

Oyster Bar

Oysters

Natural Oysters

1/2 Doz 23 | Doz 39

choose up to 2 toppings

Scandinavian beetroot cured salmon, citrus dressing, avruga caviar

Japanese pickled ginger, cucumber, wasabi aioli (gf)

Kilpatrick bacon, Worcestershire (gf avail)

Shanghai soy, ginger, kaffir lime, shallots

Topped Oysters

1/2 Doz 25 | Doz 43

To Share

Warm Marinated Olives 10

confit garlic & toasted bread (gf available)

Spicy Buffalo Wings 17

Smokey garlic aioli

Fish & Chips 28

local fish, beer battered or grilled, chips, lemon, tartare, mixed leaf salad (gf available)

Cheese Plate 29

Gippsland blue, aged cheddar, Bondi prune walnut log, housemade fig paste, dried muscatels, lavosh crackers, Barossa Bark crisps (gf available)

Chips 6

Sweet Potato Fries 8

smokey garlic aioli

Beverages

Cocktails

Aperol Spritz

Aperol, Honey Badger Raspberry Mead and orange

Bitter 'n' Twisted

Wildbrumby Limoncello, lychee liqueur, passionfruit, Prosecco

Negroni

Wildbrumby Spiced Gin, Red Vermouth, Campari

Prosecco Spritz

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

Golden Mule

Ginger Kid ginger beer, Galliano Vanilla, vodka & fresh lime

Mocktail

Beer and Cider

Capital Brewing Co. Summit Session 3.5%

Capital Brewing Co. Coast Ale 4.3%

Capital Brewing Co. Trail Pale Ale 4.7%

Bentspoke Crankshaft IPA 5.8%

Sailors Grave Drowned Man IPA 4.7%

Sailors Grave Southern Right Ale 4.7%

Sailors Grave Down She Gose 4.5%

Mountain Goat Organic Steam Ale 4.5%

Cascade Premium Light 2.4%

Honey Badger Raspberry Mead 4.5%

Ginger Kid Alcoholic Ginger Beer 4.5%

18

10

7.5

8

8

9.5

9

9

9

9

8

7

8