



## **Thank you for dining with us, we truly appreciate you**

Our dishes are constantly evolving, with every element on your plate prepared 100% in-house by our culinary team. We want to offer you indulgent dishes of fresh, local and sustainably sourced ingredients.

Fresh, delicious dishes that promote culinary innovation and experimentation whilst serving up exciting new flavours to our seafood lovers and diners.

Our menu offers a refined yet approachable take on modern coastal dining.

g.f. denotes gluten free, please do let us know if you have dietary requirements

### **FIRST PLATES**

complimentary bread basket for your table: freshly baked breads with cultured butter, oil & infusion.  
please ask for gluten free breads g.f.

seacutière plate offering smoked salmon mousse, seared calamari with caramelized pineapple red chilli jam, cold smoked tuna, lobster rainbow seaweed salad, pickled prawns, gherkins, parmesan bread g.f.

45

lobster and crab bisque with Cognac whipped butter and horseradish kissed cream droplets g.f. 20

black peppercorn coated beef carpaccio garnished with extra virgin olive oil, fresh lemon juice, shaved parmesan cheese, capers, parmesan bread and a peppery arugula salad g.f. 27

pan seared humboldt squid with green pea gun butter puree, arugula salad and a caramelized pineapple red chilli jam g.f. 23

pan fried scallops with bacon parsnip and pear puree, beet droplets and a crunchy apple salad g.f. 27

spinach and arugula spring greens combined with tomatoes, pickled cucumbers and beets with crispy chickpeas, toasted seeds, drizzled with house lemon pepper vinaigrette g.f. 25

Coquilles St. Jacques: scallops in a spinach cream cheese gratin all baked in the scallop shell with a scallop pasty shell to encase this rich baked classic 29

please ask your server for todays oyster selections market price

### **AMUSE-BOUCHE**

“mouth-amuser”

please enjoy our complimentary amuse-bouche as we focus on plating your principal plate

### **PRINCIPAL PLATES**



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they truly help.  
Thank you



baked salmon wellington in a golden puff pastry brushed with Dijon mustard, a mix of spinach, cream cheese, garlic and parmesan cheese. served with fondant potatoes, baked clapshot vegetables. finished at your table with a lobster velouté. 48

seafood pappardelle pasta, a blend of scallops, prawns, sablefish, clams, smoked salmon in rose gunpowder sauce capped with red pepper droplets, shaved parmesan. substitute seafood with vegan plant-based steak and crispy chickpeas. please ask for gluten free g.f. 39

seafood platter for 2 guests: wild prawns, seared scallops with bacon parsnip and pear puree, lobster rainbow seaweed salad, cold smoked tuna, pan fried barramundi, salmon roe, miso sablefish. Also enjoy 3 warm sauces, puree blends, sea asparagus, fondant potatoes and baked clapshot vegetables g.f. Market Price

land and sea platter of steak Diane, confit duck, pan fried barramundi, wild prawns sautéed in a lobster dynamite beer butter, seared scallops with bacon parsnip and pear puree. demi glaze, beet emulsion, carrot and ginger puree compliment fondant potatoes and baked clapshot vegetables g.f. 78

prawn and saffron butter sautéed seabass, smashed peas, zucchini, fondant potatoes & baked clapshot vegetables. Complimenting the plate is green pea foam, beet emulsion and citrus droplets g.f. 38

pan seared wild-caught swordfish in mash flakes, sautéed spinach, roasted pancetta lardons, lemon and caper butter sauce. served with fondant potatoes and baked clapshot vegetables g.f. 39

classical steak Diane finished with mushrooms, shallots, Cognac cream sauce. served with sautéed spinach, smashed peas, fondant potatoes and baked clapshot vegetables g.f. 45

### **ENDING ON A SWEET NOTE**

trio of crème brûlée offering orange ginger, chocolate and lavender vanilla, all caramelized for that perfect crispy surface. served with caramel popcorn and Scottish shortbread g.f.

Sticky toffee pudding, warm date pudding with warm toffee sauce and vanilla ice-cream  
chocolate pistachio mousse, almond Scottish shortbread and pistachio gelato g.f.

16 each

### **DESSERT TRIO**

orange ginger crème brûlée, sticky toffee pudding and chocolate pistachio mousse 24

### **HOT BEVERAGES**

French press coffee regular or decaf 6

americano, cappuccino, latte, hot chocolate 6

chai latte 6



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