

THE Oyster Inn

Monday 17th December

OYSTERS

Mahurangi, Warkworth
5 each / 55 dozen

Te Matuku, Waiheke Island
5 each / 55 dozen

Minimum 3 pieces, choose them...

... Natural
with lemon, Chardonnay
vinegar & shallots

... Battered
with wasabi mayo

... Bloody Mary
with chilli pork crumb
& coriander

FOR THE TABLE

House-marinated olives (V, G)	8.5
Wild Wheat kumara sourdough with No 29 (V)	9.5
Whipped Kingfish, Charred Bread, Sweet Onions, pea shoots	19

TO START

Kingfish sashimi, white soy, yuzu, mirin, crackling crumb, radish	24.5
Rare Beef, Crispy shallots, daikon, spicy miso	24
Cider Cured Salmon, wasabi crème fraiche, sweet and sour cucumbers (G)	22
Warm asparagus, shitake, mushroom crumb, crispy rice, tamarillo vinaigrette (VE)	19
Salt & pepper squid, coriander, crushed peanuts, soy, lime, palm sugar	21.5

MAINS

Market fish, cauliflower, romanesco sauce, mussels	36
Roasted eggplant, edemame falafel, mezze garnish (G, VE)	31
Line caught Hauraki Gulf beer battered fish & house triple cooked chips	28
Dry aged Angus Sirloin, celeriac & wasabi purée, shallot, carrot (G)	38
Roasted lamb rump, crispy shoulder, turnips, spiced chickpeas, carrot puree (G)	36
Whole flounder, kohlrabi, lemon, green oil	34

SIDES

Grilled asparagus, chilli ghee, crispy garlic (G,V)	12
Charred broccoli, white cabbage, za'atar marinated chickpeas, almond, mint (G,VE)	12
Macaroni cheese with bacon	16
New season perlas, smoked seaweed butter (G,V)	9

PUDDINGS & CHEESES

Poached pear, orange tuile, lemon curd, white chocolate parfait	16
Organic buttermilk cheesecake, strawberry compote, anzac biscuit crumb	16
Chocolate fondant, vanilla ice cream, berry coulis	18
Honey and thyme brulée (G)	16
Hand picked New Zealand cheeses and condiments	19/38

(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
Billecart Salmon Brut NV, <i>Champagne, France</i>	25
Hunter's Miru Miru NV, <i>Marlborough</i>	14
Sartori Prosecco NV, <i>Italy</i>	14.5
Abel Apple&Pear Methode Cider 2018, <i>Nelson</i>	9

WHITES

The Oyster Inn Sauv Blanc 2017, <i>Marlborough</i>	13
Drowsy Fish Sauvignon Blanc 2016, <i>Nelson</i>	14
Man O'War Gravestone Sauvignon Blanc 2016, <i>Waiheke</i>	16
Peregrine Rastasburn Riesling 2017, <i>Central Otago</i>	13
Black Estate Damsteep Riesling 2016, <i>Waipara</i>	14
Fromm Riesling 2017, <i>Martinborough</i>	15
Tinpot Hut Pinot Gris 2017, <i>Marlborough</i>	13
Amisfield Pinot Gris 2017, <i>Central Otago</i>	17
Mudbrick Pinot Gris 2018, <i>Marlborough</i>	16
Palliser Pencarrow Chardonnay 2017, <i>Martinborough</i>	13
Stone paddock by Paritua Chardonnay 2016, <i>Hawkes bay</i>	14.5
Goldie Estate Reserve Chardonnay 2016, <i>Waiheke</i>	18.5
'Cedalion' by Sam Harrop Chardonnay 2016, <i>Hawkes Bay</i>	19.5
Little Wing Marsanne 2017, <i>Waiheke</i>	17

ROSÉS

Black Barn 2016, <i>Hawkes Bay</i>	12
Man O'War Pinque 2018, <i>Waiheke</i>	14.5
Soho Pink Sheep 2017, <i>Marlborough</i>	13.5

REDS

Oyster Inn Cab/Merlot 2016, <i>Waiheke</i>	13.5
Soho Revolver 2017, <i>Waiheke</i>	16.5
Man O'War Ironclad 2012, <i>Waiheke</i>	18
Oyster Inn Pinot Noir 2011, <i>Martinborough</i>	14.5
Two Paddocks Picnic Pinot Noir 2017, <i>Central Otago</i>	16
Mountford Estate Liason Pinot Noir 2014, <i>Waipara</i>	17
Obsidian Syrah 2016, <i>Waiheke</i>	17
Man O'War Bellorophon Syrah 2014, <i>Waiheke</i>	19
Bodegas Castaño Ecologico, Monastrell 2017, <i>Spain</i>	11.5

DESSERT

Miro Madame Rouge, <i>Waiheke</i>	18.5
Sauternes Chateau Roumieu 2015, <i>France</i>	16.5
Alvear Moscatel Cordoba, <i>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, Chamomile, Peppermint, Fresh mint	4

We proudly serve ISLAND COFFEE

black / milk	4 / 4.5
--------------	---------

ALL GOOD ORGANICS

Blackcurrant Sparkling / Orangeade	9
Almighty – carrot/orange/tumeric	9.5
Kombucha – cherry/plum	9.5

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)	8
Sawmill Pilsner (330ml btl, 4.8% ABV)	11.5
Hallertau Maximus IPA (330ml btl, 5.8% ABV)	12.5
Garage Project Hops on Pointe	12.5
Champagne Pilsner (330ml CAN, 6.7% ABV)	

Garage Project Fugazi (330ml CAN, 2.2% ABV)	8.5
---	-----

Moa Rhubarb & Apple Cider (330ml, 5% ABV)	10.5
---	------

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 and transfers from Matiatia Ferry.

Book online www.theoysterinn.co.nz