

THE Oyster Inn

{Waiheke}

GIFT CARDS

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

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

BAKED OYSTERS

Chilli Oil, Cream, Breadcrumbs (Min 3) 8.5

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

THE CLASSICS

ON THE MENU SINCE 2012

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,
Keffir Lime 48

MARKET FISH WITH SEAWEED BUTTER

Seaweed Butter, Mussels 48

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.....46

EGGPLANT SCHNITZEL

Miso Maple Syrup, Cashew Puree,
Pomegranate Molasses 32

MARGARITA HAPPY HOUR (\$)

\$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 Vinaigrette16

GREEN ASPARAGUS Pickled Courgette, Lemon Mayo.....18

SHOESTRING FRIES ^(VE) Homemade Ketchup14

Add Truffled Parmesan..... +3

TRIPLE COOKED CHIPS ^(VE) Homemade Ketchup16

DESSERT

TIRAMISU

Lady Fingers, Cocoa, Espresso 18

DARK CHOCOLATE MOUSSE

Blueberry Compote,
Chocolate Crumble, Tulle 18

AMARETTO SEMIFREDDO

Candied Oranges, Mandarin, Bumbu
Rum, Almond Nougatine 18

CHOCOLATE FONDANT

Caramel Sauce,
Vanilla Ice Cream 18

Follow & tag us @oysterinnstagram

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

Ask us about buying Josh's latest cookbook

Wine Of the Week
BACIO DELLA LUNA PROSECCO
ROSE'

— GLS \$14 BTL \$70 —

STARTERS

KING PRAWN TOAST

Curried Coconut Sauce, Curry Leaves18

MARKET FISH CRUDO

Gochujang Chilli, Fried Shallot, Sesame, Pickled Daikon28

CHICKEN KARAAGE

Soy Chilli Caramel, Spring Onion26

HEIRLOOM TOMATO & SEAWEED SALAD ^(VE)

Heirloomacy Tomatoes, Gazpacho, Balsamic.....28

Add Lavosh..... +4

SALMON GRAVALAX

Avocado Mousse, Orange Mirin Vinaigrette32

WHITE ASPARAGUS WITH CRAYFISH MAYO

Lemon Butter, Almonds34

TASMANIAN OCTOPUS SALAD

Nikkei Mayo, Parsley, Pickled Onion, Pink Peppercorn.....34

DRINKS

COCKTAILS

Chilli & Passionfruit Margarita

Tequila, Chipotle, Passionfruit,
Lime, Chilli Salt
24

Negroni Sbagliato

Gin, Campari, Vermouth, Prosecco
22

Spiced Pear & Rum

Kraken Rum, Spiced Pear Syrup
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
Whispering Angel..... 23/57
Dunleavy "Onetangi Nouveau" 16/40

RED

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

BEER & CIDER

TAP

Peroni, Lager..... 13
Sawmill, Pilsner 14
Urbanaut, Hazy Ipa 15

BOTTLE

Corona..... 10
Asahi 10
Heke, Lager..... 13
Panhead, Supercharger APA..... 13
Sawmill Low Carb, Lager..... 13
Peroni 0%..... 10

CIDER

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

NON WINE ALTERNATIVE

Non#3 Toasted Cinnamon & Yuzu..... 14

MOCKTAILS

Kiwi Sour..... 14
PG13 Singapore Sling..... 14
Apple Ginger Fizz 14

OPENING HOURS

EVERYDAY: 12 PM - 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 Thursday - Monday from 12 pm - late.

Limited Edition Towels

Classic Awning Stripe 95
The Oyster Inn Logo 95

The Oyster Inn Bucket Hat 40

T-Shirt "Get Shucked" 60

The Oyster Inn Canvas Tote Bag 40

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.