

SHUCKS

WINTER

Half dozen natural oysters, mignonette and lemon <i>gf/df</i>	29
Chris' fermented hot sauce	2
Three dressed oysters, changes weekly	15
Saltbush gin oyster shooter, pickled karkalla, burnt cucumber oil <i>gf/df</i>	9
Half dozen grilled oysters, bourbon butter	29
Half dozen grilled oysters, black bean and garlic <i>gf/df</i>	29
Sourdough, butter, smoked salt	4 pp
Smoked barramundi toast, anchovy dill salsa	5
Salt cod fritters, giardiniera, saffron aioli	18
Mussels escabeche, pickled octopus, charcuterie plate <i>df</i>	26
Cuttlefish, nduja, charred brassica, piquillo <i>gf/df</i>	26
Torched grouper, roasted bone bread sauce, purple potato	26
Caramelised cornbread, fermented chili honey	12
Cos, parmesan vinaigrette, croutons	8
Panelle, romesco, crispy sage <i>gf/df</i>	12
Duck fat beetroot, smoked apple, bitter leaves, balsamic <i>gf/df</i>	21
Wild caught barramundi, walnut picada, preserved lime butter	35
Local tiger prawns, lemon, warrigal salsa verde <i>gf/df</i>	37
Whole rainbow trout, beurre blanc, condiments	45

SHUCKS

CHEFS MENU \$65pp

Dressed oysters, changes weekly
Cuttlefish, nduja, charred brassica, piquillo
Duck fat beetroot, smoked apple, bitter leaves, balsamic
Wild caught barramundi, walnut picada, preserved lime butter
Cos, parmesan vinaigrette, croutons

Dessert

Crostoli, buttermilk custard, olive oil, cumquat	14
Black treacle cake, poached rhubarb, creme fraiche	9
Cheese plate, quince paste, pear, cracker	15 / 21

Nightcap

Saison 'Summer Flowers' sweet vermouth	10
Saison 'Black Walnut' sweet vermouth	10
2010 Bourgoin Cognac 'Double Lies'	15