

BYRON BAY
OYSTER BAR
& SEAFOOD RESTAURANT

OYSTERS

Our state-of-the-art oyster tank uses carefully filtered water collected from Far North Coast NSW to naturally cleanse the oysters of any impurities. It also regenerates them to the pristine condition that's usually reserved for oysters

½ dozen 32

dozen 58

mixed platter 95

20 oysters, featuring 2 of each of the options below

CLASSIC

Natural

add sturgeon baerii esturion de sarrion caviar 5

Mignonette

red wine vinegar, shallot, chive

Bloody Mary

vodka, black garlic, tomato, celery

Baked Miso

furikake

Kilpatrick

kilpatrick sauce, bangalow sweet pork bacon

SIGNATURE

Burnt Lemon

thyme, chardonnay vinegar

Fermented Chilli

ginger, shallot

Oomami

white soy, nori, sake, trout roe

The Gio

lime, cucumber and mint granita

Martini

olive brine, guindillas, vermouth