

Oysters

Raw

Natural (GF)

Served chilled in their natural state, with lemon

The Flying Fish(GF)

Green tobiko, fried nori and Ponzu dressing

The Squid(GF)

Finely chopped, locally pickled Squid

Tango Mango(GF)

Crushed mango, hint of chilli & lime

Green Apple Mignonette(GF)

A combination in a Granny Smith apple and vinaigrette

Champers and Caviar(GF)

Spicy champagne vinaigrette, topped with salmon roe

Tequilla Oyster shots(GF)

Tequila serve with natural oysters

Chilli Lime gin gin

A combination of lime, ginger Green Ant gin with hint of chilli

Cooked

Kilpatrick bacon(GF)

House made Kilpatrick sauce with Fried Bacon

The Cheese and bacon

Grilled three cheese mix, bacon and Spinach

Bloody Mary butter(GF)

Grilled in a Bloody Mary infused butter

Kilpatrick Occy(GF)

Local smoked octopus with house made Kilpatrick sauce

The blue nut

Coated in a walnut crumb, fried and finished with blue cheese dressing

Natural ½ dozen \$24 or 1 dozen \$38

Mixed half dozen, choice of two oysters \$26

Mixed dozen, choice of three oysters \$42