



OYSTERS

NATURAL

served natural with lemon wedges on a bed of rock salt
19 / 34

VINAIGRETTE

shallot and red wine vinaigrette served with lemon wedges on a bed of rock salt
21 / 36

CREME FRAICHE & YARRA VALLEY CAVIAR

creme fraiche topped with Yarra Valley salmon roe served with lemon wedges on a bed of rock salt
29 / 41

SORBET

topped with home made lemon sorbet crush with a hint of lime on a bed of rock salt
25 / 38

KILPATRICK (cooked)

cooked with bacon, worcestershire and smokey bacon sauce served with lemon wedges on a bed of rock salt
25 / 39

CHAMPAGNE (lightly cooked)

lightly cooked with a cream champagne reduction and topped with fresh chives served with lemon wedges on a bed of rock salt
25 / 38

COMBINATION

two of each of the above or "create your own combination" on one plate served with lemon & lime wedges on a bed of rock salt
62

BLOODY MARY OYSTER SHOT

our very own spicy base with vodka and a fresh oyster in a shot glass
15

(our oysters are sustainably harvested daily from Boomer Bay, Tasmania)

ENTREE

GARLIC BREAD

fresh baked baguette sliced and topped with our home made garlic butter

9

ROCKET SALAD

fresh baby rocket leaves mixed with pear, balsamic vinegar, olive oil and fresh shaved parmesan

15

FRESH CUT SASHIMI

a fine mix of kingfish hiramasa, atlantic salmon and yellowfin tuna served with gluten free soy, wasabi and lemon wedge

39

KINGFISH

sashimi grade kingfish hiramasa generously sliced with fresh lime dressing

36

MARINATED OCTOPUS

freshly steamed octopus in bite size medallions, immersed in a balanced marinade of canola, white vinaigrette, mild chilli, garlic, herbs and spices

32

OYSTER/PRAWN TASTING PLATE

3 x natural 'boomer bay' oysters

3 x fresh cooked XL 'mooloolaba' king prawns

served with house made cocktail sauce, lemons on a bed of fresh rocket and rock salt

29

PORTARLINGTON MUSSELS

fresh portarlington mussels steamed and served in a creamy chive and yering charonnay sauce with fresh baguette slices

33

PRAWN BITES (4 x pieces)

freshly peeled Aust green prawns peeled and grilled served on a round tortilla layered with a 'special' crab sauce and a small chive

28



Fresh Cut Sashimi

MAINS



FRESH COOKED 'MOOLOOLABA' (QLD) KING PRAWNS

*extra large king prawns served with a home made cocktail sauce with
lemon wedges on cos lettuce*

6 / 28

12 / 49

WA CRAYFISH

*a whole 600gm WA Crayfish split (2 pieces) cooked in
a creamy reduction champagne sauce and topped with fresh chives
(served warm)*

79

FLATHEAD TAILS

*oven baked and served with maldon sea salt, lemon wedges accompanied by
baby rocket leaves mixed with pear, balsamic vinegar, olive oil and
fresh shaved parmesan*

e / 25

m / 38

SCALLOPS IN SHELL

*freshly harvested bass strait scallops cooked in a home made garlic
butter sauce topped a Mildura citrus salt,
served in shell with lemon wedges on side*

(3 scallops per shell)

e / (2 shells) 25

m / (4 shells) 35

Prawn Bites



PLATTERS

OYSTER & PRAWN PLATTER

12 x natural 'boomer bay' oysters

12 x fresh cooked XL 'mooloolaba' king prawns

served with house made cocktail sauce, vinaigrette, lemons on a bed of fresh rocket and rock salt

79

OYSTER & SASHIMI PLATTER

12 x natural 'boomer bay' oysters

sashimi kingfish hiramasa, atlantic salmon and yellowfin tuna

served with gluten free soy, wasabi, vinaigrette and lemon wedges

74

SPECIAL WA CRAYFISH PLATTER

WA Crayfish split and cooked in a creamy champagne reduction sauce

6 x freshly harvested 'boomer bay' oysters

6 x fresh cooked 'mooloolaba' king prawns

all served with vinaigrette, house made cocktail sauces and lemon wedges

140

INDULGENCE PLATTER (for 2p)

(each dish served individually as below or on a full platter if requested)

garlic bread (4 pieces)

12 x freshly harvested 'boomer bay' oysters (served natural)

a fine mix of kingfish hiramasa, atlantic salmon and yellowfin tuna served with
gluten free soy, wasabi and lemon wedge

garlic scallops (main)

12 x fresh cooked extra large 'mooloolaba' king prawns

WA Crayfish split and cooked in a creamy champagne reduction sauce

champagne reduction sauce topped with fresh chives

all served with vinaigrette, home made cocktail sauce and lemon wedges

235

SPECIAL
WA Cray Platter



BANQUETS



BANQUET FOR 4 X PEOPLE

(each dish served individually as below)

- garlic bread (4 pieces)*
 - 18 x freshly harvested 'boomer bay' oysters (served with vinaigrette)*
 - marinated octopus*
 - 4 x grilled prawn & crab bites*
 - 12 x fresh cooked extra large 'mooloolaba' king prawns*
 - flathead tails (main size)*
 - rocket salad*
 - 4 x garlic scallop shells (3 scallops per shell)*
 - 2 x WA Crayfish split (4 pieces) cooked in a creamy champagne reduction sauce topped with fresh chives*
 - all accompanied with home made cocktail sauce and lemon wedges*
- (served as a degustation)*

\$105pp

BANQUET FOR 6 X PEOPLE

(each dish served individually as below)

- garlic bread (6 pieces)*
 - 24 x freshly harvested 'boomer bay' oysters (served with vinaigrette)*
 - marinated octopus*
 - (served with lemon wedges and bread)*
 - 6 x grilled prawn & crab bites*
 - 18 x fresh cooked extra large 'mooloolaba' king prawns*
 - xl platter flathead tails*
 - xl rocket salad*
 - 6 x garlic scallop shells (3 scallops per shell)*
 - 3 x WA Crayfish (6 pieces) cooked in a creamy champagne reduction sauce topped with fresh chives*
 - all accompanied with home made cocktail sauce and lemon wedges*
- (served as a degustation)*

\$95pp

BANQUET FOR 8 X PEOPLE

(each dish served individually)

- 2 x serves garlic bread (8 pieces)*
 - 36 x freshly harvested 'boomer bay' oysters*
 - (served with vinaigrette)*
 - xl serve marinated octopus*
 - (served with lemon wedges and bread)*
 - 8 x grilled prawn & crab bites*
 - 24 x fresh cooked extra large 'mooloolaba' king prawns*
 - xxl platter flathead tails*
 - xl rocket salad*
 - 8 x garlic scallop shells (3 scallops per shell)*
 - 4 x WA Crayfish (8 pieces) cooked in a creamy champagne reduction sauce topped with fresh chives*
 - all accompanied with home made cocktail sauce and lemon wedges*
- (served as a degustation)*

\$85pp

**additions can be made to any banquet -
please just ask our staff*



BEVERAGES

BEER

Carlton Draught (375ml) 8
Crown Lager (375ml) 9
Carlton Dry (330ml) 8
Asahi Lager (330ml) 8.5
Byron Bay Lager (330ml) 8.5

Stone & Wood Pacific Ale (330ml) 9.5
Peroni Green (330ml) 8.5
Peroni Red (330ml) 8.5
Corona (355ml) 9
Great Northern Super Crisp (330ml) 8
Carlton Zero (0% alcohol) (330ml) 7

CIDER

Yarra Farm Cider 330ml (Yarra Valley) 9

SPARKLING

Symphonia Prosecco (King Valley Vic.) 13/58
Frexinet Cava (Spain) 12/52
Piper-Heidsieck (Champagne, France) 110
Bollinger (Champagne, France) 165

WHITE WINE

Symphonia Pinot Grigio (King Valley Vic.) 13/58
Red Hill Chardonnay (Mornington Peninsula Vic.) 12/54
Yering Farm Chardonnay (Yarra Valley Vic.) 14/66
Pewsey Vale Riesling (Eden Valley SA) 13/62
Tread Softly Savignon Blanc (SA) 11/52

RED WINE

Tar & Roses Shiraz (Heathcote Vic.) 13/62
Wynaga Shiraz (Lakes Entrance Vic.) 14/66
Yering Farm Pinot Noir 2019 (Yarra Valley Vic) 14/66

ROSE

Symphonia Pinot Trois (King Valley Vic.) 13/58

SPIRITS

Four Pillars Gin 14
Grey Goose Vodka 14
Jack Daniels 14
Jim Beam 12
Kahlua 14

Johnny Walker Black 14
Bacardi Rum 12
Baileys Irish Cream 12
Tequila Sierra 12
Cointreau 12
Makers Mark Whisky 14

SOFT

Coke, Sprite, Soda, Tonic 5
San Pellegrino (750ml) 14
Lemon, Lime & Bitters 7
Mocktail 12



COCKTAILS



APEROL SPRITZ

aperol, prosecco, soda, blood orange

18

LIMONCELLO SPRITZ

limoncello, prosecco, soda, mint

18

MOJITO

bacardi rum, lime, soda, mint leaves

18

BLOODY MARY OYSTER SHOT

*our very own spicy base with grey goose vodka
with a fresh oyster*

15

ESPRESSO MARTINI

grey goose vodka, kahlua, fresh ground coffee

18

COSMOPOLITAN

grey goose vodka, cointreau, cranberry and lime juice

18

MARGARITA

Tequila, Cointreau, lime juice

18

MIMOSA

symphonia prosecco, fresh squeezed orange juice

15

BLOODY MARY

our very own spicy base with grey goose vodka

17

MOCKTAIL

our very own imitation cocktail

12

