

SHUCKS

OYSTER BAR & KITCHEN

OYSTERS

Local Straddie oyster 6ea
Harvested from Rainbow Channel,
salty, herbaceous, long mineral finish

Natural oyster 5ea
tarragon mignonette, lemon gf/df
+ jalapeño hot sauce gf/df 2ea
+ shucks tabasco gf/df 2ea

Oyster shooter gf/df 9ea
bloody mary, chili vodka

Dressed oyster 6ea
changes weekly

Grilled oyster 6ea
bourbon chipotle butter

CHEFS MENU 65pp

Whole table only / Wine pairing 45pp

Dressed oysters, changes weekly
Bay bug, horseradish crème fraîche
Torched scallop, orange miso butter

Swordfish, leek soubise, capers
Black lentils, turnip, macadamia feta

+ Add Ons +

Bourbon chipotle oyster 6ea
Local king prawns 6ea
Anchovy toast 8ea

PLATES

Sourdough, cultured butter, smoked salt 8
Gilda, anchovy, cornichon, olive, biquinho pepper gf/df 8
Olasagasti anchovy toast, goats curd, wakame cucumber 8

Conservas, seasonal pickles, charred bread df 19
Sardines / Mussels / Squid

Black truffle salami, radish, kiss peppers gf 16

Ocean trout tartare, capers, dill, fried bread 26

Torched scallop, orange miso butter, pickled ginger gf 18

King prawns, million island mayo, lemon gf/df 24

Cold bugs, horseradish crème fraîche gf 27

Mushroom steak frites, truffle butter gf 27

Swordfish, leek soubise, broccolini, capers gf 39

Baharat prawns, smoky eggplant, pine nut gf/df 37

Moreton bay bug, buttered corn, seaweed soffritto gf 48

Black lentils, chard, roast turnip, macadamia feta gf/df 14

Iceberg wedge, blue cheese ranch, pepita sesame crunch gf 12

Chippies, whipped feta, rosemary salt gf 12

SWEET

Strawberries & Cream 11

vanilla gelato, fingerlime, mint shrub

Japanese Cheesecake 16

miso caramel, pretzel crumble

AFTERS

Saison Summer Flowers Vermouth 12

Saison Artichoke Vin Amaro 18

Nonino Prunella Mandorlata 12

Jericho 24yo Tawny Port 17

Smoked Oyster Old Fashioned 20

Hellfire Salted Caramel Espresso Martini 21

CHEESE

Woodside Jersey Brie 15

Jersey cow milk sourced from Adelaide Hills.
Soft, creamy with rich complex mushroom characters.

Cloth Aged Maffra Cheddar 15

Matured for at least 15 months, ripened under cloth.
Sweet upfront notes with complex nutty after tones.