

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

- Rock, Merimbula, South NSW (GF, DF) 4.5 ea
- Pacific, Coffin Bay, South Australia (DF, GF) 4.5 ea
- Granita, Matso's Ginger Beer Granita (GF,DF) 5.5 ea
- Kilpatrick oyster, bacon & seasoned Worcestershire sauce (DF, GF) 5.5 ea
- Béarnaise Oyster, Oysters topped with tarragon. infused Hollandaise sauce (GF) 5.5 ea
- Prosecco Mignonette Oyster, Oysters topped with Prosecco, shallots (GF,DF) 5.5 ea
- Ponzu Oyster, with soy sauce, sesame oil, wasabi and Japanese seaweed (DF) 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

Warm Artisan Bread and Olives 17
served with balsamic vinegar and extra virgin olive oil

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

Shark Bay Scallop Ceviche (4 pcs) (DF, GFO)30
Mango, capers, rocket, Spanish onion, charred bread (2pcs)

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

Traditional Italian Buffalo Mozzarella 23
Roasted beets, rocket, balsamic vinaigrette (GF)

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

@scoysterbar

www.sydneycoveoysterbar.com

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CAVIAR

Thesauri Baerii exquisite Siberian Sturgeon Caviar (Greece) (30g) 200
sturgeon roe with blinis, capers, eschalots and sour cream

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

Pan-Fried Gnocchi 36
Beetroot, goats cheese, rocket, candied walnuts

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

Chilled Lobster Salad (GFO) 45
with feta, baby gem lettuce, avocado, cherry tomatoes and chipotle aioli

100-day grain fed Scotch fillet 300g, (Southern Victoria) (GF) 44
broccolini and béarnaise

SIDES (V)

Chips, chilli & rosemary salt (DF) 12

Crispy Potatoes, truffle and parmesan dressing (GF) 14

Seasonal greens, with beurre noisette and lemon (GF, DFO) 14

Mixed leaf salad, balsamic and vinaigrette (GF, DF) 14

DESSERTS

Fabien's Chocolate Cake (GF) 22
ganache and fresh cream

Tipsy Tart 22
traditional farmhouse recipe with brandy syrup, custard, vanilla ice cream and fresh strawberries

Affogato 20
vanilla bean ice cream & espresso with liquor of your choice

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

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