

# THE Oyster Inn

Saturday 20<sup>th</sup> October

OYSTERS		
Te Matuku, <i>Waiheke Island</i> 5 each / 55 dozen		Mahurangi 5 each / 55 dozen
<i>Minimum 3 pieces, choose them...</i>		
<b>... Natural</b> with lemon, Chardonnay vinegar & shallots	<b>... Battered</b> with wasabi mayo	<b>... Bloody Mary</b> with chilli pork crumb & coriander

## FOR THE TABLE

House-marinated olives (V, G)	8.5
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*

## TO START

Kingfish sashimi, white soy, yuzu, mirin, crackling crumb, radish	24.5
Burrata, coal roasted celeriac, cucumber, dates, fennel, olive oil (GF)	22
Crispy five spiced Southland lamb	21
Whipped smoked kingfish, grilled sourdough, sweet onions, watercress	19
Warm asparagus, shitake, mushroom crumb, crispy rice, tamarillo vinaigrette (VE)	19

## MAINS

700g Whole roasted gurnard, chorizo & pistachio oil, saffron mayo (G)	38
Roasted lamb rump, crispy shoulder, turnips, spiced chickpeas, carrot puree (G)	35
Market fish, asparagus, pickled baby carrots, radish, cavolo nero, pea puree (G)	35
'Imam Bayildi' stuffed roasted eggplant, smoked labneh, tomato reduction (V)	26
Line caught Hauraki Gulf beer battered fish & house triple cooked chips	28
Grilled sirloin, chimmichurri, miso butter, burnt onion petals, cracked olive	34

## SIDES

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

## PUDDINGS

Spiced tamarillo clafoutis, lavender cream, honey comb	16
Apple & pear crumble, vanilla ice cream	16
Honey and thyme brulée (G)	16
Chocolate fondant, vanilla ice cream, berry coulis	18

## CHEESE

Blue Rhapsody (Pohangina) – Aged Gouda (Waikato) – Little River Brie (Nelson)

*Served with honeycomb, candied hazelnuts, 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 2018, <i>Marlborough</i>	16
Palliser Pencarrow Chardonnay 2017, <i>Martinborough</i>	13
Man O'War Valkyrie Chardonnay 2017, <i>Waiheke</i>	17
Goldie Estate Reserve Chardonnay 2016, <i>Waiheke</i>	18.5
Little Wing Marsanne/Viognier 2017, <i>Waiheke</i>	17

### 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 2012, <i>Waiheke</i>	18
Two Paddocks Picnic Pinot Noir 2017, <i>Central Otago</i>	16
Oyster Inn Pinot Noir 2011, <i>Martinborough</i>	14.5
Man O'War Bellorophon Syrah 2014, <i>Waiheke</i>	19
Obsidian Syrah 2016, <i>Waiheke</i>	17
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

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

Garage Project Fugazi (330ml CAN, 2.2% ABV)	8.5
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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 and transfers from Matiatia Ferry.

Book online [www.theoysterinn.co.nz](http://www.theoysterinn.co.nz)