

SHUCKS

OYSTER BAR & KITCHEN

OYSTERS

Natural oyster, each tarragon mignonette, lemon <i>gf/df</i>	5
Shucks' hot sauces <i>gf/df</i> mango cayenne / coriander jalapeno	2
Oyster shooter, each bloody mary, chili vodka <i>gf/df</i>	9
Dressed oyster, each finger lime, ginger mignonette	6
Grilled oyster, each bourbon chipotle butter	6

CHEFS MENU* *Optional wine pairing 45pp*

65pp

Dressed oysters, changes weekly
Kingfish ceviche, sweet potato crisp
Mushroom pate, balsamic onion
Tapioca prawns, tomato kimchi
Braised sugarloaf, caraway crumb

* whole table only

PLATES

Brasserie sourdough, cultured butter, smoked salt	8
Gilda of anchovy, cornichon, green olive, biquinho pepper <i>gf/df</i>	8
Olasagasti anchovy toast, goats curd, wakame cucumber	8
Mushroom pate, balsamic onion, buckwheat cracker <i>gf/df</i>	21
Conservas, seasonal pickles, charred bread <i>df</i> Sardines / Mussels / Squid	19
Torched scallop, orange miso butter, pickled ginger <i>gf</i>	18
Smoked fish croquette, pickled radish, oyster emulsion	16
Buffalo mozzarella, peach, prosciutto, basil <i>gf</i>	24
Local king prawns, million island mayo <i>gf/df</i>	24
Moreton Bay bug, horseradish creme fraiche <i>gf</i>	25
Kingfish ceviche, avocado, coriander, sweet potato crisp <i>gf/df</i>	28
Braised sugarloaf, goats cheese, caraway crumb	19
Grilled barramundi, cos, buttermilk dressing, dill <i>gf</i>	38
Tapioca prawns, tomato kimchi, whipped tofu <i>gf/df</i>	42

SWEET

Ginger cake, poached plums star anise, mascarpone	15
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CHEESE

Section28 Monte Rosso Taleggio	15
Italian style cheese is handcrafted in the Adelaide Hills. This cave-aged semi-soft cheese is sweet with a buttery paste.	
Section28 La Saracca Fontina	15
Aromatic, earthy savoury notes accompanied by a nuttiness and sweetness from raw cows milk.	

AFTERS

Saison Fallen Quinces Vermouth	12
Saison Artichoke Vin Amaro	18
Nonino Prunella Mandorlata	12
Hellfire Salted Caramel Coffee Liqueur	14
Smoked Oyster Old Fashioned	20
Hellfire Salted Caramel Espresso Martini	21