

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 salad 23

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

Scallops, yuzu, togarashi chilli, chives 24

SMALL BITES

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

Zucchini flower, ricotta, smoked garlic aioli, bottarga each 8

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

Spanner crab on toast, avocado, candied lemon..... 18

Mushroom, thyme, parmesan arancini, smoked garlic aioli (4)..... 14

Whiting tacos, red cabbage, pico de gallo, avocado puree, jalapeno mayo (2) ... 20

STARTERS

Roasted pumpkin, goat's cheese, sourdough croutons, crispy sage, burnt butter, balsamic, coriander 24

Kingfish ceviche, avocado, tomato, taro chips..... 24

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

Salt & pepper calamari, lemon, aioli..... 24

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, homemade tartare sauce, lemon 36

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

Linguini with Tiger prawns, cherry tomatoes, chilli, confit garlic, white wine, basil 38

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

Surf and turf, Tajima wagyu rump (280g), king prawn, seaweed butter 59

TO SHARE

Steamed Kinkawooka mussels, coconut, tamarind 1Kg 35

Whole baby snapper 700g, cavolo nero, salsa verde (gf)..... 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, accompaniments 180

SIDES

Mixed marinated olives (gf) 7

Sourdough bread plate 8

Garlic bread 8

Roasted chat potatoes, confit garlic (gf)..... 12

Chips, chilli & rosemary salt 11

Steamed green & butter beans, lemon oil, roasted almonds (gf)..... 13

Rocket, parmesan salad (gf)..... 12

Australian black truffles, The Truffle Farm, Canberra ACT, \$18 (on any dish you desire)

DESSERTS

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

Baked pear & apple, topped with nut crumbles, pear & rum syrup, vanilla ice cream 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 Conquéran 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