GIFT CARDS

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



KING PRAWN TOAST

MARKET FISH CRUDO

CHICKEN KARAAGE

SALT ROASTED BEETS

SALMON GRAVALAX

Cocktail Special

SPICED PEAR & RUM

KRAKEN RUM, PEAR JUICE, SPICED PEAR **SYRUP**

- \$22 -

STARTERS

Curried Coconut Sauce, Curry Leaves18

Gochujang Chilli, Fried Shallot, Sesame, Pickled Daikon28

Soy Chilli Caramel, Spring Onion26

Hummus, Goat Cheese, HazeInut Vinaigrette26

Add Lavosh +4

Avocado Mousse, Orange Mirin Vinaigrette32

OYSTERS

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

BITES

FOCACCIA (VE)

Seaweed Butter, Rosemary, Sea Salt12

OYSTER ROLL

House Made Brioche, Harissa Mayo, Courgette Pickle14

YELLOWFIN TUNA TACOS (X2)

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



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,

PAN FRIED FISH FILLET

Seaweed Butter, Mussels 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, Port Sauce.....

EGGPLANT SCHNITZEL

Miso Maple Syrup, Cashew Puree,

Pomegranate Molasses32

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 BEERS 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 (VE) Homemade Ketchup | .14 |
| Add Truffled Parmesan | +3 |
| TRIPLE COOKED CHIPS (VE) Homemade Ketchup | .16 |

DESSERT 6*

TIRAMISU Lady Fingers, Cocoa, Espresso 18 DARK CHOCOLATE MOUSSE Blueberry Compote, Chocolate Crumble, Tuille 18

AMARETTO SEMIFREDDO Candied Oranges, Mandarin, Bumbu Rum, Almond Nougatine 18

CHOCOLATE FONDANT Caramel Sauce, Vanilla Ice Cream 18

O Follow & tag ws @oysterinnstagram

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

Ask ws about buying Josh's latest cookbook

→ DRINKS ←

COCKTAILS

Chilli & Passionfruit Margarita

Tequila, Chipotle, Passionfruit, Lime, Chilli Salt

Negroni Sbagliato

Gin, Campari, Vermouth, Prosecco 22

Paloma

Tequila, Aperol, Mezcal, Grapefruit Soda 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 125ml Taittinger Cuvee Prestige 28 Cloudy Bay, Pelorus 18 DIVICI, Prosecco 17 WHITE 150ml/375ml Deep Down, Sauvignon Blanc 16/40 Poderi Crisci, Pinot Gris 16/40 Passage Rock, Chardonnay 18/45 Tierry Mothe , Chablis 35/85 Smith & Sheth , Albariño 19/48 Villa Barcaroli, Trebbiano 15/38 Bryterlater, Riesling 15/38 PINK & CHILLED RED Kelly Washington Pinot Rosé 16/40

Dunleavy "Onetangi Noveau"16/40

| Man O'War Ironclad | 26/65 |
|------------------------------|-------|
| Struckman, Pinot Noir | 17/42 |
| Poderi Crisci, Montepulciano | 24/60 |
| Poderi Cellario, Dolcetto | 17/42 |
| Craggy Range, Te Kahu | 19/48 |
| Passage Rock, Syrah | 22/50 |
| Pares Balta, Garnacha | 20/50 |

Whispering Angel.....23/57

BEER & CIDER

TAP

| Peroni, Lager |
|-----------------------------|
| Sawmill, Pilsner14 |
| Urbanaut, Hazy Ipa15 |
| BOTTLE |
| Corona10 |
| Asahi 10 |
| Heke, Lager 13 |
| Panhead, Supercharger APA13 |
| Sawmill Low Carb, Lager13 |
| Peroni 0%10 |
| CIDER |
| Kihi, Tropical Cider12 |
| Kerisac, Cider Brut12 |
| NON WINE ALTERNATIVE |
| Non#3ToastedCinnamon&Yuzu14 |

MOCKTAILS

| Kiwi Sour | 14 |
|----------------------|----|
| PG13 Singapore Sling | 14 |
| Apple Ginger Fizz | 14 |

OPENING HOURS

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

Oyster

• 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 | 10 |
| The Oyster IIII Bucket nat | 40 |
| T'Shirt "Get Shucked" | 60 |
| The Oveter Inn Canvas Tote Bag | 10 |



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 equiped with smart TVs, heating and air-con, plus fabulous Aésop amenities. Rates include breakfast for two.

Visit theoysterinn.co.nz for more information, or see our front desk to make your reservation.