI, PICCALILLI, SEAWEED JAM	
Potato GF/DF	12
PICKLE SALT, BASIL MAYO	

MORE

Hervey Bay Scallop GF/DF	24
WITLOF, POMEGRANATE, CAULIFLOWER, PEPPERBERRY	
Sweet & Sour Radish GF/DF	16
GAI LAN, CHOY SUM, SMOKED MUSHROOM VINEGAR	
Sambal Cuttlefish DF	27
PAPAYA, WOMBOK, CHERRY TOMATO, MANY HERBS	
Cauliflower Steak GF/DF	25
UMAMI CRUST, SHIITAKE JUS, PICKLED APPLE	
Prawn & Pumpkin GF/DF	34
GINGER, SPICED COCONUT BISQUE	
Pan-Fried Whiting DF	29
TARAMA, ICEBERG, DILL, RADISH	
Saffron Pasta DF	36
LOCAL SAND CRAB, TOMATO VIERGE, PANGRATTATO	