



Oyster Cave

Restaurant & Bar

SUMMER MENU

Oven Baked Mini Loaf		15.0
Traditional garlic butter, balsamic reduction & olive oil, rocket pesto		
Soup of the Day	GF	15.0
Made from the freshest ingredients & served with ciabatta bread		
Mutton Bird Two Ways		35.5
Croquettes, Rillette, sliced kumara, chioggia beets, grilled fennel served with orange glazed & lemon pickled aioli		
Paua Cob Loaf		25.0
Creamed paua, citrus crème fraîche, parsley, olive oil, Himalayan Salt		
Foveaux Seafood Chowder	GF on request (tomato based)	26.0
Stewart Island Salmon, Green lip mussels, clams, prawns, blue cod, grilled ciabatta bread		
Homemade Fish Cake	GF	22.5
Watercress and fennel salad, hollandaise, vierge sauce		
Green Lip Mussels	GF	28.0
Beure Blanc, shallots, dill leaves, ciabatta bread		
Chorizo & Mussels	GF	28.0
White wine, chorizo, shallots, cherry tomato, herbs, ciabatta		
Long Neck Clams	GF	25.0
Shaved coconut, red curry, coriander, lime, charred bread		
Cajun Spice Chicken Salad	GF on request	29.5
Crumbed Cajun spice chicken, Manuka smoked bacon, poached egg, cos lettuce, garlic croutons, Anchovy aioli, parmesan cheese		
Grilled Lamb Rump	GF	28.0
Marinated lamb rump, parsley potato, wilted greens, honey glazed baby carrots, mint yogurt, pomegranate and balsamic reduction		
Seafood Risotto	GF	28.5
Tomato base Arborio rice, whole Tiger prawns, local salmon, Blue Cod, Green lip mussels, prawn cutlets, homemade lemon pickle, parmesan cheese		
Grilled Steak Sandwich		28.0
130g Sirloin steak, pinot onion, bacon & tomato jam, rocket lettuce, melted aged cheddar cheese, smoked paprika aioli		
250g Sirloin Steak	GF	36.5
Fondant potato, baby carrots served with three peppercorn sauce		
Salt & Pepper Squid Salad		25.0
With crispy noodle salad & lemon pickle aioli		
Warm Roasted Vegetable Salad	V	20.0
Medley of roast vegetables, mesclum salad, crispy noodles, plum vinaigrette		
Blackened Roasted Local Salmon	GF	36.0
Broccoli florets, rosti potato, caramelised red onion, sweet potato purée		
Blue Cod	GF on request	32.0
Lager battered Blue Cod, classic kiwi slaw, chips, tartare sauce, lemon wedge		
Seafood Platter - to share		120.0
Green lip mussels, salt n pepper squid, battered Blue Cod, smoked salmon, creamy garlic prawns, natural half shell oysters, lemon wedges, tartare sauce, garden salad		
Sides		
Fried eggs x2		5.0
Garden salad		5.0
Rustic chips basket		7.0
Roasted vegetables, pomegranate oil		8.0
Portobello Mushrooms, garlic herb, sea salt		13.0
Diavolla prawns or creamy garlic prawns		15.5