

SHUCKS BAR

CHECK IN



197058

OYSTERS

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

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

CONDIMENT ON THE SIDE 2 each
SMOKED SOY, APPLE & GINGER DF
SUNSHINE HOT SAUCE GF/DF
MANGO & HABANERO HOT SAUCE GF/DF

Grilled 15 three 28 six
GINGER & TOMATO BUTTER GF
BOURBON & CHIPOTLE CHILI

Bloody Yum, Tom! oyster shooter 8 each
TOM YUM VODKA, COCONUT, TOMATO GF/DF

Feed Me Menu

3 courses • \$49pp

Chefs Menu

5 courses • \$95pp

WINE PAIRING AVAILABLE
WHOLE TABLE PARTICIPATION REQUIRED

Oyster & Wine Pairing DF 24 three

Saffron fennel, bay leaf oil, coriander seed oysters paired with 60ml Saison Black Walnut Vermouth.

SHARE PLATES

Ciabatta 8
SMOKED EVOO, HEMP SEED DUKKAH

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

Spicy prawn dip 14
BUTTER BAKED CRACKERS, RADISH

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

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

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 DRESSING

BBQ cuttlefish GF/DF 22
HAWAYEJ SPICE, MANGO AMBA, LIME

Burrata cheese GF 23
HEIRLOOM TOMATO, PERSIMMON VINAIGRETTE, RADICCHIO

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

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

Grilled tiger prawns GF/DF 32
CORN PURÉE, KOSHO BUTTER, OSSAU IRATY CHEESE