

# THE Oyster Inn

{Waiheke}

## GIFT CARDS

THE PERFECT WAY TO GIFT A MEMORABLE MEAL, DELICIOUS COCKTAILS & AN ISLAND GETAWAY PURCHASE AT THE FRONT DESK

## OYSTERS

### MARKET OYSTERS

*Delivered Fresh Daily & Shucked To Order*

Natural w/ Mignonette • Beer Battered w/ Wasabi Mayo  
Dressed w/ Sambal & Spring Onion

½ DOZ 39/ DOZ 78

### BAKED OYSTERS

Chilli Oil, Cream, Breadcrumbs (Min 3) ..... 8.5

## BITES

### FOCACCIA <sup>(VE)</sup>

Seaweed Butter, Rosemary, Sea Salt .....12

### OYSTER ROLL

House Made Brioche, Harissa Mayo, Courgette Pickle .....14

### YELLOWFIN TUNA TACOS (X2)

Chilli, Avocado, Soy Ginger Dressing.....18

## STARTERS

### KING PRAWN TOAST

Curried Coconut Sauce, Curry Leaves .....18

### MARKET FISH CRUDO

Gochujang Chilli, Fried Shallot, Sesame, Pickled Daikon .....28

### CHICKEN KARAAGE

Soy Chilli Caramel, Spring Onion .....26

### MARINATED ZUCCHINI & PICKLED PEAR

Stracciatella, Dill, Chardonnay Vinegar .....26

### SALMON GRAVALAX

Avocado Mousse, Orange Mirin Vinaigrette .....32

## THE CLASSICS

ON THE MENU SINCE 2012

### KAHAWAI MOUSSE 26

Pickled Onion, Celery,  
"Baker & Sun" Sourdough

### FISH & CHIPS 34

Beer Battered Line-Caught Fish,  
Triple Cooked Chips Homemade  
Ketchup, House Tartar

### MAC 'N' CHEESE 18

Add Smoked Bacon +6

## MAINS

### MARKET FISH A LA PLANCHA

Beurre Noisette & Capers, Pickled Fennel,  
Keffir Lime ..... 48

### CHATHAM RISE MONKFISH

Seaweed Butter, Shellfish ..... 46

### FIORDLAND CRAYFISH LINGUINE

Crayfish Bisque, Garlic, Parsley..... 49

### HURUNUI BEEF EYE FILLET 48

180GR

Peppered Carrot, Savoy Cabbage A' La Creme,  
Beurre Noisette & Horseradish Bearnaise

Choice of:

Potato Dauphinois or Shoestring Fries

### CAMBRIDGE DUCK BREAST

Butternut Squash, Raisin Salsa Verde,  
PortSauce.....46

### EGGPLANT SCHNITZEL

Miso Maple Syrup, Cashew Puree, Pomegranate  
Molasses ..... 32

### MARGARITA HAPPY HOUR (S)

**\$15 MARGARITAS EVERY DAY FROM 3-5PM.**

**ENJOY \$15 HOUSE FAVOURITES: CLASSIC, CHILLI, OR COCONUT MARGARITAS.**

**NOT A MARG PERSON? WE'VE GOT SPRITZES AND HOUSE BEER THAT ARE JUST AS CRISP AND JUST AS EASY.**

## ON THE SIDE

ROASTED VEGETABLES Pecorino Cheese, tofu cream.....20

SIMPLE GREEN SALAD Soft Herbs, French Vinaigrette .....16

SHOESTRING FRIES <sup>(VE)</sup> Homemade Ketchup .....14

Add Truffled Parmesan..... +3

TRIPLE COOKED CHIPS <sup>(VE)</sup> Homemade Ketchup .....16

## DESSERT

### CHOUX BUNS

Salted Caramel Sauce,  
Vanilla Ice Cream 18

### DARK CHOCOLATE MOUSSE

Blueberry Compote,  
Chocolate Crumble, Tulle 18

### AMARETTO SEMIFREDDO

Candied Oranges, Mandarin, Bumbu  
Rum, Almond Nougatine 18

### RICOTTA PIE

White Wine Poached Pear 16

Follow & tag us @oysterinnstagram

One bill per table. Gratuity not included but greatly appreciated.  
1.8% surcharge for credit card and paywave transactions.

Ask us about buying Josh's latest cookbook

# DRINKS

## COCKTAILS

### Chilli & Passionfruit Margarita

Tequila, Chipotle, Passionfruit,  
Lime, Chilli Salt  
24

### Negroni Sbagliato

Gin, Campari, Vermouth, Prosecco  
22

### Spiced Pear & Rum

Kraken Spiced rum, Pear Juice, Spiced  
Pear Syrup  
22

### Vanilla Coconut Daiquiri

Coconut Tequila, Rum,  
Coconut Cream, Licor 43  
22

### Vodka Kiwi Sour

Kiwi Infused Vodka, Fiorente, Lime Juice  
24

### Salted Caramel Espresso Martini

Vodka, Coffee Liqueur, Baileys, Salted  
Caramel, Espresso  
24

## WINES BY THE GLASS & CARAFE

### SPARKLING

150ml/375ml

Taittinger Cuvee Prestige ..... 28 -  
Cloudy Bay, Pelorus ..... 18 -  
Prosecco Col de Salici ..... 17 -

### WHITE

Deep Down, Sauvignon Blanc ..... 16/40  
Poderi Crisci, Pinot Gris ..... 16/40  
Passage Rock, Chardonnay ..... 18/45  
Tierry Mothe, Chablis ..... 30/75  
Smith & Sheth, Albariño ..... 17/43  
Domaine Careme, Chenin Blanc ..... 20/50  
Bryterlater, Riesling ..... 15/38

### PINK & CHILLED RED

Kelly Washington Pinot Rosé ..... 15/38  
Whispering Angel ..... 22/55  
Dunleavy "Onetangi Nouveau" ..... 16/40

### RED

Man O'War Ironclad ..... 26/65  
Struckman, Pinot Noir ..... 17/42  
Poderi Crisci, Montepulciano ..... 20/50  
Poderi Cellario, Dolcetto ..... 17/42  
Craggy Range, Te Kahu ..... 19/48  
Passage Rock, Syrah ..... 22/50  
Pares Balta, Garnacha ..... 20/50

## BEER & CIDER

### TAP

Peroni, Lager ..... 13  
Sawmill, Pilsner ..... 14  
Urbanaut, Hazy Ipa ..... 14

### BOTTLE

Corona ..... 10  
Asahi ..... 10  
Panhead, Supercharger APA ..... 13  
Sawmill Low Carb, Lager ..... 13  
Peroni 0% ..... 10

### CIDER

Kihi, Tropical Cider ..... 12  
Kerisac, Cider Brut ..... 12

### NON WINE ALTERNATIVE

Non#3 Toasted Cinnamon & Yuzu ..... 14

## MOCKTAILS

Kiwi Sour ..... 14  
PG13 Singapore Sling ..... 14  
Apple Ginger Fizz ..... 14

### OPENING HOURS

THURSDAY - MONDAY: 12 PM - LATE  
TUESDAY - WEDNESDAY: CLOSED

THE  
Oyster  
Inn

• ONEROA •  
WAIHEKE ISLAND  
SINCE 2012

## THE OYSTER INN SHOP

Explore our selection of gifts, merch, beach essentials,  
wine, and cocktails. Just across from the restaurant.  
Open Thursday - Monday from 12 pm - late.

### Limited Edition Towels

Classic Awning Stripe ..... 95  
The Oyster Inn Logo ..... 95

The Oyster Inn Bucket Hat ..... 40

T-Shirt "Get Shucked" ..... 60

The Oyster Inn Canvas Tote Bag ..... 40



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 have 3 luxurious boutique hotel rooms with super king beds.  
All rooms are equipped with smart TVs, heating and air-con, plus  
fabulous Aēsop amenities. Rates include breakfast for two.

Visit [theoysterinn.co.nz](http://theoysterinn.co.nz) for more information,  
or see our front desk to make your reservation.