

# S H U C K S

## OYSTER BAR & KITCHEN

### NATURAL OYSTERS with a choice of:

- + lemon GF DF
- + tarragon mignonette GF DF
- + daikon rice vinegar GF DF
- + smoked soy apple DF

half dozen	\$27
dozen	\$38
tasting plate	\$42

### OYSTER SHOOTERS

- + Tokyo Joe / sake + ponzu DF
- + Bloody Maria / vodka + gazpacho GF DF
- + Don Pablo / mezcal + lime GF DF

each	\$8
shooter flight (all three)	\$21

### GRILLED OYSTERS

- + tamarind lemongrass butter GF
- + housemade XO DF
- + bourbon chipotle butter

half dozen	\$28
dozen	\$48

### SNACKS

**Sprouted wheat sourdough** + house cultured butter, smoked Maldon salt  
\$7

**Honey smoked prawn** on a stick  
\$4.50 each DF

**Ocean trout tartare** + fried bread  
\$12 GFA

**Octopus and kimchi pancake** + shallot, kewpie mayo  
\$15

**Chargrilled brassica** + fresh chili, garlic, anchovy butter  
\$12 GF DFA

**Slow roasted carrot** + tahini, pepita, cumin, paprika crust  
\$9 GF DF

**Smashed new potatoes** + raisins, sour cream, walnut dressing  
\$15 GF DFA

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**Wok-fried prawns** + Thai basil, rice noodles, chili jam  
\$27 GF DF

**Saffron mussels** + risoni, fennel, smoky sweet paprika, almond picada  
\$26 DF

**Moreton Bay bugs** + cauliflower purée, pickled shimeji, cavolo nero  
\$29 GF

**Malaysian fish curry** + coconut cream, tamarind, flaky roti  
\$32

### DESSERT+CHEESE

**Rhubarb apple crumble** + chai spiced mascarpone  
\$13

— *The Grove White Chocolate Liqueur* \$9

**Honey custard tart** + wattleseed cream  
\$13

— *White Possum Amaretto liqueur* \$9

**Milawa Blue** + pickled pear, crackers  
\$10 GF

— *2018 Mac Forbes Riesling* \$15