Oyster Cove
Restaurant & Bar

ENTRÉES

Thyme & Sea Salt Loaf
Spiced red onion-beetroot jam, watercress-butter, sweet pepper pesto
Watercress butter 9.0
All dips 12.0

Foveaux's Finest Seafood Pot 19.0
Stewart Island Salmon, green lipped mussels, Blue Cod, paua shavings, lemon cheek, toasted bread
(tomato base option available) **GF**

Local Titi Island Bird 18.0
Muttonbird confit, soft neck garlic, sweet potato fritter, baby kale, citrus mayo, micro cress

Paua Cob Loaf 21.0
Baked cob loaf, minced paua, crème fraîche, flat leaf parsley, olive oil, Himalayan Salt

Scallop Trio 18.5
Pan seared, crumbed, pâté, bitter leaves, sesame tuille, gin-raspberry coulis

Lamb Cutlets GF 19.0
Horopito rub, beetroot salsa, mint-feta crumb, pea purée, parsnip crisps

Venison Tenderloin GF 20.0
Served rare, cauliflower-cheese crumble, kumara discs, port-juniper berry reduction

Oyster Selection 1/2 doz 39.0
1 doz 59.0

Natural - Malt vinegar salt, watercress butter, toasted bread
Battered - Crisp Lager batter, popped caper-parsley mayo, preserved lemon
Crumbed - Homemade salt-pink-peppercorn crumb, baby dill-sweet gherkin rémoulade
Grilled - Pancetta, shallots, black sauce, mascarpone
All oysters come with game chip basket & bitter leaf salad

MAINS

Mussel Bed 28.0
Shaved coconut, sweet pepper pesto, crushed garlic butter, bitter leaves, charred bread

Stewart Island Salmon GF 36.0
Burnt chia-peppercorn crust, truffled cannellini beans, fennel-red cabbage slaw chipotle-cilantro dressing

Crayfish Tail GF 49.0
Butterflied cray tail, double cream, smoked cheddar, olive oil crushed potato, Champagne Beurre Noisette

Blue Cod 39.0
Classic battered or oven baked, game chip basket, kiwi slaw, house made tartare, malt vinegar emulsion

Seafood Platter 69.0
Green lipped mussels, salt-pepper squid, crumbed scallops, battered Blue Cod, Stewart Island Salmon, prawn skewers, house made tartare, grilled lemon cheeks, bitter leaves

Lamb Rump 36.0
Butternut goat cheese mash, sweetpea pie, slender stems, mint-white balsamic glaze

300g Scotch Fillet 38.0
Coconut fried kumara chips, braised baby cabbage, Yorkshire Pudding, hickory smoked bourbon sauce

Filet Mignon 40.0
Proscuitto wrapped, melted field mushrooms, spinach-potato-blue cheese croquette espresso madeira jus

Free Range Chicken Crock Pot 32.0
Free range chicken breast, baby swiss browns, double mustard mascarpone, spinach-kale leaves, garlic-herb dumplings

Sides

Wild Chip Basket	6.0
Slender Stems	7.0
Bitter Leaf Salad	5.0