

OYSTERS

Start your oyster bar experience with one
of our OYSTER SHOTS!

Non-Alcoholic: *Bloody Caesar, Verdita, Cucumber & Ponzu,
Green Gazpacho*

Spirit Based: *Original, Margarita, Tokyo Ginger, Mojito*

All of our oysters are shucked to order & are
sourced directly from the farmers.

Minimum order 2 per region

Natural / Mignonette

Sydney Rock

Merimbula, *South Coast NSW (gf)*ea 4.5

Wonboyn, *South Coast NSW (gf)*.....ea 4.5

Port Stephen, *North Coast NSW (gf)*.....ea 4.5

Pacific

Coffin Bay, *SA (gf)*.....ea 4.5

Kilpatrick

Bacon & Worcestershire sauce *(gf)*.....ea 4.5

CAVIAR

Blinis with Kaluga queen imperial caviar (2.5g) 24

Kaluga queen imperial caviar served with blinis & caviar garnish
(30/50g).....180/280

SHELLFISH

King prawns *(gf)*..... (300g/500g) 35/50

Moreton Bay bug *(gf)*..... 39

Blue swimmer crab *(gf)* 24

Local rock lobster *(gf)*.....(half/full) MP

RAW

Seared tuna, cucumber, edamame, seaweed salad23

Sashimi, pickled ginger, wasabi, organic soy (small/large).....24/40

Scallops, yuzu, togarashi chilli, chives24

SMALL BITES

San choy bau, wagyu beef, tiger prawns, peanuts, chilli & wittlof..... each 7

Zucchini flower, ricotta, lemon aioli, bottarga each 8

Vegetable crudites, pea & mint dip, herb oil (gf).....12

Spanner crab on toast, candied lemon.....12

Mushroom, thyme, parmesan arancini (4).....14

Whiting tacos, cabbage slaw, siracha mayo, tomato salsa (2)20

STARTERS

Heirloom tomatoes, goat's cheese, basil oil, crostini22

Kingfish ceviche, avocado, tomato, taro chips24

Charred grilled octopus, roast pickled beetroot, nduja (gf)24

Salt & pepper calamari, lemon, aioli24

Seared sea scallops, Ruby grapefruit, jamon, herb oil (gf)30

GRILL & MAINS

Cone Bay barramundi, charcoal roasted cauliflower, turmeric dressing,
almonds (gf) 40

Swordfish, peas, gem lettuce, kipfler potatoes, radish (gf)..... 39

Grilled king prawns, capers, lemon, brown butter,
espelette pepper (5) (gf).....48

Beer battered flathead, chips, tartare sauce, lemon36

SCOB signature seafood hotpot, ½ swimmer crab, tiger prawns, squid,
Kinkawooka mussels, fish pieces, Napoletana sauce, toasted bread..... 49

Linguini with Tiger prawns, cherry tomatoes, chilli,
confit garlic, white wine, basil38

Tajima wagyu rump MB6 (280g), Café de Paris butter (gf)39

Scotch fillet, Little Joe's MB4+ (300g), horseradish (gf)47

Surf and turf, Tajima wagyu rump (280g), king prawn,
seaweed butter59

TO SHARE

Steamed Kinkawooka mussels, coconut, tamarind 1Kg 35

Whole baby snapper 700g, Asian greens, wasabi & ginger dressing.....65

Live rock lobster (NSW) 1kg, saltbush, finger lime MP

SCOB Platter - Sydney rock & pacific oysters, king prawns, blue
swimmer crab, Moreton Bay bug, scallops, tuna,
cucumber, edamame, seaweed salad, accompaniments180

SIDES

Mixed marinated olives (gf).....7

Sourdough bread plate8

Garlic bread.....8

Roasted chat potatoes, confit garlic (gf)12

Chips, chilli & rosemary salt.....11

Steamed broccolini, capers, eschallots (gf)12

Rocket, parmesan salad (gf)12

DESSERTS

Chocolate pie, macadamia & pistachio sablage, maple syrup, vanilla ice
cream..... 18

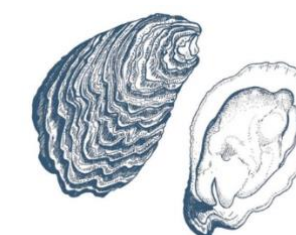
Panna cotta, candied mandarin, toasted black sesame coconut (gf)15

Papaya and passionfruit Eton mess (gf)15

Affogato, vanilla bean ice cream & espresso with
Frangelico or Amaretto (gf).....16

Selection of handmade Kakawa chocolates (gf).....18

Cheese plate - Le Conquéant camembert (Fra), Pyengana
clothbound cheddar (Tas), Berry's Creek Bellingham blue (Vic),
guava paste, sea salt bark.....28



10% surcharge applies on Saturday & Sunday,
15% on Public Holidays