



Oyster Cove

Restaurant & Bar

ENTRÉES

Thyme & Sea Salt Loaf 12.5

Spiced red onion-beetroot jam, whipped watercress-butter, sweet pepper pesto

Foveaux's Finest Seafood Pot 21.0

Stewart Island Salmon, green lipped mussels, Blue Cod chunks, garlic prawn tails, Paua, creamy seafood sauce, toasted bread, watercress butter. *(GF option available)*

Local Titi Island Bird 19.0

Muttonbird confit, soft neck garlic, sweet potato fritter, citrus mayo, micro cress

Paua Cob Loaf 21.0

Baked cob loaf, creamed Paua, garlic shoots herbed crème fraîche, olive oil, Himalayan Salt

Mussel Bed 18.0

Shaved coconut, sweet pepper pesto, crushed garlic butter, lemon-cream sauce, bitter leaves, toasted Italian stick

Lamb Cutlets GF 20.0

Horopito rub, beetroot jam, pea purée, cauliflower - feta crumb, Kumara shavings

Oyster Selection *(GF option available)*

Pacific Oysters 1/2 doz 30.0

Pacific Oysters 1 doz 54.0

Bluff Oysters (when in season) 1/2 doz 34.0

Bluff Oysters (when in season) 1 doz 58.0

Natural (Pacific Oysters) - Malt vinegar - mint - red onion - emulsion, toasted rye bread, bitter leaf salad

Grilled (Pacific Oysters) - Manuka bacon, shallots, black sauce, mascarpone, toasted rye bread, bitter leaf salad.

Baked (Pacific Oysters) - Tomato compote, parmesan cheese, watercress butter, toasted rye bread, bitter leaf salad

All dozen oysters come with chip basket

MAINS

Stewart Island Salmon GF 36.0

Burnt chia-peppercorn crust, warm-potato-fennel-red cabbage salad, slender stems, chipotle-cilantro dressing, grilled lemon

Crayfish Tail 69.0

Butterflied Craytail, olive crushed potatoes, slender stems, pickled red onions, smoked cheddar, lemon butter sauce

Blue Cod *(GF Option Available)* 39.0

Battered or herb egg coated, rustic fries, slender stems, house made tartare, kiwi slaw, malt vinegar emulsion

300g Scotch Fillet GF 41.0

Surf of the day - Watercress butter, rustic fries, kiwi slaw, slender stems, beef jus

Turf - Manuka smoked bacon, portobello mushroom, rustic fries, kiwi slaw, slender stems, merlot beef jus

Horopito Lamb Salad 25.0

Blackened lamb rump, mint-feta crumb, charred red pepper, quinoa, kumara crisps, bitter leaves, plum salsa, garlic aioli

Waitoa Free-Range Chicken Salad 28.0

Southland crumbed chicken strips, manuka bacon, thyme-garlic croutons, soft boiled eggs, shaved parmesan, garlic aioli

Seafood Salad 26.5

Stewart Island salmon, green lipped mussels, prawn tails, crispy octopus, blue cod chunks, kiwi slaw, chipotle-cilantro dressing

Seafood Platter *(GF Option Available)* 79.0

Green lipped mussels, battered blue cod, garlic prawns, pacific oysters, crispy octopus, Stewart Island salmon, bitter leaves, tartare, malt vinegar emulsion

Vegetarian Rummage Platter 28.0

Warm-potato-fennel-red cabbage salad, bitter leaves, kumara fritters, toasted rye, Brie cheese, sweet pepper pesto, beetroot jam, watercress butter, smoked cheddar.

Sides

Slender Stems 8.0 Garlic Prawns 9.0

Fried Eggs 4.5

Rustic Chip Basket 7.0

Kumara Chip Basket 8.0

Bitter Leaf Salad 5.0

Portobello Mushrooms 8.0

Battered Blue Cod 10.5

Pacific Oysters (minimum of 3) 4each