

# THE Oyster Inn



## Seafood Tower

Serves 2 — 4

Natural Oysters, Ceviche, Smoked Kahawai Mousse, Spiced Mussels, Miso Salmon, Battered Oysters, Fish Sausage Roll, Pan Fried Octopus

185

## Oysters

Delivered Fresh Daily, Shucked To Order

Te Matuku, Waiheke Island ½ Doz 39 / Doz 78  
Paroa Bay, Bay of Islands ½ Doz 39 / Doz 78

**Natural:** mignonette & lemon  
**Beer Battered:** wasabi mayo  
**Dressed:** chilli sambal & chives

## Bites

HOMEMADE FOCACCIA 12  
Two Groves EVOO  
MARKET FISH SAUSAGE ROLL 14  
lemon, chives, sriracha mayo  
OYSTER ROLL 14  
house made brioche, harissa mayo,  
pickled courgette   
CHICKEN KARAAGE 22  
free range chicken, soy & chilli caramel

## Starters

MARKET FISH CEVICHE 28  
coconut cream, grape, chilli oil, parsnip crisp  
CURIOUS CROPPERS TOMATO SALAD 24  
black olives, capers, gazpacho dressing  
10 KNOTS SMOKED KAHAWAI MOUSSE 26  
pickled onion, celery, grilled sourdough  
CURED SALMON 28  
Seaweed Cream, Cucumber Relish

## Mains

FISH & CHIPS 34  
beer battered line-caught fish, triple cooked chips,  
crushed peas, house tartare   
PAN FRIED MARKET FISH 46  
mussels, seaweed butter, garden greens  
ORECCHIETTE WITH OCTOPUS RAGU 35  
cherry tomato, olives, baby basil  
GOCHUJANG EGGPLANT 32  
cashew cream, sesame seeds, mint oil, chilli (VE)  
STEAK FRÎTES 45  
250g scotch, rosemary fries, green peppercorn sauce  
ROASTED LAMB RUMP 43  
capsicum sauce, chimichurri, labneh  
BIG GLORY BAY SALMON 48  
Cabbage Slaw, Miso, Sesame Seeds



## On The Side

SHOESTRING FRIES (V) 14  
add truffled parmesan +3  
TRIPLE COOKED CHIPS (V) 16  
SIMPLE GREEN SALAD 14  
French vinaigrette (VE)  
GREEN BEANS A LA PLANCHA 15  
fennel breadcrumbs, parmesan  
MAC 'N' CHEESE 18  
add smoked bacon +4

## Chef's Special

ULTIMATE FISH BURGER 34

house made bun, beer battered fish, crushed  
peas, house tartare  
served with Triple Cooked Chips



### The Oyster Inn Classics

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

follow & tag us @oysterinnstagram  
ask us about buying Josh's latest cookbook

## Cocktails

CHILLI & PASSIONFRUIT MARGARITA 22  
*Tequila, Chipotle, Passionfruit, Lime, Chilli Salt*

YUZU NEGRONI  
*Gin, Campari, Yuzushu, Vermouth*  
24

ONLY FANS MARTINI  
*Raspberry Infused Vodka, Frangelico, Lemon, Prosecco,*  
25

BLOOD ORANGE & PEACH FIZZ  
*Blood Orange Gin, Aperol, Peach, Lemon, Soda*  
24

PIKACHU  
*Plantation 3yr Rum, Grand Marnier, Orgeat, Mango, Star Anise*  
24

COCONUT & VANILLA DAIQUIRI  
*Rum, Vanilla Liqueur, Cream of Coconut, Lemon*  
24

SALTED CARAMEL ESPRESSO MARTINI  
*Vodka, Coffee Liqueur, Baileys, Salted Caramel, Espresso*  
25



## Oyster Inn Merch

<b>The Oyster Inn Wood Wick Candle</b>	35
Kohwai Blossom & Lime	
Hand Poured in New Zealand by Neve	
<b>The Recipe By Josh Emmett, Signed Copy</b>	55
<b>Limited Edition Towels</b>	
Classic Awning Stripe	95
The Oyster Inn Logo	95
<b>T'Shirt "Get Shucked"</b>	65

## Beer & Cider

### Tap

Peroni	13
Sawmill, Hazy IPA	14
Brothers Beer, Peacenick Pilsner	14

### Bottle

Corona	10
Asahi	10
Sawmill Pilsner	13
Panhead, Supercharger APA	13
Sawmill Low Carb Pale Ale	13
Alibi First Catch your Weka, Pale Ale, 440ml	15
Alibi Heading West, IPA 440ml	15
Alibi Dinken Helles, Spelt Lager 440ml	15
Brothers Beer, Giant Peach Sour, 440ml	15
Peroni, Libera 0%	10

## 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 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.