

Sydney Cove Oyster Bar

Established 1988

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**THE WORLD'S MINE OYSTER,
WHICH I WITH SWORD WILL OPEN.**

WILLIAM SHAKESPEARE

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OYSTERS

All our live oysters are shucked to order and are sourced directly from the farmers

Pacific, Coffin Bay, South Australia (DF, GF) 4.5 ea
Kilpatrick oyster, bacon & worcestershire sauce (DF, GF) \$5.5 ea

OYSTER SHOTS

Freshly shucked oysters are also being served in a shot (DF,GF),

Bloody Caesar, tomato juice, worcestershire, clam juice 8
Margarita, salt rim glass, tequila, cointreau, lemon juice 12
Mojito, brown sugar rim glass, lime juice, rum and mint 12
Original, spicy tomato juice, vodka layered, celery, cracked pepper 12

ENTRÉE

Traditional Italian Burrata (V, GFO) 23
Served with thyme and balsamic roasted beets and herb vinaigrette

Torched Shark Bay Scallops (DF, GFO) 24
Vegetarian Option: Torched Tofu Scallops (DF) 20
served with pickled cucumbers, edamame, seasoned seaweed and ponzu wasabi dressing

Fish Tacos (2 pcs) (DF, VOA) 26
beer battered Barramundi, flour tortillas, pico de gallo, purple cabbage and jalapeno mayonnaise

BBQ Pork Bao Buns (2 pcs) (DF, VOA) 22
slaw and chipotle mayo

Prawn Toast (DF) 25
king prawns, sesame and yuzu mayonnaise

Grilled Butternut Pumpkin Salad (V, GFO) 22
nectarine freekeh, chevre, hazelnut crumble

A 10% SURCHARGE APPLIES ON WEEKENDS & 15% ARE CHARGED ON PUBLIC HOLIDAYS

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GRILL & MAINS

Pan-fried Cone Bay Ocean Barramundi (DF, GF) 40
beetroot puree, lemon capers and almond

Fish and Chips (DF) 36
beer battered Blue Spot Emperor, chips, homemade tartare sauce and lemon

King Prawn Linguine (DF, GFO & VOA) 39
homemade fresh pasta with cherry tomatoes, chilli, confit garlic, white wine and mixed herbs

Margaret River Wagyu Rump MB 6+ (300g) (GF) 44
with salsa verde and broccolini

Chilled Moreton Bay Bug Salad (V, GFO) 35
with feta, baby gem lettuce, avocado, cherry tomatoes and chipotle aioli

Beetroot, Thyme & Chèvre Wellington (V) 28
golden beets, king mushroom, asparagus and candied walnuts

SIDES (V)

Warm Artisan Bread, seasonal house made dip 12
Chips, chilli & rosemary salt (DF) 12

Crispy Baby Potatoes, truffle and parmesan dressing (GF) 14
Broccolini, herb vinaigrette and goat cheese (GF) 13

Asparagus Salad, pistachio, salsa verde (GF, DF, V, VG) 14
Warm Marinated Olives (GF, DF, V, VG) 8

DESSERTS

Fabien's Chocolate Cake, ganache and fresh cream (GF) 22
Set Cheesecake, plum compote and hazelnut crumble 22
Coconut Panna Cotta, crushed strawberries and basil (GF, DF) 22
Trio of ice cream 20

DF : dairy free, GF: gluten free, V: vegetarian,
VOA: Vegetarian option available, GFO: Gluten free option available,

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