

Oyster Bar

Example menu only. We regularly update our bar menu regularly.

OYSTERS

NATURAL OYSTERS

1/2 Doz 21 | Doz 35

TOPPED OYSTERS

1/2 Doz 23 | Doz 39

choose up to 2 toppings

Thai Nam jim, roasted peanuts

Japanese pickled ginger, cucumber, wasabi aioli (gf)

Kilpatrick bacon, Worcestershire (gf avail)

Shanghai soy, ginger, kaffir lime, shallots

TO SHARE

SEAFOOD TASTING PLATE 22

char-grilled octopus, citrus
parmesan crumbed sardines,
natural oysters, gazpacho,
white anchovy and tomato salad

SPICY BUFFALO WINGS 17

housemade ranch sauce

SWEET POTATO FRIES 6

chilli lime aioli

CHEESE PLATE 29

Gippsland blue, aged cheddar,
Bondi prune walnut log,
housemade fig paste, beetroot
relish, dried muscatels, lavosh
crackers, Barossa Bark crisps

SOMETHING SWEET

ask for our daily selection

Beverages

These cocktails are \$15 2 til 6pm. Full beverage list is available.

COCKTAILS

Aperol Spritz

Aperol, Honey Badger Raspberry Mead and orange

17

Bitter 'n' Twisted

Wildbrumby Limoncello, lychee liqueur, passionfruit,
Prosecco

Rubus Negroni

Wildbrumby Rubus Gin, Red Vermouth, Campari

Prosecco Spritz

Lemon squash, vodka, sliced citrus, Prosecco,
splash of fresh lime

Mocktail

10

BEER AND CIDER

Capital Brewing Co. Summit Session 3.5%

7.5

Capital Brewing Co. Coast Ale 4.3%

8

Capital Brewing Co. Trail Pale Ale 4.7%

8

Bentspoke Crankshaft IPA 5.8%

9.5

Sailors Grave Sou' East Draught 4.8%

9

Cascade Premium Light 2.4%

8

Honey Badger Raspberry Mead 4.5%

7

Beverages

BY THE GLASS

Schloss Wachenheim Sparkling Rosé Germany NV	8.5
Box Grove Saignee Primitivo Rosé Tavilk VIC 2015	8.5
Mission Estate Sauvignon Blanc Marlborough NZ 2017	9.5
Yilgarnia Semillon Sauvignon Blanc Denmark WA 2016	8
Beechworth Wine Estates Pinot Gris Beechworth VIC 2017	8
Plan B! Chardonnay Margaret River WA 2015	10
Kosiuszko Pinot Noir Tumbarumba NSW 2017	9
Stonefish Merlot Margaret River WA 2017	8
Box Grove Vinyard Shiraz Tabilk VIC 2016	9

Please ask if you'd like to see our full selection