

SHUCKS

OYSTER BAR & KITCHEN

OYSTERS

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

CHEFS MENU*

65pp

Optional wine pairing 45pp

Dressed oysters, apple, ginger, smoked soy
Kingfish crudo, mandarin, shiso
Mushroom pate, balsamic onion
Barramundi, confit fennel, bread sauce
Mixed leaves, cucumber, dill

** whole table only*

PLATES

Sourdough, cultured butter, smoked salt	8
Gilda, anchovy, cornichon, 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>	19
Spicy sardines / Squid	
Kingfish crudo, finger lime, pickled fennel <i>gf/df</i>	26
Torched scallop, orange miso butter, pickled ginger <i>gf</i>	18
Warm tomato salad, confit garlic, crostini <i>df</i>	22
Cold prawns, million island mayo <i>gf/df</i>	24
Moreton Bay bug, horseradish creme fraiche <i>gf</i>	25
Goolwa pipi spaghetti, XO sauce, garlic shoot <i>df</i>	34
Barramundi, confit fennel, roasted bone bread sauce <i>df</i>	38
Baharat prawns, smoky eggplant, pine nut <i>gf/df</i>	37
Butter lettuce, cucumber, sherry vinaigrette <i>gf/df</i>	9
Chippies, whipped feta, rosemary salt <i>gf</i>	12

SWEET

Basque cheesecake <i>gf</i>	15
rhubarb, lemon curd	

CHEESE

Section 28 Sunrise	15
Limited edition semi-hard alpine cheese, bathed in Chardonnay lees for three months and cave-aged. Fruity and perfectly creamy.	
Woodside Tin Tin	15
Made entirely by hand with Buffalo milk, subtle and elegant with a hint washed rind stinkiness.	

AFTERS

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