

OYSTER & CHOP

TERRACE MENU

2 COURSES

3 COURSES

TO BEGIN

WARM SOURDOUGH whipped brown butter, flaky salt

SEASONAL LOCAL OYSTERS natural – tempura

ENTREES

CITRUS CURED NZ KINGFISH buttermilk, orange, grapefruit, radish, dill

FREE RANGE CHICKEN & TRUFFLE TERRINE toasted brioche, sweet & sour apple
chutney, pickled mushrooms, bitter leaves, sherry vinegar

SALT BAKED BEETROOT soft goat cheese, rocket, fig & sherry vinaigrette,
caramelised walnuts

MAINS

BLACK ANGUS BEEF FILLET smoked parsnip cream, bone marrow crumb, potato pave,
burnt onion, red wine jus

HERB CRUSTED MARKET FISH spanner crab, green apple, cucumber,
bonito beurre blanc

PARMESAN GNOCCHI zucchini, pinenuts, mint, ricotta, lemon butter

Seasonal Greens

Potato Mash

DESSERTS

BLACK FOREST chocolate mousse, cherry gel & sorbet, Kirsch jelly, chocolate shards

CHEESE PLATE Chef's selection of local premium NZ cheeses, honeycomb, grapes, fruit,
spiced nuts, crackers & water biscuits

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.