

Bites

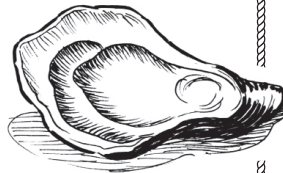
- HOUSE MARINATED OLIVES (V, GF) 8
- SOURDOUGH, Woodside Bay olive oil chervil butter 9
- MUSHROOM & TRUFFLE CROQUETTES 16
leek, pecorino, thyme (V)
- CHICKEN KARAAGE, free range soy and chilli caramel, spring onion 16

Starters

- COROMANDEL MUSSELS, 'nduja brusselsprouts, chilli, garlic & parsley 24
- SALMON CRUDO, Big Glory Bay, dill, pickled cucumber, almond gazpacho 24
- KINGFISH CEVICHE, celery juice ginger, parsley oil 24

THE Oyster Inn

{Waiheke}



Specials

CHORIZO MADELEINES 14
saffron aioli

Oysters

DELIVERED FRESH DAILY
Shucked to order

TE MATUKU OYSTERS
Waiheke Island
5.5 each / 60 dozen

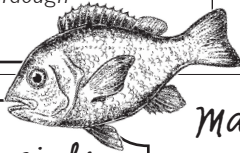
Natural: mignonette
Dressed: chilli sambal, chives
Battered: wasabi mayonnaise

The Classics

SMOKED KAHAWAI MOUSSE 20
pickled onion, celery
grilled sourdough

FISH & CHIPS 29
battered line caught fish, triple cooked
chips, crushed peas, house tartare

MAC 'N' CHEESE 12
add: smoked bacon 4



Weekday Specials

MONDAY
SPAGHETTI ALLA
CARBONARA 22

TUESDAY
CLASSIC FISH PIE 28

WEDNESDAY
MALAYSIAN BEEF RENDANG,
ROTI CANAI 28

THURSDAY
LINGUINE ALLE VONGOLE 28

FRIDAY
ULTIMATE FISH BURGER 20

Mains

- SCAMPI LINGUINE, chilli pomodoro, crispy fried garlic 38
- PAN FRIED JOHN DORY, cannellini beans, chermoula, Waiheke microgreens 38
- ROASTED CAULIFLOWER, hummus, couscous, hazelnut dukkah, chives (ve) 30
- ROAST LAMB RUMP, baba ghanoush, harissa, minted peas, pine nuts 38
- PORK BELLY, roasted red pepper, green tomato salsa, pork skin popcorn 38
- STEAK FRITES, 300g Scotch fillet, oyster mushroom, sauce au poivre 45

on the side...

SHOESTRING
FRIES
add: truffled
parmesan 3

10

TRIPLE
COOKED
CHIPS

14

SIMPLE GREEN
SALAD
French
vinaigrette

10

BROCCOLINI
capers, almond

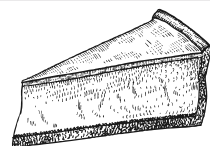
12

HONEY
ROASTED
CARROTS
za'atar, labne

10

Desserts

- CHOUX BUNS, vanilla ice cream, salted caramel sauce 16
- BLACK FOREST MOUSSE, preserved cherries, arabesque tuile 16
- NAVEL ORANGE GRANITA, zabaione, raspberry crunch 15



Sunday
Roasts
ARE BACK

SIGNED COPIES OF JOSH'S
LATEST COOKBOOK FOR SALE

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Wines by the Glass

BUBBLES

Nino Franco, Prosecco Rustico NV, <i>Italy</i>	14
Cloudy Bay Pelorus NV, <i>Marlborough</i>	17
Veuve Cliquot NV, <i>Champagne, France</i>	25

WHITES

Passage Rock Sauv Blanc 2020, <i>Waiheke</i>	13
Kelly Washington Sauv Blanc 2017, <i>Marlborough (organic)</i>	14
Fat n Sassy Chardonnay 2019, <i>Hawkes Bay</i>	13
Goldie Estate Chardonnay 2019, <i>Waiheke</i>	16
Man O' War 'Valhalla' Chardonnay 2019, <i>Waiheke</i>	18
Poderi Crisci Pinot Grigio 2019, <i>Waiheke</i>	14
Lamont Pinot Gris 2019, <i>Central Otago</i>	16
Chateau Ragotiere Muscadet 2019, <i>Loire Valley, France</i>	15
Lime Rock Gruner Veltliner 2020, <i>Hawkes Bay</i>	16
Misha's 'Limelight' Riesling 2018, <i>Central Otago</i>	15

ROSÉS

Two Rivers 2020, <i>Marlborough</i>	13
Les Peyrautins 2020, <i>Languedoc-Roussillon, France</i>	14
Chateau Roubine 2020, <i>Provence, France</i>	17

REDS

Grasshopper Rock Pinot Noir 2017, <i>Central Otago</i>	16
Soho Revolver 2019, <i>Waiheke</i>	16
Craggy Range 'Te Kahu' 2018, <i>Hawkes Bay</i>	17
Little Wing Syrah 'Labour of Love' NV, <i>Waiheke</i>	15
Marius Syrah 2016, <i>Spain</i>	13
Terrazas de los Andes Malbec 2018, <i>Argentina</i>	14
El Goru Monastrell 2019, <i>Jumilla, Spain (organic)</i>	14
Mazzei Fonterutoli Chianti Classico DOCG 2018, <i>Italy</i>	18

Cocktails

GOLDEN EYE 18
Amaretto di Saronno, Jim Beam rye
pineapple, lemon juice

PRETTY IN PINK 18
gin, strawberry, grapefruit juice
egg white, lemon juice

SMOKE & MIRRORS 19
Campari, Oscar 697, Ardbeg

PARADISE LOST 18
Stolen White, Malibu, passionfruit
egg white, lemon juice

CHERRY DROP 18
gin, Cointreau, Luxardo, lemon juice

SPICY MEZCALITA 18
Mezcal Divino, Cointreau
mango, chipotle

**SALTED CARAMEL ESPRESSO
MARTINI 20**
salted caramel, vodka, espresso,
Baileys



Beer & Cider

TAP

Heke Lager 11

BOTTLE

Hallertau #2 Statesman	12.5
Hallertau #7 Maximus	12.5
Emerson's Pilsner	12
Panhead, Supercharger APA	13
Panhead, Black Stout	13
Sawmill XPA	12
Peroni	10
Asahi	10
Corona	9.5
Peroni Libera 0%	8
Garage Project Fugazi	8.5

CIDER

Sommersby Apple Cider	10
Sommersby Pear Cider	10

HOMEMADE

Fresh Ginger Sparkling 8 glass / 15 jug
or Fresh Lemonade

SEEDLIP COCKTAILS

Spice 94, <i>mint, ginger ale</i>	13
Garden 108, <i>cucumber, ginger, tonic</i>	13
Grove 42, <i>grapefruit juice, soda</i>	13

ANTIPODES WATER

Large Sparkling / Large Still	12
Small Sparkling / Small Still	6

ALL GOOD ORGANICS

Kombucha Lemon Ginger / Cherry Berry	10
Blood Orange	9

We proudly serve

ISLAND COFFEE & Harney & Sons TEA

Black / Milk	4 / 4.5
English Breakfast, Earl Grey, Green Sencha, Jasmine, Chamomile, Peppermint	4

One bill per table please. Gratuity not included but greatly appreciated.

Please note in summer months the taxi companies can get very busy.

We recommend you arrange your pick up at least 1 hour prior to your intended departure time.