

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

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

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

Whipped Creamy Salmon Mousse 26
toasted sourdough, cayenne pepper, olive oil and spring onion

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

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

Traditional Gnocchi (V, DFO) 36
napoletana sauce, topped with burrata, and fresh herbs

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

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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