

# THE Oyster Inn

{Waiheke}

## GIFT CARDS

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

Wine Special

STORMWOOD MERITAGE  
GLASS/BTL  
— \$24/\$120—

## RAW BAR

### THE OYSTER INN SEAFOOD TOWER

190 / Serves 2 — 4

Natural Oysters, Tuna Tataki, Smoked Kahawai Mousse, Spiced Marinated Mussels, Seafood Cocktail, Baked Oysters, Tasmanian Octopus, Swordfish Belly, Sourdough

Add Sturgeon Caviar Bump \$30

### TODAY'S OYSTERS SELECTION

Delivered Fresh Daily & Shucked To Order

Natural w/ Mignonette  
Beer Battered w/ Wasabi Mayo  
Dressed w/ Sambal & Spring Onion  
Bloody Mary Granita  
½ Doz 39 / Doz 78

### BAKED OYSTER

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

HOMEMADE FOCACCIA (X2)<sup>(V)</sup>

Seaweed Butter, Rosemary Salt ..... 14

## STARTERS

KING PRAWN TOAST

Curried Coconut Sauce, Curry Leaves ..... 26

TREVALLY CRUDO

Gochujang Chilli, Fried Shallot, Sesame, Pickled Daikon..... 32

CHICKEN KARAAGE

Soy Chilli Caramel, Spring Onion ..... 28

HEIRLOOM TOMATO & SEAWEED SALAD <sup>(VE)</sup>

Heirloomacy Tomatoes, Gazpacho, Balsamic..... 28

SPICED TASMAINIAN OCTOPUS

Nikkei Mayo, Parsley ..... 34

YELLOWFIN TUNA TACOS (X2)

Chilli, Avocado, Soy Ginger Dressing..... 22



## 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 Tartare

MAC N CHEESE 18

A local's favourite  
Add Double Smoked Bacon +6

## MAINS

BLUENOSE A LA PLANCHA

Chermoula, Charred Lemon, Palm Sugar..48

MARKET FISH WITH SEAWEED BUTTER

Coromandel Mussels, Pickled Samphire... 48

HURUNUI BEEF EYE FILLET 200g

Beurre Noisette, Horseradish Bearnaise,  
Dill Garlic Roasted New Potatoes, Fried Sage  
— 52 —

ROAST RACK OF PORK

Fennel Puree, Apple & Fennel Slaw, Salsa  
Verde  
— 45 —

MISO ROASTED EGGPLANT<sup>(V)</sup>

Maple Syrup, Pomegranate, Cashews..... 38

FIORDLAND CRAYFISH LINGUINE

Crayfish Bisque, Garlic, Parsley..... 52

## ON THE SIDE

GRILLED COS & BROCCOLINI Ranch Dressing, Chilli Oil..... 22

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

GREEN ASPARAGUS Pickled Caulini, Lemon Mayo.....18

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

Add Truffled Parmesan..... +4

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

PLANNING A PRIVATE CORPORATE FUNCTION OR AN INTIMATE FAMILY CELEBRATION?

EMAIL US AT [EVENTS@THEOYSTERINN.CO.NZ](mailto:EVENTS@THEOYSTERINN.CO.NZ)

FOR PRICING AND AVAILABILITY.

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

### Basil Cucumber Mezcalita

Basil Syrup, Cucumber Juice, Mezcal,  
Lime Juice  
24

### Waiheke Bramble

Rosemary Infused Jardim Gin, Mirto,  
Lemon  
24

### Peach Whiskey Sour

Grilled Peaches Infused Jack Daniels,  
Peach Schnapps, Lemon Juice, Thyme  
24

### Salted Caramel Espresso Martini

Vodka, Coffee Liqueur, Baileys, Salted  
Caramel  
24

### Caribbean Clover Club

Plantation Rum 3 Stars, Campari,  
Raspberry, Orgeat  
24

## WINES

### BY THE GLASS & CARAFE

#### SPARKLING

	Glass
Taittinger Cuvee Prestige .....	28
Cloudy Bay, Pelorous .....	18
DIVICI, Prosecco .....	17

#### WHITE

	Glass / Carafe
Passage Rock Pinot Gris .....	16/40
Poderi Crisci, Arneis .....	18/45
George Deschamps, Chablis .....	31/77
Deep Down, Sauvignon Blend .....	20/50
Sam Harrop, Chardonnay .....	26/65
Fattoria San Lorenzo, Verdicchio .....	20/50

#### PINK & CHILLED RED

	Glass / Carafe
Stormwood, Rose .....	20/50
Cap D'Age, Rose .....	15/38
Les Encuves Rouge, Chilled Red .....	20/50

#### RED

	Glass / Carafe
Stormwood, Bordeaux Blend .....	24/60
Poderi Crisci, Syrah .....	24/60
Pyramid Valley, Pinot Noir .....	24/60
Craggy Range, Te Kahu .....	19/48
Foradori, Teroldego .....	24/60

Please Check The Wine List

For Wines by the Bottle

- Carafes are 375ml-

## BEER & CIDER

#### TAP

Peroni, Lager .....	13
Urbanaut, Pilsner .....	15
Sawmill, Hazy IPA .....	15

#### BOTTLE

Corona .....	12
Asahi .....	12
Heke Lager .....	13
Panhead, Supercharger APA .....	14
Urbanaut, Del Mar Hazy IPA .....	14
Sawmill Low Carb Lager .....	13
Peroni 0% .....	10

#### CIDER

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

#### NON WINE ALTERNATIVE

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

PG13 Singapore Sling .....	14
Whiskiless Sour .....	15
Almost Aperol .....	15

OPENING HOURS  
7 DAYS A WEEK  
12PM TO LATE

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 daily from 12pm - late

#### Limited Edition Towels

The Oyster Inn Logo .....

The Oyster Inn Bucket Hat .....

T'Shirt "Get Shucked" .....

The Oyster Inn Canvas Tote Bag .....



COME FOR DINNER  
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 have 3 luxurious boutique hotel rooms with super king beds.  
All rooms are equipped with smart TVs, heating and air-con,  
plus fabulous Aésop 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.