

OYSTER & CHOP

SPRING FEASTING MENU

TO BEGIN

ARTISAN BREAD truffle mascarpone, good olive oil, balsamic

SEASONAL LOCAL OYSTERS natural – lime marinated – tempura

TO FOLLOW

DRY AGED KINGFISH CRUDO almond ajo blanco, cucumber, green chilli, avocado,
burnt orange vinaigrette

DUCK BOARD parfait, leg rillettes, smoked duck breast ham, mustard fruits

WAGYU BAVETTE TATAKI ponzu, wasabi soubise, pickled shallot, watercress

CRISPY CALAMARI furikake, togarashi, yuzu mayo

THE MAIN EVENT

SOUTHERN STATIONS BONE IN WAGYU RIBEYE OF BEEF

South Island – pasture raised, grain finished

BRAISED SPICE RUBBED LUMINA LAMB SHOULDER

Wanaka, South Island, NZ - chimichurri sauce & lamb jus

GRILLED JUMBO TIGER PRAWNS garlic, chilli & parsley butter, fresh lemon

*selection of Oyster & Chop signature sauces
seasonal vegetables, mashed potato, garden salad*

CHEESE

ARTISAN NZ CHEESE honeycomb, grapes, spiced nuts, crackers & water biscuits

TO FINISH

GOLDEN KIWIFRUIT MOUSSE kiwifruit sorbet, wine jelly, vanilla cremeux,
macadamia praline

Please be advised that whilst all care is taken food produced at Oyster & Chop may contain traces of dairy, eggs, wheat, soybean, tree nuts, fish and shellfish. We may not be able to cater for certain severe Food allergies and/or dietary requirements.

All prices include GST. Menu subject to seasonal changes.