

## FRESH OYSTERS




COASTAL COCKTAIL	18
COASTAL MEDIUM	40
COASTAL LARGE	48
CULTIVATED	30

## GOURMET DRESSED OYSTERS

CEVICHE Lime, fresh Salsa and Coriander	38
ASIAN Ginger, Garlic, Sweet Soy	38
SUSHI Salmon Rose, pickled Oyster, Mayo	50
BLUE CHEESE Grilled: Garlic Butter & Blue Cheese	40
SMOKED PAPRIKA Grilled: Japanese Mayo, smoked Paprika & Parmesan	38
MEXICAN SALSA Shucked: Tequila, Tomato Cocktail, spicy Salsa	38
PANKO Fried: Ginger & spicy Tomato sauce	38
TEMPURA ASIAN Fried: Asian dressing	40
OYSTER DELIGHT ONE Panko, smoked Paprika, Ceviche, Mexican Salsa	130
OYSTER DELIGHT TWO Tempura, Blue Cheese, Sushi, Asian	145

## OYSTER SPECIALITIES

OYSTER & PRAWN TAPAS Three medium coastal Oysters, three cultivated Oysters and six poached Quayside Prawns served on ice with Asian dipping sauce	245
OYSTERS IN GARLIC Six cocktail coastal Oysters grilled in Blue Cheese & Garlic Butter served with fresh Artisan bread	155
OYSTERS TEMPURA Six coastal cocktail Oysters, Tempura fried, served with an Asian dipping sauce	135
CREAMY OYSTER SOUP A rich, creamy soup with fresh coastal Oysters inside, served with Croutons	150
OYSTER & GRAVLAX NEST  Salmon Gravlax, Marinated Oysters, Cucumber Herb Salad served with Toasted Rosemary Baguette Bruschetta	150

# 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

**Add a glass of Leopard's Leap Bubbles**

140

120

# OYSTERS



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