

THE Oyster Inn



Seafood Tower

Natural Oysters, Ceviche, Smoked Kahawai Mousse, Spiced Mussels,
Miso Salmon, Battered Oysters, Fish Sausage Roll, Pan fried Octopus Serves 2 — 4 185

Bites

HOUSE MADE FOCACCIA	16
<i>Caramelised onion butter</i>	
TE MATUKU OYSTER ROLL	12
<i>House Made Brioche, Harissa Mayo, Courgette Pickle</i> 	
MARKET FISH SAUSAGE ROLL	14
<i>Sriracha Mayo</i>	
CHICKEN KARAAGE	22
<i>Free Range Chicken, Soy & Chilli Caramel</i>	

Mains

FISH & CHIPS	34
<i>Beer Battered Line-Caught Fish, Triple Cooked Chips, Crushed Peas, House Tartare</i> 	
PAN FRIED MARKET FISH	46
<i>Cockles, Seaweed butter, Leek & Cabbage</i>	
MUSSEL LINGUINE	46
<i>Nduja, Chilly and Parsley, Fresh tomatoes, Squid ink crumble</i>	
BAKED CAULIFLOWER	46
<i>Cashew cream, Chimichurri, Toasted almonds</i> ^(VE)	
STEAK FRÎTES	45
<i>250g Scotch, Rosemary Fries, Green peppercorn sauce</i>	
SLOW COOKED LAMB SHANK	45
<i>Baby Potatoes, Roasted Vegetables</i>	

Oysters

Te Matuku Oysters, Waiheke Island ½ Doz 36 / Doz 72
Delivered Fresh Daily, Shucked To Order

Natural: Mignonette
Beer Battered: Wasabi Mayo
Dressed: Chilli Sambal & Chives

Starters

SMOKED KAHAWAI MOUSSE	26
<i>Pickled Onion, Celery, Grilled Sourdough</i> 	
CURED SALMON	28
<i>Seaweed Cream, Cucumber Relish</i>	
PAN SEARED OCTOPUS & BABY POTATOES	26
<i>Shallot, Celery, Paprika & Saffron Aioli</i>	
HEIRLOOM TOMATO SALAD	24
<i>Gazpacho, Black Olives, Capers</i> ^(V)	
MARKET FISH CEVICHE	28
<i>Coconut cream, Grape, Chilli oil, Kumara crisp</i>	

On The Side

SHOESTRING FRIES ^(V)	14
<i>Add Truffled Parmesan</i>	+3
TRIPLE COOKED CHIPS ^(V)	16
SIMPLE GREEN SALAD	14
<i>French Vinaigrette</i> ^(VE)	
ASPARAGUS A LA PLANCHA	17
<i>Parmesan, Fennel breadcrumbs</i>	
MAC 'N' CHEESE 	18
<i>Add Smoked Bacon</i>	+4



Today's special

BIG GLORY BAY SALMON Cabbage slaw, Miso, Sesame seeds 48



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

YUZU NEGRONI

Gin, Campari, Yuzushu, Vermouth
24

CHILLI & PASSIONFRUIT MARGARITA

Tequila, Chipotle, Passionfruit, Lime, Chilli Salt
22

ELDERFLOWER SPRITZ

Elderflower liqueur, Prosecco, Soda
24

PALOMA

Tequila, Pomelo Vermouth, Grapefruit Soda
22

BLOOD ORANGE & PEACH FIZZ

blood Orange gin, Aperol, Peach, Lemon, Soda
24

COCONUT & VANILLA DAIQUIRI

Rum, Vanilla Liqueur, Cream of coconut, Lemon
24

SALTED CARAMEL ESPRESSO MARTINI

Stoli Vodka, Coffe Liqueur, Baileys, Salted Caramel, Espresso
25



Oyster Inn Merch

The Oyster Inn Wood Wick Candle

Kohwai Blossom & Lime

Hand Poured in New Zealand by Neve

35

The Recipe By Josh Emmett, Signed Copy

55

Limited Edition Towels

Classic Awning Stripe

95

The Oyster Inn Logo

95

T-Shirt "Get Shucked"

65

Beer & Cider

Tap

Alibi, Bohemian Pilsner

14

Sawmill, Hazy IPA

14

Peroni

13

Bottle

Asahi

10

Corona

10

Sawmill Pilsner

13

Sawmill Low carb Pale Ale

13

Panhead, Supercharger APA

13

Garage Project, Golden Path, Hazy IPA

12

Alibi Buddy Pale Ale, 440ml

15

Alibi Greeting from Waiheke Pilsner 440ml

15

Alibi Snappy's Amber Ale, 440ml

15

Peroni, Libera 0%

10

Sawmill Nimble Pale Ale 2.5%

10

Strange Brothers, Yuzu & Mandarin Cider

12

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 for more information,
or see our front desk to make your reservation.