

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 - 40**
- Lime, Tomato, Coriander -
- TANGY ASIAN SOY - 40**
- Ginger, Garlic, Sweet Soya -
- GRILLED BLUE CHEESE - 40**
- Blue Cheese & Garlic Butter -
- SPICY MEXICAN SALSA - 40** 
- Jose Cuervo Tequila, Tomato Cocktail, Spicy Salsa -

HEROES

OYSTER & PRAWN TAPAS - 295

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

OYSTERS IN GARLIC - 165

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

OYSTER SOUP - 99

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

Leopard's Leap

155

ADD A GLASS OF
LEOPARD'S LEAP BUBBLES @ 20