

FRESH OYSTERS



COASTAL COCKTAIL	16
COASTAL MEDIUM	38
COASTAL LARGE	45
CULTIVATED	28

GOURMET DRESSED OYSTERS

CEVICHE	35
Lime, fresh Salsa and Coriander	
ASIAN	35
Ginger, Garlic, Sweet Soy	
SUSHI	50
Salmon Rose, pickled Oyster, Mayo	
BLUE CHEESE	40
Grilled: Garlic Butter & Blue Cheese	
SMOKED PAPRIKA	35
Grilled: Japanese Mayo, smoked Paprika & Parmesan	
MEXICAN SALSA	38
Shucked: Tequila, Tomato Cocktail, spicy Salsa	
PANKO	38
Fried: Ginger & spicy Tomato sauce	
TEMPURA ASIAN	40
Fried: Asian dressing	
OYSTER DELIGHT ONE	125
Panko, smoked Paprika, Ceviche, Mexican Salsa	
OYSTER DELIGHT TWO	135
Tempura, Blue Cheese, Sushi, Asian	

OYSTER SPECIALITIES

OYSTER & PRAWN TAPAS	240
Three medium coastal Oysters, three cultivated Oysters and six poached Quayside Prawns served on ice with Asian dipping sauce	
OYSTERS IN GARLIC	155
Six cocktail coastal Oysters grilled in Blue Cheese & Garlic Butter served with fresh Artisan bread	
OYSTERS TEMPURA	135
Six coastal cocktail Oysters, Tempura fried, served with an Asian dipping sauce	
CREAMY OYSTER SOUP	150
A rich, creamy soup with fresh coastal Oysters inside, served with Croutons	

34 SOUTH OYSTER EXPERIENCE

1 x Large Coastal, 1 x Medium Coastal, 1 x Cocktail Coastal, 1 x Cultivated, served with Rock Salt & Rosemary Baguette

120

Add a glass of Leopard's Leap Bubbles

140

OYSTERS



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