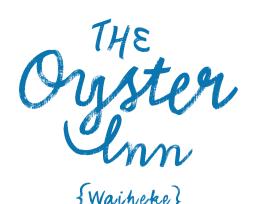
GIFT CARDS

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

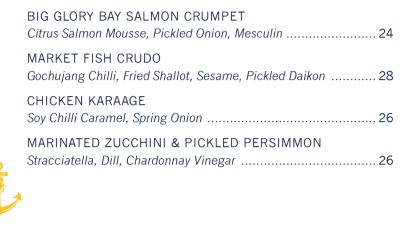


Wine Special **DUNLEAVY ONETANGI NOVEAU** CHILLED RED- MERLOT- MALBEC **GLASS** \$16 -

BITES

STARTERS

HOMEMADE FOCACCIA (VE)	
ALLPRESS Olive Oil	. 12
CRAYFISH ROLL	
House Made Toasted Brioche, Spicy Mayo, Chervil	. 16
YELLOWFIN TUNA TACOS (X2)	
Chilli, Avocado, Soy Ginger Dressing	. 18
KING PRAWN TOAST	
Curried Coconut Sauce, Curry Leaves	. 18





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

LE CLASSICS

ON THE MENU SINCE 2012

FISH & CHIPS 34 Beer Battered Line-Caught Fish, Triple Cooked Chips,

MAC N CHEESE 18 Add Smoked Bacon +6

MAINS

CHATHAM ISLANDS BLUE COD	
Seaweed Butter, Mussels	48
YELLOWFIN TUNA A LA PLANCHA Burnt Butter, Capers, Shallots	44
CRAYFISH LINGUINE Crayfish Bisque, Garlic, Parsley	49

HURUNUI SCOTCH FILLET 46

250GR

Served with Entrecôte Sauce, French Fries, Fried Sage & Rosemary

SAVANNAH BEEF CHEEK
Mashed Potatoes, Garden Leaves,
Beef Jus44
ROASTED EGGPLANT
Sesame Tofu Cream, Soybean Chilli
Dressing, Crispy Garlic

THE PEARL ROOM

Our private dining room is available for groups of 10 or more. Make a booking with the front desk.

ON THE SIDE

BRUSSEL SPROUTS Pecorino Cheese, Anchovies	18
SIMPLE GREEN SALAD Soft Herbs, French Vinaigrette	16
SHOESTRING FRIES (VE) Homemade Ketchup	14
Add Truffled Parmesan	+3

DESSERT 6

CHOUX BUNS Salted Caramel Sauce, Vanilla Ice Cream 18 DARK CHOCOLATE MOUSSE Blueberry Compote, Chocolate Crumble, Tuille 18

AMARETTO SEMIFREDDO Caramalised Feijoa & Pear, Bumbu Rum, Almond Nougatine 18

CHEESE BOARD Aketea Creamy Brie, Onion Jam, Honeycomb, Lavosh 15



* DRINKS *

COCKTAILS

Chilli & Passionfruit Margarita

Tequila, Chipotle, Passionfruit, Lime, Chilli Salt 24

Clarified Mojito

Mint Washed Rum, Lime, Soda 24

Pisco Pop

Pisco, Aperol, Crushed Grapes, Orgeat 24

Vanilla Coconut Daiquiri

Coconut Tequila, Rum, Coconut Cream, Licor 43 22

Yuzu Negroni

Gin, Campari, Yuzushu, Sweet Vermouth 24

Salted Caramel Espresso Martini

Vodka, Coffee Liqueur, Baileys, Salted Caramel, Espresso 24

WINES BY THE GLASS & CARAFE

SPARKLING 150ml/375m
Taittinger Cuvee Prestige 28
Kumeu River, Cremant 18
Prosecco Col de Salici
WHITE
Deep Down, Sauvignon Blanc 16/40
Passage Rock, Pinot Gris16/40
Selection Massale, Chardonnay 14/35
Batch Estate, Chardonnay 24/60
Sam Harrop Onetangi, Chardonnay 26/65
Smith & Sheth, Albariño
Sella & Mosca, Vermentino 16/40
Bryterlater, Riesling
PINK
The Shed Rosé
La Baume, Launguedoc Rosé 17/43
Kelly Washington Pinot Rosé 15/38
RED
Calrossie, Pinot Noir
Peregrine, Pinot Noir
Obsidian Vitreous, Merlot Blend 22/55
Terre Dei Miti, Etna Rosso
Craggy Range, Te Kahu 19/48
D

BEER & CIDER

TAF

IAI
Peroni, Lager13
Sawmill, Pilsner14
Urbanaut, Hazy Ipa14
BOTTLE
Corona10
Asahi10
Panhead, Supercharger APA13
Sawmill Low Carb, Lager13
Peroni 0%10
CIDER
Strange Brothers, Yuzu12
Val De Rance, Brut Cider12

NON WINE ALTERNATIVE

Non #3 Toasted Cinnamon & Yuzu.....14 Non #5 Lemon Marmelade & Hibiscus 14

MOCKTAILS

Feijoa Sour1	4
PG13 Singapore Sling1	4
Apple Ginger Fizz1	4

OPENING HOURS

THURSDAY - MONDAY: 12 PM - LATE
TUESDAY - WEDNESDAY: CLOSED

Oyster

Passage Rock, Syrah 22/50

• ONEROA • WAIHEKE ISLAND
SHNCE 2012

THE OYSTER INN SHOP

Explore our selection of gifts, merch, beach essentials, wine, and cocktails. Just across from the restaurant.

Open daily.

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 Canyas Tote Bag	40



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 equiped with smart TVs, heating and air-con, plus fabulous Aésop amenities. Rates include breakfast for two.

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