

SHUCKS

W I N T E R 2 0 2 3

“THE WORKS” BLOODY MARY 29

Spicy vodka bloody mary, king prawn, oyster, celery, guindilla pepper, cornichon

OYSTERS

Sunday Happy Hour natural oysters, dozen 29
lemon *gf/df*

Add condiments on the side *gf/df* 2ea
– tarragon mignonette
– jalapeno coriander
– plum habanero
– orange, saffron, cayenne

Oyster shooter 9
chili vodka, tomato, worcestershire *gf/df*

Dressed oysters, three 15
changes weekly

Grilled oysters, half dozen 29
bourbon chipotle butter

Brook Trout Caviar 72
30g tin served with dill
creme fraiche, potato chips *gf*

SNACKS

Sourdough 4pp
cultured butter, smoked salt

Gilda 6
olive, guindilla, feta, basil *gf*

Smoked trout dip 15
roe, potato crisps *gf*

Squid ink truffle salami 11
mandarin olive oil, pickled shallot *gf*

Conservas with charred bread, pickles 16
Spanish tinned sardines / mussels

SMALL

Cured kingfish 24
apple, sea parsley, buttermilk, tarragon oil *gf*

Fried whitebait 21
sumac, taramasalata, cucumber, lemon *gf/df*

Cast iron kipflers 16
pickled onion, cornichons, melty Raclette *gf*

Dutch carrots 14
kimchi butter, green sauce, smoked salt *gf*

Roasted brassica 11
capers, mint, semi dried tomato, anchovy *gf/df*

LARGE

Celeriac schnitzel 27
quince ketchup, ranch slaw

Southern spiced prawns 38
polenta, zucchini, salsa, Old Bay *gf*

Grilled kingfish 37
leek vinaigrette, hazelnut picada *df*

Mud crab risotto 45
saffron aioli, dill, leek *gf*

Moreton Bay bug thermidor 47
brandy, dijon cream, frites *gf*

CHEFS MENU 65pp

Optional wine pairing 45pp

Dressed oysters, changes weekly

Cured kingfish, apple, buttermilk, tarragon oil

Celeriac schnitzel, quince ketchup, ranch slaw

Grilled kingfish, leek vinaigrette, hazelnut picada

Roasted brassica, capers, mint

** whole table participation*