


THE
Oyster
Inn
 Tuesday 19th June

OYSTERS		
Te Matuku, <i>Waiheke Island</i> 5 each / 55 dozen		Bluff, <i>Bluff</i> 6 each / 66 dozen
<i>Minimum 3 pieces, choose them...</i>		
... Natural with lemon, Chardonnay vinegar & shallots	... Battered with wasabi mayo	... Kilpatrick with house smoked bacon

FOR THE TABLE

House-marinated olives (V, G)	8.5
Taramasalata, pistachio, bottarga, chervil, lavosh	11
Wild Wheat kumara sourdough with <i>your choice</i> of Waiheke's finest olive oil (V)	9.5

Azzuro Groves

Tuscan blend. Lively aroma with a mellow flavor

Number 29

Tuscan varietal olives. Fresh and fruity with a spicy finish

Rangihoua Estate

Verdale, Mission & Ascalano olives. Creamy base, overtones of herbs & apple peel

TO START

Trevally sashimi, white soy, yuzu, mirin, crackling crumb, kale cress, radish	24
Beetroot tartin, caramelized onion jam, goats curd (V) *	19
Salt & pepper squid, bean sprouts, coriander, <i>nam jim</i> , crushed peanuts (G) *	21.5
Smoked kahawai bruschetta, sweet onions, watercress	19
Crispy five spiced Southland lamb ribs *	21

MAINS

Pan fried market fish, capsicum & tomato chickpea ragù, root vegetable chips (G)	33
Sheet pasta, pumpkin, house made ricotta, crispy sage, burnt butter (V) *	27
Line caught Hauraki Gulf beer battered fish & house triple cooked chips *	27
Lamb backstrap, freekeh, pomegranate, smoked labnah, mint verde, candied walnuts	34
Braised beef cheek, cauliflower four ways, jus (G) *	29

2 COURSE SPECIAL

Your choice of one starter and one main with *	40
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SIDES

Garden herb salad, lemon, olive oil (G, V)	9.5
Roast new potatoes, soft herbs (G)	9.5
Macaroni cheese with bacon	16
Brussel sprouts, kimchi butter (G, V)	9.5

PUDDINGS

Sticky date & walnut loaf, baileys butterscotch, coconut ice cream	16
Honey and thyme brulée (G)	16
Chocolate fondant, vanilla ice cream, berry coulis	18
Apple crumble, vanilla ice cream	16

CHEESE

Grinning Gecko brie (Whangerai) - Cumin gouda (Waikato) - Blue Rhapsody (Pohangina)		
Served with honeycomb, candied walnuts, house made lavosh		
One Cheese 18	Two Cheese 32	Three Cheese 46

(G) Gluten free (V) Vegetarian

One bill per table please. Please note in summer months the taxi companies are very busy.

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

Veuve Clicquot NV, <i>Champagne, France</i>	25
Hunter's Miru Miru NV, <i>Marlborough</i>	14

WHITES

The Oyster Inn Sauv Blanc 2017, <i>Marlborough</i>	13
Man O'War Gravestone Sauvignon Blanc 2016, <i>Waiheke</i>	16
Two Paddocks Picnic Riesling 2017, <i>Central Otago</i>	15
Bald Hills Riesling 2010, <i>Central Otago</i>	15
Amisfield Pinot Gris 2017, <i>Central Otago</i>	17
Mudbrick Pinot Gris 2017, <i>Marlborough</i>	16
Palliser Pencarrow Chardonnay 2017, <i>Martinborough</i>	13
Man O'War Valhalla Chardonnay 2016, <i>Waiheke</i>	17
Goldie Estate Reserve Chardonnay 2016, <i>Waiheke</i>	18.5
Cable Bay Viognier 2017, <i>Waiheke</i>	17
Gancedo Capricho Godello 2015, <i>Bierzo, Spain</i>	16

ROSÉS

Domaine de Pennautier 2016, <i>Carcassonne</i>	14
Soho Pink Sheep 2017, <i>Marlborough</i>	13.5

REDS

Oyster Inn Cab/Merlot 2016, <i>Waiheke</i>	13.5
Man O'War Ironclad 2011, <i>Waiheke</i>	18
Sam Harrop "Grand Amateur" 2016 (<i>Exclusively @ The Oyster Inn</i>)	17.5
Two Paddocks Picnic Pinot Noir 2017, <i>Central Otago</i>	16
Oyster Inn Pinot Noir 2011, <i>Martinborough</i>	14.5
Man O'War Dreadnought Syrah 2014, <i>Waiheke</i>	19
Obsidian Syrah 2016, <i>Waiheke</i>	17
Awaroa Syrah 2015, <i>Waiheke</i>	16
Beaujolais Griottes Gamay 2016, <i>Burgundy</i>	13

DESSERT

Miro Madame Rouge, <i>Waiheke</i>	18.5
Alvear Moscatel <i>Cordoba, Spain</i>	12.5
Johner Estate Noble Sauv Blanc 2017, <i>Gladstone</i>	12

T Leaf TEA

English Breakfast, Earl Grey, Green Sencha, Jasmine	4
Fresh ginger	4

We proudly serve ISLAND COFFEE

black / milk	4 / 4.5
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ALL GOOD ORGANICS

Blackcurrent Sparkling / Orangeade	9
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HOMEMADE FRESH GINGER SPARKLING

7

ANTIPODES

Large Sparkling / Large Still	12.5
Small Sparkling / Small Still	7

HOMEMADE LEMONADE

7 glass / 14 jug / 25 pitcher

Freshly squeezed Waiheke lemons, soda, fresh cucumber

BOTTLED

Moa Imperial Stout (500ml, 10.2% ABV)	17
Moa Southern Alps White IPA (500ml, 6.4% ABV)	18
Hallertau #1 Luxe Lager (500ml, 4.5% ABV)	16.5
Hallertau #2 Statesman (500ml, 5.3% ABV)	16.5

Heineken Lager (330ml btl, 5% ABV)	7
Moa Temperance Ale (330ml btl, 3.3% ABV)	9
Garage Project Hops on Pointe	12.5
Champagne Pilsner (330ml CAN, 6.7% ABV)	

Garage Project Fugazi (330ml CAN, 2.2% ABV)	8.5
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Moa Rhubarb & Apple Cider (330ml, 5% ABV)	10.5
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TAP BEER (400ml)

Moa Original Lager	9.5
Moa Session Pale Ale	9.5
Moa South Pacific IPA	10
Heke Lager	9.5

T SHIRTS

45

Our beach shop has Oyster Inn T-shirt in a variety of sizes, the perfect Waiheke memento!

Choose from: S, M, L, XL and XXL.



Planning a gathering of friends for lunch or dinner? Or colleagues for a strategy meeting or brainstorm getaway? With views to inspire you, our newly renovated private room 'The Pearl' is the perfect spot to host your guests in exclusive privacy. Whether a dinner for 38 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 AESOP amenities. Rates include breakfast for two, transfers from Matiatia Ferry and unlimited barista coffees and teas.

Book online www.theoysterinn.co.nz