



Oyster Cove

Restaurant & Bar

LUNCH MENU

Thyme & Sea Salt Loaf

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

Watercress butter 9.0 / All dips 12.0

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 dozen oysters come with game chip basket and bitter leaf salad

Foveaux's Finest Seafood Pot

21.0

Stewart Island Salmon, green lipped mussels, Blue Cod, paua shavings, lemon cheek, toasted bread (tomato base gluten free option available)

Mussel Bed

G/F 18.5

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

Paua Cob Loaf

21.0

Baked cob loaf, paua slices, crème fraîche, flat leaf parsley, olive oil, Himalayan Salt

Seafood Platter

G/F 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

Stewart Island Salmon

19.0

Burnt chia-peppercorn crust, sweet potato fritter, tart lemon-caper mayo, bitter leaves

Blue Cod Buttie

22.5

Battered Blue Cod, wild rocket leaves, smoked tomato compote, popped caper mayo, game chip basket

Classic Blue Cod

25.0

Crisp lager battered Blue Cod, kiwi slaw, game chip basket, house made tartare, malt vinegar emulsion

Seafood Salad

26.5

Salt-pepper squid, salmon chunks, prawn tails, Blue Cod, baby kale, red cabbage, chipotle mayo

Horopito Lamb Salad

G/F 25.0

Blackened lamb rump, mint-feta crumb, kumara shavings, quinoa, bitter leaves, plum salsa

Organic Free Range Chicken Salad

G/F 25.0

Grilled chicken, Manuka smoked bacon, soft boiled egg, thyme-garlic croutons, caesar dressing

Hereford Beef Burger

25.0

200g beef pattie, smoked cheddar, beetroot jam, manuka smoked bacon, baby leaves, aioli

Grilled Chicken Sliders

23.0

Grilled chicken, crushed avocado, spiced apricot relish, melted brie, crispy bacon, bitter leaves