

SHUCKS BAR

CHECK IN



197058

Too hungry, can't decide? FEED ME MENU \$49pp • WINE PAIRING \$39pp

OYSTERS

*Our oysters are sourced weekly from different regions.
They are kept live and shucked to order.*

Natural 28 six 44 dozen
LEMON & TARRAGON MIGNONETTE GF/DF

ADD CONDIMENT 2 each
GRAPEFRUIT & DILL VINEGAR
NORI, KOREAN RED PEPPER
SUNSHINE HOT SAUCE
PLUM & HABANERO HOT SAUCE

Grilled 15 three 28 six
GINGER TOMATO BUTTER GF
BLACK BEAN, GARLIC DF

Negroni Shooter 8 each
ORANGE, BLACK PEPPER GF/DF

CAVIAR SERVICE!

*Both sustainably farmed in Uruguay. served
with potato pancake, creme fraiche, chives.*

Oscietra 30G 125

*Russian Oscietra fish from the Caspian Sea
takes 7-9 years to produce caviar.*

Siberian 30G 95

*Siberian baerii from Aquitaine region in
France takes 4-5 years to reach maturity.*

Oyster & Wine Pairing GF/DF 24

*Three pacific oysters dressed with sweet and
spicy nam jim, paired with a 100ml glass of 2019
Vignerons Schmölzer and Brown Riesling.*

PLATES

Sourdough 8
WHIPPED BUTTER, SMOKED SALT

Gilda GF/DF 5
ANCHOVY, KALAMATA, GUINDILLA, CORNICHON

Potato salad GF/DF 11
EDAMAME, BONITO MAYO, SEAWEED

Spicy prawn dip 14
BUTTER BAKED CRACKERS, RADISH

Tuna carpaccio GF/DF 24
SEMI DRIED TOMATO, SOURED ALMOND CREAM,
NATIVE THYME AND GINGER OIL

Baked scallops GF/DF 22
XO SAUCE, DAIKON RIBBON

Cold Seafood Plate GF/DF 36

*Moreton Bay bug, 250g local king prawns,
million island mayo, house pickles*

Roast carrot GF/DF 12
PINE NUT CREAM, VERMOUTH VINAIGRETTE

Salt-baked celeriac DF 24
STOUT & HAZELNUT BUTTER, BRUSSEL SPROUTS

Spanish mackerel GF 32
KOMBU BUTTER, CHARRED PEPPERS, FRIED CAPERS

Spring risotto GF 29
ZUCCHINI FLOWER, ASPARAGUS, DILL, SALMON ROE

Tamarind prawns GF/DF 33
EGGPLANT, TOMATO, SNAKE BEANS, CURRY SPICES