





OYSTER BAR

Natural Oysters		½ doz	doz
Freshly Shucked and served with lemon		\$19	\$32
TRIO OF DRESSINGS Wasabi Paste <i>GF</i> Asian Fusion Dressing <i>GF</i> Tomato Vinaigrette <i>GF</i>	\$5		
Cooked Oysters			
SIGNATURE MIXED DOZEN 4 Natural + 4 Kilpatrick + 4 Panko			\$39
CLASSIC KILPATRICK Cooked in the shell and topped with Worcestershire sauce and bacon <i>GF</i>		\$20	\$38
PERFECTLY PANKO CRUMBED Deep fried and served on a bed of Asian style salad		\$20	\$38











Other

LUNCH PLATE	\$20
Smoked salmon, salad, bread and dressings	
CHIPS GF	\$8
WARM BREAD Served with butter	\$6

Please allow 20 minutes for cooked food, longer during peak period. Thank you!

The kitchen is closed from 3:45pm.

Freshly shucked natural oysters available until 4:30pm.











DRINKS MENU

WineGlassBottleJANSZ\$12\$45

• Sparkling

DEVIL'S CORNER

DEVILS CORINE

- Sparkling
- Chardonnay
- Rosé

FREYCINET VINEYARD

- Riesling
- Sauvignon Blanc

HOLM OAK

- Pinot Gris
- Moscato

Beer \$12

CASCADE

- Draught
- Premium Light

JAMES BOAG'S

- Premium Lager
- Premium Light

CRAFT BEERS

- Lager
- Draught
- Pale Ale
- IPA
- Stout
- · Mid-strength

FUEL FOR LOVE









Cider \$12

- Pagan Cider Apple
- Pagan Cider Cherry

Spirits \$15

Spirit of Bruny Gin & Soda

Oyster Shooter \$10

Fresh oyster, vodka, tomato juice with a squeeze of lemon

Soft Drinks \$5.50

Cola Lemonade Lemon Lime Lemon Lime & Bitters Ginger Beer Sparkling Apple Juice Sparkling Raspberry Juice Apple Juice Orange Juice Blackcurrant Fruit Drink Sparkling Water (330 ml) Still Water (330 ml)







FUEL FOR LOOVE