

## Bites

- HOUSE MARINATED OLIVES (V, GF) 8
- SOURDOUGH, Woodside Bay olive oil seaweed butter 10
- MUSHROOM & TRUFFLE CROQUETTES 18  
leek, pecorino, thyme (V)
- CHICKEN KARAAGE, free range soy and chilli caramel, spring onion 18
- CHORIZO MADELEINES, saffron aioli 14

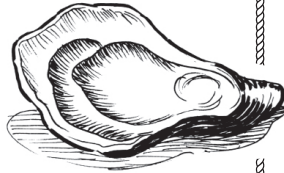
## Starters

- COROMANDEL MUSSELS, 'nduja brussels sprouts, chilli, garlic & parsley 24
- TREVALLY CEVICHE, parsley oil grapefruit and ginger vinaigrette, mint 24
- SALMON CRUDO, Big Glory Bay dill, pickled cucumber, almond gazpacho 26

## THE Oyster Inn

{Waiheke}

Espresso  
Martini  
Shot  
12



## Specials

CHICKEN LIVER PARFAIT 20  
bluleed, pear chutney, toasted sourdough

SALMON & HORSERADISH  
CRUMPET 16  
lemon zest, garden greens, pickled onions

## Oysters

DELIVERED FRESH DAILY  
Shucked to order

TE MATUKU OYSTERS  
Waiheke Island  
5.5 each / 60 dozen

Natural: mignonette  
Dressed: chilli sambal, chives  
Battered: wasabi mayonnaise

## The Classics

SMOKED KAHAWAI MOUSSE 22  
pickled onion, celery  
grilled sourdough

FISH & CHIPS 29  
battered line caught fish, triple cooked  
chips, crushed peas, house tartare

MAC 'N' CHEESE 14  
add: smoked bacon 4



## Weekday Specials

**MONDAY**  
SPAGHETTI ALLA  
CARBONARA 22

**TUESDAY**  
CLASSIC FISH PIE 28

**WEDNESDAY**  
MALAYSIAN BEEF RENDANG  
ROTI CANAI 28

**THURSDAY**  
LINGUINE ALLE VONGOLE 28

**FRIDAY**  
ULTIMATE FISH BURGER 20

## Mains

- SCAMPI LINGUINE, chilli pomodoro, crispy fried garlic 38
- PAN FRIED MARKET FISH, cannellini beans, chermoula, Waiheke microgreens 38
- ROASTED CAULIFLOWER, hummus, couscous, hazelnut dukkah, chives (ve) 30
- ROAST LAMB RUMP, fried jerusalem artichoke, harissa, rocket, lemon vinaigrette 42
- PORK BELLY A LA PLANCHA, butternut squash, coconut, lime, vadouvan spice 40
- STEAK FRITES, 300g Scotch fillet, oyster mushroom, sauce au poivre 45

## on the side...

SHOESTRING  
FRIES  
add: truffled  
parmesan 3

TRIPLE  
COOKED  
CHIPS

SIMPLE GREEN  
SALAD  
French  
vinaigrette

BROCCOLINI  
capers, almond

HONEY  
ROASTED  
CARROTS  
za'atar, labne

10

14

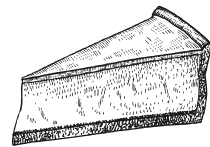
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## Desserts

- ISLAND COFFEE TIRAMISU 15
- CHOUX BUNS, vanilla ice cream, salted caramel sauce 16
- BLACK FOREST MOUSSE, preserved cherries, arabesque tuile 16
- NAVEL ORANGE GRANITA, zabaione, raspberry crunch 15
- STICKY DATE PUDDING, vanilla ice cream, toffee sauce 16



Sunday  
Roasts  
ARE BACK

SIGNED COPIES OF JOSH'S  
LATEST COOKBOOK FOR SALE

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## Wines by the Glass

### BUBBLES

Nino Franco, Prosecco Rustico NV, <i>Italy</i>	14
Veuve Cliquot NV, <i>Champagne, France</i>	25

### WHITES

Passage Rock Sauv Blanc 2020, <i>Waiheke</i>	13
Kelly Washington Sauv Blanc 2017, <i>Marlborough (organic)</i>	14
Fat n Sassy Chardonnay 2019, <i>Hawkes Bay</i>	13
Goldie Estate Chardonnay 2019, <i>Waiheke</i>	16
Man O' War 'Valhalla' Chardonnay 2019, <i>Waiheke</i>	18
Poderi Crisci Pinot Grigio 2019, <i>Waiheke</i>	14
Lamont Pinot Gris 2019, <i>Central Otago</i>	16
Chateau Ragotiere Muscadet 2019, <i>Loire Valley, France</i>	15
Lime Rock Gruner Veltliner 2020, <i>Hawkes Bay</i>	16
Misha's 'Limelight' Riesling 2018, <i>Central Otago</i>	15

### ROSÉS

Black Barn 2021, <i>Hawkes Bay</i>	12
Two Rivers 2020, <i>Marlborough</i>	13
Les Peyrautins 2020, <i>Languedoc-Roussillon, France</i>	14
Chateau Roubine 2020, <i>Provence, France</i>	17

### REDS

Peregrine Pinot Noir 2018, <i>Central Otago</i>	17
Soho Revolver 2019, <i>Waiheke</i>	16
Craggy Range 'Te Kahu' 2018, <i>Hawkes Bay</i>	17
Little Wing Syrah 'Labour of Love' NV, <i>Waiheke</i>	15
Marius Syrah 2016, <i>Spain</i>	13
Terrazas de los Andes Malbec 2018, <i>Argentina</i>	14
El Goru Monastrell 2019, <i>Jumilla, Spain (organic)</i>	14
Mazzei Fonterutoli Chianti Classico DOCG 2018, <i>Italy</i>	18

## Cocktails

**GOLDEN EYE 18**  
Amaretto di Saronno, Jim Beam rye  
pineapple, lemon juice

**PRETTY IN PINK 18**  
gin, strawberry, grapefruit juice  
egg white, lemon juice

**SMOKE & MIRRORS 19**  
Campari, Oscar 697, Ardbeg

**PARADISE LOST 18**  
Stolen White, Malibu, passionfruit  
egg white, lemon juice

**CHERRY DROP 18**  
gin, Cointreau, Luxardo, lemon juice

**SPICY MEZCALITA 18**  
Mezcal Divino, Cointreau  
mango, chipotle

**SALTED CARAMEL ESPRESSO  
MARTINI 20**  
salted caramel, vodka, espresso,  
Baileys



## Beer & Cider

### TAP

Peroni	12
Heke Lager	11
Moa Pilsner	10
Moa IPA	10

### BOTTLE

Hallertau #2 Statesman	12.5
Hallertau #7 Maximus	12.5
Emerson's Pilsner	12
Panhead, Supercharger APA	13
Panhead, Black Stout	13
Sawmill XPA	12
Asahi	10
Corona	9.5
Peroni Libera 0%	8
Garage Project Fugazi	8.5

### CIDER

Sommersby Apple Cider	10
Sommersby Pear Cider	10

### HOMEMADE

Fresh Ginger Sparkling or Fresh Lemonade 8 glass / 15 jug

### SEEDLIP COCKTAILS

Spice 94, <i>mint, ginger ale</i>	13
Garden 108, <i>cucumber, ginger, tonic</i>	13
Grove 42, <i>grapefruit juice, soda</i>	13

### ANTIPODES WATER

Large Sparkling / Large Still	12
Small Sparkling / Small Still	6

### ALL GOOD ORGANICS

Kombucha Lemon Ginger / Cherry Berry	10
Blood Orange	9

### We proudly serve

#### ISLAND COFFEE & Harney & Sons TEA

Black / Milk	4 / 4.5
English Breakfast, Earl Grey, Green Sencha, Jasmine, Chamomile, Peppermint	4

One bill per table please. Gratuity not included but greatly appreciated.

Please note in summer months the taxi companies can get very busy.

We recommend you arrange your pick up at least 1 hour prior to your intended departure time.