

THE OYSTER INN

{Waiheke}

GIFT CARDS

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

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

KAHAWAI MOUSSE

26
Pickled Onion, Celery,

'Baker & Sun' Sourdough

THE CLASSICS

ON THE MENU SINCE 2012

FISH & CHIPS

36
Beer Battered Line-Caught Fish,
Triple Cooked Chips, Homemade

Wine Special

RED HUT, CHARDONNAY
2024, HAWKE'S BAY
GLASS/BTL
— \$18/\$90 —

HOMEMADE FOCACCIA (X2)^(V)

Seaweed Butter, Rosemary Salt 14

STARTERS

KING PRAWN TOAST

Curried Coconut Sauce, Curry Leaves 26

TREVALLY CRUDO

Gochujang Chilli, Fried Shallot, Sesame, Pickled Daikon 32

CHICKEN KARAAGE

Soy Chilli Caramel, Spring Onion 28

HEIRLOOM TOMATO & SEAWEED SALAD ^(VE)

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

OYSTER ROLL

Battered Oyster, Pickled Courgette, Harissa Mayo 14

MAINS

BLUENOSE 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 —

LAMB RUMP

Roasted Capsicum Salsa, Minted Yoghurt,
Sweetbreads
— 48 —

MISO ROASTED EGGPLANT ^(V)

Maple Syrup, Pomegranate, Cashews 38

FIORDLAND CRAYFISH LINGUINE

Crayfish Bisque, Garlic, Parsley 52

PLANNING A PRIVATE CORPORATE FUNCTION OR
AN INTIMATE FAMILY CELEBRATION?

EMAIL US AT EVENTS@THEOYSTERINN.CO.NZ

FOR PRICING AND AVAILABILITY.

GRILLED COS & BROCCOLINI

Ranch Dressing, Chilli Oil 22

SIMPLE GREEN SALAD

Soft Herbs, French Vinaigrette 16

STONEFRUIT SALAD

Pickled Caulini, Pecorino 20

SHOESTRING FRIES ^(VE)

Homemade Ketchup 14

Add Truffled Parmesan +4

TRIPLE COOKED CHIPS ^(VE)

Homemade Ketchup 16

ON THE SIDE

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

Follow & tag us @oysterinninstagram

DRINKS

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, Mirto, 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

Plantation Rum 3 Stars, Campari, Raspberry, Orgeat
24

WINES BY THE GLASS & CARAFE

SPARKLING

	Glass
Taittinger Cuvee Prestige	28
Kumeu River, Cremant	22
DIVICI, Prosecco	17

WHITE

	Glass / Carafe
Passage Rock Pinot Gris	16/40
Poderi Crisci, Arneis	18/45
George Deschamps, Chablis	31/77
Deep Down, Sauvignon Blend	20/50
Soho, Chardonnay	22/55
Fattoria San Lorenzo, Verdicchio	20/50

PINK & CHILLED RED

	Glass / Carafe
Stormwood, Rose	20/50
Cap D'Age, Rose	15/38
Les Encuves Rouge, Chilled Red	20/50

RED

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

Please Check The Wine List
For Wines by the Bottle
- Carafes are 375ml-

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

CIDER

Kerisac, Brut Cider	12
Kihi, Tropical Cider	12

NON WINE ALTERNATIVE

Non #3 Toasted Cinnamon & Yuzu	14
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MOCKTAILS

PG13 Singapore Sling	14
Whiskiless Sour	15
Almost Aperol	15

OPENING HOURS
7 DAYS A WEEK
12PM TO LATE

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

40

THE
Oyster
Inn

• ONEROA •
WAIHEKE ISLAND
SINCE 2012



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.