



Oyster Cove

Restaurant & Bar

ALL DAY SUMMER MENU

Oven Baked Mini Loaf		12.5
Spiced red onion-beetroot jam, watercress butter, sweet pepper pesto		
Cloudy Bay Clams		23.0
Shaved coconut, red curry, coriander, lime, charred bread		
Smoked Salmon		22.5
House smoked salmon, citrus crème, watercress, edamame beans, orange, chioggia beets		
Foveaux Seafood Chowder	GF on request (tomato based)	24.0
Stewart Island Salmon, Green lip mussels, clams, prawns, blue cod, grilled bread		
Paua Cob Loaf		23.5
Creamed paua, citrus crème fraîche, parsley, olive oil, Himalayan Salt		
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Green Goddess Linguine	V	22.0
Grilled courgette, fennel, edamame, spinach, parmesan, watercress pesto, crème fraîche		
Grilled Beef Sandwich		24.0
130g Beef sirloin, avocado, chipotle mayo, tomato, swiss cheese, belly bacon, rocket		
Free Range Chicken Salad		25.0
Fried chicken, Manuka smoked bacon, 64-degree egg, cos lettuce, garlic croutons, anchovy aioli, parmesan cheese		
Lamb Salad	G/F	26.0
Marinated lamb rump, baby spinach, red quinoa, pomegranate, mint yogurt, dukkah		
Seafood Salad	G/F D/F on request	26.5
Whole Tiger prawns, local salmon, crispy octopus, Blue cod, fennel slaw, chipotle lime mayo		
Chia Crusted Salmon Fillet	G/F	27.5
Roasted fennel, asparagus, spinach, onion purée, squid ink mayonnaise		
Blue Cod		28.5
Lager battered Blue Cod, classic kiwi slaw, skin on chips, house tartare, lemon		
Seafood Platter		85.0
Green lip mussels, salt n pepper squid, battered Blue Cod, house smoked Salmon, poached prawns, natural half shell oysters, tartare, lemon cheeks, mixed salad		
Sides		
Fried Eggs		4.5
Rocket, Orange & Pea Salad		5.0
Rustic Chip Basket		7.0
Edamame Beans, sea salt, lemon		8.0
Portobello Mushrooms, garlic herb, sea salt		8.0
Garlic Prawns		9.0