

OY! STERS



HOME OF THE KNYSNA OYSTER

OYSTERS ARE SUSTAINABLY COLLECTED BY HARVESTERS
WHO ARE RELIANT ON WEATHER AND SEA TIDES

PURE

Served on Ice with Fresh Lemon & Tabasco

- COASTAL COCKTAIL - 24
- COASTAL MEDIUM - 42
- COASTAL LARGE - 50
- CULTIVATED - 35

LOADED

Cultivated Oysters, with a Delicious Twist

- FRESH CEVICHE - 38
- Lime, Tomato, Coriander -

- TANGY ASIAN SOY - 38
- Ginger, Garlic, Sweet Soya -

- GRILLED BLUE CHEESE - 38
- Blue Cheese & Garlic Butter -

- SPICY MEXICAN SALSA - 38
- Jose Cuervo Tequila, Tomato Cocktail, Spicy Salsa -



HEROES

- OYSTER & PRAWN TAPAS - 290

Three Medium Coastal Oysters, Three Cultivated Oysters, and Six Poached Quayside Prawns. Served with an Asian Dipping Sauce

- OYSTERS IN GARLIC - 155

Six Cocktail Coastal Oysters, grilled in Blue Cheese & Garlic Butter. Served with Freshly Baked Artisan Bread

- OYSTER SOUP - 95

Creamy and Decadent Soup, with Freshly Shucked Cultivated Oysters. Served with Freshly Baked Artisan Bread



OYSTER EXPERIENCE

- 1 x Large Coastal
- 1 x Medium Coastal
- 1 x Cocktail Coastal
- 1 x Cultivated

served with Rock Salt & Rosemary Baguette



145

ADD A GLASS OF
LEOPARD'S LEAP BUBBLES @ 20