

# BYRON BAY OYSTER BAR & SEAFOOD RESTAURANT

## OYSTERS *(served with your choice of cold or hot garnish)*

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Our state-of-the-art oyster tank uses carefully filtered water collected on a king tide from nearby Brunswick Heads to naturally cleanse the oysters of any impurities. It also regenerates them to the pristine condition that's usually reserved for oysters consumed straight from the water at a farm.

*Speak to our team about the current selection of oyster varieties*

**COLD** *natural  
mignonette  
bloody mary  
verjus & pomegranate  
ginger & soy*

**HOT** *kilpatrick  
mornay  
baked miso  
rockefeller  
garlic butter crumb*

**1/2 Dozen** 32

**Dozen** 58

**Mixed Platter** *20 oysters featuring two of each of the options above* 95

**\*add caviar +\$5 ea**

## RAW BAR

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<b>Black Caviar</b>	<i>potato rösti confit yolk, crème fraîche</i>	<b>MP</b>
<b>Hiramasa Kingfish</b>	<i>ruby grapefruit, green chilli</i>	<b>28</b>
<b>Rainbow Trout Tartare</b>	<i>bloody mary vinaigrette, roe, potato crisps</i>	<b>27</b>
<b>Tuna Carpaccio</b>	<i>sauce tonnato, capers, rocket, native pepper</i>	<b>26</b>

## SMALL

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<b>Bay Lobster Roll</b>	<i>milk bun, black caviar</i>	<b>28</b>
<b>Half Shell Scallop</b>	<i>garlic butter, gremolata crumb</i>	<b>22</b>
<b>BBQ Mooloolaba Prawns</b>	<i>chermoula, preserved lemon</i>	<b>19</b>
<b>Spanner Crab</b>	<i>gazpacho, brioche</i>	<b>24</b>
<b>Pork &amp; Fennel Stuffed Squid</b>	<i>green goddess</i>	<b>21</b>

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## LARGE

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<b>Fremantle Octopus</b>	<i>tomato relish, pickled fennel, garden herbs</i>	<b>32</b>
<b>Confit King Salmon</b>	<i>crushed potato, pomegranate, verjus</i>	<b>37</b>
<b>Whole Fried Market Fish</b>	<i>sauce vierge</i>	<b>MP</b>
<b>Lobster Mornay</b>	<i>dressed bitter leaf</i>	<b>MP</b>
<b>Seafood Tower</b>	<i>selection of seasonal seafood</i>	<b>135</b>

## BANQUET

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<b>Six Course</b>	<i>leave it to the Chef to select six courses</i>	<b>79</b>
<b>Eight Course</b>	<i>leave it to the Chef to select eight courses</i>	<b>110</b>

## GRILL *(served with your choice of sauce)*

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<b>250g Swordfish Loin</b>	<b>48</b>
<b>350g Bangalow Pork Chop</b>	<b>52</b>
<b>200g Grass Fed Eye Fillet</b>	<b>56</b>
<b>Pure Angus OP Ribeye</b>	<b>MP</b>
<b>*add Bay lobster tail &amp; clarified butter +\$24</b>	

**SAUCE** *Café de Paris butter, black caviar beurre blanc, sauce vierge, pink peppercorn jus, house mustard*

## LOCAL VEGETABLES

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<b>Hand Cut Frites</b>	<i>confit garlic mayo</i>	<b>16</b>
<b>Leaf Salad</b>	<i>French dressing</i>	<b>12</b>
<b>Heirloom Tomatoes</b>	<i>stracciatella, vincotto</i>	<b>18</b>
<b>Charred Greens</b>	<i>shallot oil, preserved lemon, almond</i>	<b>17</b>
<b>Grilled Asparagus</b>	<i>cured yolk, black caviar beurre blanc</i>	<b>24</b>

## DESSERT

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<b>Passionfruit Tart</b>	<i>Italian meringue, pecan praline</i>	<b>25</b>
<b>Negroni Sorbet</b>	<i>finger lime, blood orange gastrique</i>	<b>19</b>
<b>Espresso Parfait</b>	<i>white chocolate, coffee crumb</i>	<b>26</b>
<b>Cheese</b>	<i>Speak to your waiter for a viewing of our selection of locally sourced cheeses served with house condiments.</i>	<b>MP</b>

SHARE IN THE PLEASURES

LARGE

GRILL

LOCAL VEGETABLES

DESSERT