

OYSTER
BAR & GRILL



OPEN
7 DAYS-LATE

FROM THE OCEAN SHELF

OYSTERS NATURAL
LEMON & MIGNONETTE *a*
7 EA
Add OSSETRA CAVIAR i 50

OYSTERS
KILPATRICK OR
BEER BATTERED *a*
7.5 EA

FRUITS DE MER
ROCK OYSTERS, HALF LOBSTER, TIGER
PRAWNS, ABROLHOS ISLAND SCALLOP CRUDO *a*
150

BAKED
SHARK BAY
SCALLOP
VADOUVAN BUTTER *a*
15 EA

PRAWN COCKTAIL
COOKED QUEENSLAND PRAWNS,
TOMATO, BLUSH MAYONNAISE *a*
29

TO START

AP SESAME BAGUETTE, ST DAVID DAIRY CULTURED BUTTER	12
SPRING CORN SOUP, SPANNER CRAB <i>i</i>	19
TOMATO TART, STRACCIATELLA, CRESS	24
CULATELLO HAM, GUINDILLA PEPPERS, VINTAGE CHEDDAR	25
PORK TERRINE, ENGLISH MUSTARD, SOURDOUGH	26
HOUSE SMOKED SALMON, YUZU KOSHO, TOASTED RYE <i>a</i>	28
BLUE FIN TUNA CRUDO, PEPERONATA <i>a</i>	28
STEAK TARTARE, MARROW BUTTER TOAST	29
FLASH FRIED KING PRAWN & CALAMARI, SPICY TOMATO <i>a</i>	32

MAINS

BANNOCKBURN CHICKEN SALAD, BUTTER LETTUCE, BARLEY, BUTTERMILK DRESSING	32
RUFFLE FARM MUSHROOM RISOTTO	34
BLUE SWIMMER CRAB SPAGHETTI, PARSLEY, GARLIC, CHILLI <i>a</i>	46
DUCK RAGU, CASARECCE, REGGIANO	36
BRAISED LAMB PIE, ROSEMARY GRAVY	39
RAINBOW TROUT, HARISSA, LIME <i>a</i>	44
GRILLED AQUANA MURRAY COD, TOMATO & CARDAMOM VINAIGRETTE <i>a</i>	59

FROM THE GRILL

MORRISON'S BURGER 180G, BACON, CHEESE, HORSERADISH MAYONNAISE, FRIES	29
MARGRA LAMB BARNSLEY CHOP 500G, MUSTARD, JUS GRAS	<i>Oberon, NSW</i> 62
KIWAMI FULL BLOOD WAGYU RUMP 220G, MARROW BUTTER, RED WINE SAUCE	<i>Grain Fed</i> <i>Darling Downs, QLD</i> 45
BLACK ONYX RUMP CAP 250G, SLOW ROASTED, SMOKED BEEF VINAIGRETTE	<i>Grain Fed</i> <i>Darling Downs, QLD</i> 48
BASS STRAIT ANGUS HEREFORD TENDERLOIN, PEPPERCORN SAUCE	<i>Grass Fed</i> <i>Gippsland, VIC</i> 180G 52 / 240G 64
CAPE GRIM SIRLOIN 280G, CAFÉ DE PARIS BUTTER, FRIES	<i>Grass Fed</i> <i>Kennaook, TAS</i> 64
STONE AXE BONE IN WAGYU SIRLOIN 500G, RED WINE SAUCE	<i>Grain Fed</i> <i>Margaret River, WA</i> 150
STOCKYARD ANGUS T-BONE, RED WINE SAUCE	<i>Grain Fed</i> <i>Kerwee, QLD</i> 25 PER 100G
PREMIUM CUT OF THE DAY, SIGNATURE ACCOMPANIMENTS	MP

SIDES

MORRISON'S CHOPPED SALAD	16 / 26	CHILLI GARLIC BROCCOLI	18
FRIES	16	ROASTED CARROTS, NDUJA	18
SALAD DIJON VINAIGRETTE	16	HAND CUT CHIPS	18
GREEN BEAN & CELERY HEART SALAD, HAZELNUT	16	BEST ROASTED POTATOES, ROSEMARY, GARLIC	18

Seafood origins: a = Australian, i = Imported, m = Mixed (Australian Imported).
Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. While we always do our best to accommodate dietary requirements, we cannot guarantee any dish will be completely allergen-free. A 1.5% surcharge applies to all card payments. For groups of 8 or more, a 10% gratuity will be added to the final bill (excluding Sundays & public holidays). If you'd prefer this removed, please let our team know. A surcharge of 5% applies on Saturdays, 10% on Sundays & 15% on public holidays.

