





OYSTER BAR

NATURAL OYSTERS	½ dozen	dozen
FRESHLY SHUCKED GF Served with lemon	\$19	\$32
+ Add a Trio of Dressings <i>GF</i> \$5 Includes Asian Fusion Dressing, Tomato Vinaigrette, and Wasabi Paste		
COOKED OYSTERS		
SIGNATURE MIXED DOZEN 4 Natural + 4 Kilpatrick + 4 Panko		\$39
CLASSIC KILPATRICK GF Cooked in the shell and topped with Worcestershire sauce and bacon	\$20	\$38
PERFECTLY PANKO CRUMBED Deep fried and served on a bed of Asian style salad	\$20	\$38











OYSTER BAR

OTHER FOOD

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.

10% surcharge applies to Sunday and public holidays.











OYSTER BAR

DRINKS MENU

Wine

Glass \$13 Bottle \$45

JANSZ

Sparkling

DEVIL'S CORNER

- Chardonnay
- Rosé

FREYCINET VINEYARD

- Riesling
- Sauvignon Blanc

HOLM OAK

- Pinot Gris
- Moscato

Cider

\$12

- Pagan Cider Apple
- Pagan Cider Cherry

Beer

\$12

CASCADE

Draught

JAMES BOAG'S

- Premium Lager
- Premium Light

CRAFT BEERS

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

Soft Drinks

\$5.90

Cola

Lemonade

Lemon Lime

Lemon Lime & Bitters

Ginger Beer

Sparkling Apple Juice

Sparkling Raspberry Juice

Apple Juice

Orange Juice

Sparkling Water

oparking water

Still Water

Spirits

\$15

- Spirit of Bruny Gin & Soda
- Overeem Whisky (shot)

Oyster Shooter

\$10

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





