



Wednesday 18th December

OYSTERS

Te Matuku

Clevedon

5 each / 55 Dozen

Minimum 3 pieces, choose them...

... Natural

with lemon, Chardonnay
vinegar & shallots

... Dressed

with gochujang, citrus

... Battered

with wasabi mayo

FOR THE TABLE

House-marinated olives (V, G)	8.5
Potato sourdough with No 29 olive oil (V)	9.5
Whipped kingfish, charred bread, sweet onions, watercress	19

TO START

Beetroot and goats curd salad, curly kale, orange blossom dressing (G, V)	21
Ceviche, citrus, coconut, coriander, chilli (G)	24
Salt and pepper squid, yuzu sauce, sprouts, radish, peanuts	21
West coast heirloom and baby mozzarella salad, golden raisin ximenz dressing	24
Mahimahi sashimi, blood orange, daikon, green chilli	24

MAINS

Battered line caught fish & house triple-cooked chips	29
Market fish, fregola, grilled asparagus, cauliflower yoghurt, shellfish emulsion	37
Roasted cauliflower steak, kale saag, crispy tofu (V, G)	28
Beef Sirloin, confit tomato, tender stem cauliflower, basil aioli (G)	38
Whole flounder, lemon, capers, parsley, butter (G)	34

SIDES

Asparagus, beans, miso walnuts, crispy shallot (G, VE)	12
Baby perla potatoes, spicy nori butter (G, V)	10
Kale & cauliflower macaroni and cheese (V)	16
Green salad, melon, cucumber, soft herbs, lemon, pistachio (G, VE)	14

PUDDINGS & CHEESES

Strawberry frangipane tart, white chocolate mousse, macerated strawberries	16
Chocolate torte, vanilla mascarpone (G)	16
Saffron and honey crème brulee (G)	16
Hand picked New Zealand cheeses, fruit chutney, pickled carrot, candy nuts	19/38

(G) Gluten free (V) Vegetarian

One bill per table please. Gratuities are not included, but greatly appreciated.

We recommend you book your pick up at least 1 hour prior to your intended departure time by calling the following companies:

Island 09 372 4111

Easy transport 022 612 6760

Executive 09 372 0088

Express 0800 700 789

WINES BY THE GLASS

{ Bubbles }

	Glass
Sartori Prosecco NV, <i>Italy</i>	13
Hunter's Miru Miru NV, <i>Marlborough</i>	16
Peacock Sky Blanc de Noirs 2014, <i>Waiheke</i>	19
Billecart-Salmon Brut NV, <i>Champagne</i>	25

{ Whites }

Oyster Inn Sauv Blanc 2018, <i>Marlborough</i>	13
Drowsy Fish Sauv Blanc 2016, <i>Marlborough</i>	14
Passage Rock Sauv Blanc 2019, <i>Waiheke</i>	15
Kumeu Village Chardonnay 2017, <i>Kumeu</i>	13
Goldie Estate Chardonnay 2017, <i>Waiheke</i>	16
Kennedy Point Chardonnay 2018, <i>Gisborne</i>	18
Trinity Hills Pinot Gris 2019, <i>Hawkes Bay</i>	13
Passage Rock Pinot Gris 2018, <i>Waiheke</i>	14
Obsidian Estate Pinot Gris 2019, <i>Waiheke</i>	18
Lawson's Dry Hills Riesling 2016, <i>Marlborough</i>	13
Hunters Riesling 2019, <i>Marlborough</i>	14

{ Rosés }

Black Barn 2019, <i>Hawkes Bay</i>	13
Passage Rock 2019, <i>Waiheke</i>	14
Soho Westwood 2019, <i>Waiheke</i>	15

{ Reds }

Hay Paddock Pitchfork 2016, <i>Waiheke</i>	16
Soho Revolver 2017, <i>Waiheke</i>	17
Passage Rock Sister 2016, <i>Waiheke</i>	18
Trinity Hill Syrah 2016, <i>Hawkes Bay</i>	13.5
Obsidian Syrah 2017, <i>Waiheke</i>	18
Trinity Hill Pinot Noir 2017, <i>Hawkes Bay</i>	13
Lawson's Dry Hills 2015, <i>Marlborough</i>	16
Two Paddocks PICNIC 2018, <i>Central Otago</i>	18
Land Of Fire Malbec 2018, <i>Argentina</i>	12

{ Dessert }

Alvear Moscatel, <i>Spain</i>	12.5
Miro Madame Rouge, <i>Waiheke</i>	18.5

BOTTLED

Heineken Lager (330ml, 5% ABV)	9
Corona (330ml, 4.5% ABV)	9.5
Heineken 0% (330ml, 0% ABV)	8
Hallertau #1 Luxe Lager (330ml, 4.5% ABV)	12.5
Hallertau #2 Statesman (330ml, 5.3% ABV)	12.5
Hallertau #5 Pilsnah (330ml, 5.0% ABV)	12.5
Hallertau #7 Maximus IPA (330ml, 5.8% ABV)	12.5
Garage Project Pilsner (330ml 6.7% ABV)	12.5
Garage Project Fugazi (330ml, 2.2% ABV)	8.5
Garage Project Cereal Stout (330ml, 4.7% ABV)	12.5
Somersby Pear Cider (330ml, 4.5% ABV)	9.5
Rekorderlig Cider Raspberry & lime (330ml, 4.5% ABV)	12
Moa Apple Cider (330ml, 5% ABV)	10.5

TAP BEER (400ml)

Moa Original Lager	9.5
Moa XPA	10
Moa South Pacific IPA	10
Waiheke Brewed "Heke" Lager	9.5



Planning a gathering of friends for lunch or dinner? Or colleagues for a strategy meeting or brainstorm getaway? With views to inspire you, our private room 'The Pearl' is the perfect spot to host your guests in exclusive privacy. Whether a dinner for 36 or a standing cocktail for 60 the Pearl Room is perfect to celebrate in casual, relaxed island style.

COME FOR DINNER, STAY FOR BREAKFAST!

Come for dinner, and stay for breakfast! Escape from the city in 35 minutes and hide away at the Inn! Sleep in or be back in time for your 9am meeting!

We've got 3 luxurious rooms with super-king beds, satellite TV, heating and air-con and fabulous A&SOP amenities. Rates include breakfast for two and transfers from Matiatia Ferry.

Book online www.theoysterinn.co.nz

ALL GOOD ORGANICS

Summer Orangeade	9
Almighty – Carrot/orange/tumeric	9.5
Kombucha – Lemon/ginger or Cherry/Plum	9.5

ANTIPODES

Large Sparkling / Large Still	13.5
Small Sparkling / Small Still	7

HOMEMADE FRESH GINGER SPARKLING or

HOMEMADE FRESH LEMONADE 7 glass / 14 jug / 25 pitcher

We proudly serve ISLAND COFFEE & T Leaf TEA

black / milk	4/4.5
English Breakfast, Earl Grey, Green Sencha, Jasmine	4
Chamomile, Peppermint,	4