

# Oyster Bar Menu

Natural Oysters	Single	½ Doz	Doz
Naked Freshly shucked and served with lemon	\$2.50	\$13	\$26
Dressed Naked oysters served with 3 dressings on the side		\$16	\$29

### **Cooked Oysters**

Get Shucked prides itself on freshness; our cooked items are prepared when ordered.

	½ Doz	Doz
Oysters Kilpatrick Cooked in the shell and topped with Worcestershire sauce and Boks bacon.	\$17	\$30
Panko Crumbed Our take on mixing flavours from Asia. A panko crumbed oyster sits on a nest of rice noodle salad, topped with a tasty dressing.	\$17	\$30
Mixed Dozen 4 Kilpatrick oysters, 4 Panko Crumbed and 4 naked oysters		\$30



Lunch Plate Bruny Island Smokehouse hot smoked salmon with we salad and dips.	<b>\$16</b> arm bread,
Warm Artisan Bread Served with butter.	\$5
or	
Add dippy bits, tomato vinaigrette, wasabi cream	\$8
Hot chips Yes, they come with sauce!	\$6
Specials  See the board incide or ask our usually friendly staff	



## **Drinks**

#### **Beers**

Devils Brewery Pale Ale	\$9
Devils Brewery Lager	\$9
Devils Brewery IPA	\$9
Devils Brewery Smoked Porter	\$9
James Boags Premium (Tas)	\$8
Cascade Pale Ale (Tas)	\$8
Cascade Draught (Tas)	\$8
Cascade Premium Light (Tas)	\$7



## **Drinks**

#### Cider

Apple Cider (Tas)	\$8
rippie Grace (ras)	<b>7</b> -2

Wines	Glass	Bottle
42 degrees Sauv Blanc (Tas)	\$9.5	\$42
Devils Corner Chardonnay (Tas)	\$8.5	\$38
Devils Corner Riesling (Tas)	\$8.5	\$38
Pipers Pinot Grigio (Tas)	<b>\$9</b>	\$42
Pipers Rose	\$9	\$42
Sparkling		
Jansz Cuvee	\$9	\$42
Devils Corner Sparkling	\$8.5	\$38



## **Drinks**

## **Spirits**

Iron House Small Batch Gin and Tonic	\$10
Non- Alcoholic	
Gillespie's Ginger Beer	\$5.5
The Good Apple (TAS) Sparkling Blackcurrant, Raspberry or Apple	\$4.5
Strangelove Lemon Squash Holy Grapefruit	\$4.5
Tonic water	\$4
Hartz Mineral water	\$4
Hartz Cola	\$4.5
Hartz Lemonade	\$4.5



Can't get enough of Get Shucked eh!

# Take away menu

Please order at the bar or use our drive through.

Natural Oysters			½ Doz	Doz
Naked Freshly Shucked			\$13	\$26
Live			\$9	\$18
You need to shuck these.				
Marie T's Worcestershire sauce For making the best Kilpatricks.		\$12 bottle		
Lemons	½ 50c	\$1		
Shucking Knives		\$10		