

OYSTER & CHOP

• B I S T R O •



@oysterandchop

COCKTAILS TO START

CLASSIC MARTINI 25
Premium New Zealand Gin or
Vodka, Dry Vermouth, Olives

MANHATTAN 25
Bourbon, Sweet Vermouth,
Amaro, Bitters

NEGRONI 25
Gin, Sweet Vermouth,
Bitter Apertivo

ARTISAN BREAD

truffle mascarpone, good olive oil, balsamic

5pp

OYSTERS

NATURAL lemon & champagne mignonette	6 or 12 40/79
BEER BATTERED crispy beer batter & aioli	44/85
KILPATRICK manuka smoked bacon, shallots, worcestershire sauce	44/85
HOUSE SMOKED LOCAL OYSTERS (6) crostini, sriracha & honey mayo, parsley salad	41
GARLIC BUTTER POACHED brioche crumb, parsley, lemon	44/85
OYSTER LOVERS CLUB a tasting dozen of today's oysters, served natural	85
OYSTER SHOT margarita or bloody mary	19

CAVIAR

CAVIAR D'AQUITAINE STURIA VINTAGE 30G 189
toasted brioche, crème fraîche, chives, confit egg yolk cream

ENTRÉES

TAHITIAN CEVICHE tuna, coconut, lime, fresh chilli, charred pineapple, vanilla bean	37
HAND CUT ANGUS BEEF TARTARE tempura oyster, cured egg yolk, pickled red onion, crispy wafer	38
PAN ROASTED HOKKAIDO SCALLOPS sweet pea puree, crispy prosciutto, parmesan, lemon gel	40
NORTHLAND KINGFISH CRUDO Salsa Macha, lime, coriander, avocado, radish, crispy chicken chicharrónes	39
CRISPY CALAMARI furikake, togarashi, yuzu mayo	32
BUFFALO MILK BURRATA melon, heirloom tomato, tomato consommé, basil, green olive	37
ESCARGOT gratinated Burgundy snails, garlic & shallot cream, sourdough	37
DUCK DUCK DUCK parfait, leg rillettes, smoked duck breast ham, pear relish	38

TASTE OF THE OCEAN 195

daily selection of the freshest seafood both raw & simply cooked - served chilled with dipping sauces, featuring crayfish, prawns, oysters, green lip mussels, sashimi - selection changes with seasonal availability

MAINS

SLOW COOKED HAWKES BAY LAMB LOIN merguez sausage, black garlic, charred broccolini, pecorino, jus niçoise	53
PAN ROAST DUCK BREAST harissa & honey glazed carrots, duck fat confit onion, pistachio gremolata, cherry jus	52
TWICE COOKED PORK BELLY butter poached prawn, gochujang, crispy fennel, burned apple, ginger jus	52
PARMESAN GNOCCHI young zucchini, pinenuts, mint, ricotta, lemon butter sauce	40
SEAFOOD	
HALF A DOZEN JUMBO TIGER PRAWNS simply grilled shell on, chilli, garlic butter, lemon	49
NEW ZEALAND CRAYFISH choice of thermidor sauce or garlic butter	market price
PAN ROASTED AKAROA SALMON blackened cucumber, cucumber ketchup, horseradish, buttermilk sauce	52
TODAY'S LOVELY PIECE OF FISH ask your waiter	50
FISH & CHIPS beer battered market fish, chips, tartare sauce & lemon	39

CLASSIC CUTS

BLACK ANGUS EYE FILLET Hawke's Bay - pasture fed, lean & tender	200g 300g	60 85
300g SPECKLE PARK SCOTCH Rangitikei - tender & flavoursome with lovely marbling, grass fed		66
300g HAND PICKED SIRLOIN Southland, pasture fed - aged for 55 days. exceptional marbling & flavour profile		63
300g BLACK ANGUS BEEF CHEEK Hawke's Bay - slow braised then finished with a red wine jus. soft, rich & full flavored		56
600g NEW YORK STRIP Kaipara - classic cut from the short loin between rib & the sirloin, cooked on the bone for complexity & flavour		82
350g FREEDOM FARMS PORK CHOP South Canterbury - a very juicy & tender cut of pork		48
300g LUMINA LAMB RUMP South Island high country - slower growing develops a distinctive fragrant meat. fat cap left on for maximum flavour		52

WAGYU

served with one side & one sauce of your choice
we are proud to bring you the finest quality Wagyu beef including for the first time ever in NZ the highest grade of Japanese Wagyu for you to savour & enjoy!

ZEN-NOH. KAGOSHIMA, JAPAN

A5 scotch MBS 10	79 per 100g
A5 sirloin MBS 12	93 per 100g

SIGNATURE SHARING BOARDS

served with two sides & two sauces of your choice

SOUTHERN STATION WAGYU BONE IN RIBEYE South Island - MBS 4-5 pasture raised then grain finished 100 days	27 per 100g
LANSDOWNE FARM ANGUS T-BONE 1.2KG Conway Coast - pastoral farmed, grass fed, grilled with garlic butter	197
BRAISED OC SPICE RUBBED LUMINA LAMB SHOULDER South Island high country - finished with chimichurri sauce & lamb jus	125
THE BUTCHER'S BLOCK chef's choice of 3 different cuts cooked to your liking	market price

ADD SURF 'N' TURF

NEW ZEALAND CRAYFISH choice of thermidor sauce or garlic butter	market price
GRILLED JUMBO TIGER PRAWNS (3) chilli, garlic butter, lemon	25

SELECT YOUR SAUCE

brandy peppercorn	red wine jus	béarnaise
mushroom & thyme	blue cheese	café de Paris butter
garlic butter	chimichurri	

SIDES

MAC 'N' CHEESE 16 truffle & provolone	MASHED POTATO 16 plenty of butter
OC SLAW 16 citrus sesame dressing	DUCK FAT POTATOES 19 rosemary, chives
FRENCH FRIES 16 truffle & parmesan	ONION RINGS 16 tobasco maple butter
STRAIGHT CUT CHIPS 16 chipotle aioli	GARDEN SALAD 16 mustard dressing
CREAMED SPINACH 15 nutmeg	SEASONAL GREENS 16 please ask your waiter

*We are unable to split bills for groups of greater than 4 people