

# Sydney Cove Oyster Bar

Established 1988



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

**WILLIAM SHAKESPEARE**



## 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 & 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

### Prawn Toast (DF) 25

king prawns, sesame and yuzu mayonnaise

### Torched Shark Bay Scallops (3 pcs) (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

### Traditional Italian Burrata (V, GFO) 23

Served with thyme and balsamic roasted beets and herb vinaigrette

### Eggplant Parmigiana (V,GF)20

roasted eggplant, salsa verde with Napoli sauce and mozzarella

### Grilled Butternut Pumpkin Salad (V, GFO) 22

pear, freekeh, chevre, hazelnut crumble

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

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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

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

**Angus Porterhouse Steak (300g) (GF) 44**  
with salsa verde and broccolini

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

**Porcini & Truffle Oil Risotto (GF) 38**  
garlic, onion, white wine, butter, parmesan cheese, and parsley

## 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

**Eton Mess**- Meringue with fresh strawberries (GFO) 22

**Almond & Pistachio Torte**, Moontide gin & rosewater laced berries, bay infused custard 22

**Trio of ice cream** 20

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

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