

THE Oyster Inn

{Waiheke}

GIFT CARDS

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

Te Matuku Oyster Roll
BRIOCHE BUN, HARISSA MAYO, BATTERED OYSTER
EACH 14

RAW BAR

THE OYSTER INN SEAFOOD TOWER

190 / Serves 2 — 4

Natural Oysters, Tuna Tataki, Smoked Kahawai Mousse, Spiced Marinated Mussels, Seafood Cocktail, Baked Oysters, Tasmanian Octopus, Swordfish Belly, Sourdough

Add Sturgeon Caviar Bump \$30

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

BAKED OYSTER

Chilli Oil, Cream, Breadcrumbs (Min 3) 8.5ea

HOMEMADE FOCACCIA (X2)
Seaweed Butter, Rosemary Salt 14

STARTERS

KING PRAWN TOAST
Curried Coconut Sauce, Curry Leaves 26

MARKET FISH CRUDO
Gochujang Chilli, Fried Shallot, Sesame, Pickled Daikon..... 32

CHICKEN KARAAGE
Soy Chilli Caramel, Spring Onion 28

HEIRLOOM TOMATO & SEAWEED SALAD
Heirloomacy Tomatoes, Gazpacho, Balsamic..... 28

SPICED TASMANIAN OCTOPUS
Nikkei Mayo, Parsley 34

YELLOWFIN TUNA TACOS (X2)
Chilli, Avocado, Soy Ginger Dressing..... 22

CHARRED CORN RIBS
Parmesan, Breadcrumbs, Spicy Mayo..... 22



THE CLASSICS

ON THE MENU SINCE 2012

KAHAWAI MOUSSE 26
Pickled Onion, Celery, 'Baker & Sun' Sourdough

FISH & CHIPS 36
Beer Battered Line-Caught Fish, Triple Cooked Chips, Homemade Ketchup House Tartare

MAC N CHEESE 18
A local's favourite
Add Double Smoked Bacon +6

MAINS

SWORDFISH A LA PLANCHA
Chermoula, Charred Lemon, Palm Sugar..48

MARKET FISH WITH SEAWEED BUTTER
Coromandel Mussels, Pickled Samphire... 48

HURUNUI BEEF EYE FILLET 200g
Beurre Noisette, Horseradish Bearnaise, Dill Garlic Roasted New Potatoes, Fried Sage
— 52 —

ORA'S FARM MUSHROOMS
Crispy Pandan Rice, Tomato Puree..... 34

FIORDLAND CRAYFISH LINGUINE
Crayfish Bisque, Garlic, Parsley..... 52

Chef's Special

WHOLE YELLOWBELLY FLOUNDER

WHITE MISO BUTTER, CAPERS

\$46

ON THE SIDE

GRILLED COS & BROCCOLINI *Ranch Dressing, Chilli Oil*..... 22

SIMPLE GREEN SALAD *Soft Herbs, French Vinaigrette*.....16

STONEFRUIT SALAD *Lotus Roots, Pecorino*.....20

SHOESTRING FRIES *Homemade Ketchup*.....14
Add Truffled Parmesan..... +4

TRIPLE COOKED CHIPS *Homemade Ketchup*.....16

COCKTAILS

Chilli & Passionfruit Margarita

Tequila, Chipotle, Passionfruit,
Lime, Chilli Salt
24

Basil Cucumber Mezcalita

Basil Syrup, Cucumber Juice, Mezcal,
Lime Juice
24

Waiheke Bramble

Rosemary Infused Jardim Gin,
Cassis, Lemon
24

Peach Whiskey Sour

Grilled Peaches Infused Jack Daniels,
Peach Schnapps, Lemon Juice, Thyme
24

Salted Caramel Espresso Martini

Vodka, Coffee Liqueur, Baileys, Salted
Caramel
24

Caribbean Clover Club

Planteray Rum 3 Stars, Campari,
Raspberry, Orgeat
24

DRINKS

WINES

BY THE GLASS & CARAFE

SPARKLING

	Glass
Taittinger Cuvee Prestige	28
Cloudy Bay, Pelorous	18
DIVICI, Prosecco	17

WHITE

	Glass / Carafe
Passage Rock Pinot Gris.....	16/40
Poderi Crisci, Arneis	18/45
Stormwood, Chardonnay.....	24/60
Thierry Mothe, Chablis.....	32/80
Deep Down, Sauvignon Blend.....	20/50
Te Mata, Sauvignon Blanc.....	18/45
Fattoria San Lorenzo, Verdicchio.....	20/50

PINK, ORANGE & CHILLED RED

	Glass / Carafe
Whispering Angel, Rose	23/57
Stormwood, Rose.....	20/50
Dunleavy Onetangi, Chilled Red.....	16/40
Arianna Occhipinti, Orange	26/65

RED

	Glass / Carafe
Stormwood, Bordeaux Blend	24/60
Poderi Crisci, Syrah	24/60
Pyramid Valley, Pinot Noir	20/50
Craggy Range, Te Kahu	19/48
Foradori, Teroldego	24/60

Please Check The Wine List
For Wines by the Bottle

BEER & CIDER

TAP

Peroni, Lager.....	13
Urbanaut, Pilsner.....	15
Sawmill, Hazy IPA	15

BOTTLE

Corona.....	12
Asahi	12
Heke Lager	13
Panhead, Supercharger APA.....	14
Urbanaut, Del Mar Hazy IPA	14
Sawmill Low Carb Lager.....	13
Peroni 0%.....	10
Sawmill Bare Beer 0%	10

CIDER

Kerisac, Brut Cider	12
Kihi, Tropical Cider.....	12

WINE ALTERNATIVE

Non #3 Toasted Cinnamon & Yuzu	14
Plus & Minus Prosecco 0%.....	12

MOCKTAILS

PG13 Singapore Sling	14
Whiskiless Sour	15
Almost Aperol	15

OPENING HOURS
7 DAYS A WEEK
12PM TO LATE

THE
Oyster
Inn

• 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 daily from 12pm - late

Limited Edition Towels

The Oyster Inn Logo..... 95

The Oyster Inn Bucket Hat..... 40

T'Shirt "Get Shucked"..... 60

The Oyster Inn Canvas Tote Bag



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 Aésop amenities. Rates include breakfast for two.

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