

OYSTER&CHOP

OYSTERS

half dozen / full dozen

NATURAL lemon, champagne mignonette	40 / 79	WAGYU ROASTED wagyu tallow, miso garlic butter, chilli	45 / 89
LIME MARINATED apple, celery, horseradish snow, chive oil	42 / 83	TEA SMOKED sriracha honey mayo, parsley salad, crostini	43 / —
OYSTER LOVERS a tasting dozen of various natural oysters	— / 85	TEMPURA black vinegar caramel, chipotle aioli	44 / 87

BLOODY MARY OYSTER SHOT
vodka, tomato, lemon

19pp

BLACK CAVIAR
chicken crisp, eel rilette, smoked crème fraîche

185

ARTISAN BREAD
truffle mascarpone, olive oil, balsamic

5pp

STARTERS

DRY AGED KINGFISH CRUDO ajo blanco, green chilli, burnt orange	39
SCALLOPS bone marrow crumb, cultured sour cream, blue swimmer crab	42
WAGYU BAVETTE TATAKI ponzu, wasabi soubise, shallot, watercress	41
KING PRAWN CHOUX BUN prawn, smoked fish mayo, celery, dill	37
TRIO OF DUCK smoked breast, parfait & rilette, pickles, plum jelly	38
CALAMARI furikake, togarashi, yuzu mayo	33
SALT BAKED BEETROOT goat cheese, rocket, walnuts, fig & sherry	35

MAINS

DRY AGED GAME FISH shallots, yuzu, jalapeño, coriander, dashi butter	MP
ROASTED PORK FILLET glazed jowl, apple, mussels, charcutière sauce	53
LOBSTER BISQUE GNOCCHI smashed prawn, bonito, chilli, lime	49
DUCK BREAST globe artichoke, spring onion, tempura oyster	52
LAMB CUTLETS charred baby gem, courgette cream, broad beans, feta	89
PARMESAN GNOCCHI courgette, pinenuts, ricotta, lemon butter sauce	42
FISH & CHIPS beer battered gurnard, tartare, lemon	39

SEAFOOD

GRILLED JUMBO TIGER PRAWNS
‘Nduja butter, burnt lemon
(6)
51

FISH OF THE DAY
market selection,
ask your waiter
50

SEAFOOD PLATTER
market selection,
served with dipping sauces
197

NEW ZEALAND CRAYFISH TAIL
garlic butter, or
champagne & dill beurre blanc
MP

FROM THE GRILL

CLASSIC CUTS

EYE FILLET 200g / 300g Hawke’s Bay	60/85
SCOTCH FILLET 300g Speckle Park, Rangitikei	66
SIRLOIN 300g Ocean Beach, Canterbury	63
NEW YORK STRIP ON THE BONE 600g Kaipara	82
FLAT IRON 400g Southland, 2 hour sous-vide	53
BEEF CHEEK 300g Hawke’s Bay, braised & finished with red wine jus	46
PORK CHOP 350g Freedom Farms, South Canterbury	49
LAMB RUMP 300g Lumina, South Island high country	53

WAGYU

ZEN-NOH,
Kagoshima, Japan

we are proud to present the finest quality
Japanese Wagyu beef for you to savour & enjoy!
served with one side & one sauce of your choice

F1 SIRLOIN MS 5	43 per 100g
A5 SCOTCH FILLET / SIRLOIN MS 10	49 per 100g
A5 SCOTCH FILLET / SIRLOIN MS 12	92 per 100g

SIGNATURE SHARING BOARDS

Our iconic chophouse fare, served with two sides & two sauces of your choice

WAGYU RIB EYE ON THE BONE
Southern Station, Canterbury
23 per 100g

BLACK ANGUS T-BONE 1.2KG
Lansdowne Farm, Conway Coast
197

BRAISED LAMB SHOULDER
Lumina, South Island high country
125

THE BUTCHER’S BLOCK
chef’s choice of three cuts
169

ADD SURF & TURF

CRAYFISH TAIL garlic butter or champagne & dill beurre blanc	MP
GRILLED JUMBO TIGER PRAWNS (3) ‘Nduja butter, burnt lemon	26

SAUCES

Brandy peppercorn / Mushroom & thyme / Garlic butter / Red wine jus
Blue cheese / Chimichurri / Béarnaise / Smoked paprika & miso butter

SIDES

MACARONI & CHEESE truffle, provolone	18	MASHED POTATO plenty of butter	17
OC SALAD goats cheese, walnut, sherry vinegar	16	STRAIGHT CUT CHIPS truffle parmesan, aioli	16
CREAMED SPINACH nutmeg	15	GARDEN SALAD mustard dressing	16
POTATO PAVÉ smoked sour cream, chives	18	CHARRED BROCOLINI romesco, almonds	16

*please be advised that whilst all cre 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.
15% surcharge on public holidays and a 2% surcharge on credit card and paywave transactions. we are unable to split bills for groups of greater than 4 people.*