



NATURAL (GFO)

Or with your choice of sauce: cocktail, wasabi mayonnaise or balsamic vinaigrette (extra sauce 50c)

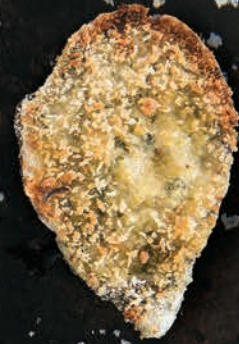
(6) 16 (12) 27



KILPATRICK (GFO)

Bacon, Worcestershire & tomato sauce

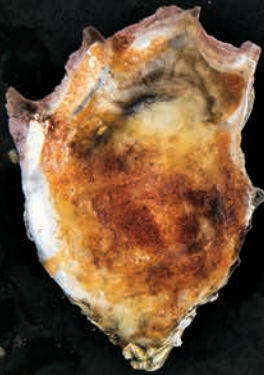
(6) 17.5 (12) 30



DARLEYFELLA

Spinach mornay

(6) 18 (12) 31



CHILLI & CHEESE (GFO)

Sweet chilli & cheddar cheese

(6) 17.5 (12) 30



THAI

Thai salad & sauce

(6) 17.5 (12) 30



PANKO

Japanese Breadcrumb

(6) 18 (12) 31



OLIVER

Shallots with red & white wine vinegar

(6) 17.5 (12) 30



ATLANTIC

Smoked salmon, sour cream & chives

(6) 19 (12) 33



CAVIAR (GFO)

With sour cream

(6) 19 (12) 33

*The finest, freshest oysters
in South Australia.*



OYSTER
bar

*See our Wednesday Menu
for special pricelist*

FOOD MENU

Please note, due to the nature of our menu, all food will arrive together as share food.

OYSTERS CHILLED

Oysters Natural (GFO) <i>Or with your choice of sauce: cocktail, wasabi mayonnaise or balsamic vinaigrette (extra sauce 50c)</i>	(6) 16	(12) 27
Oysters Caviar (GFO) <i>With sour cream</i>	(6) 19	(12) 33
Oysters Atlantic (GFO) <i>Smoked salmon, sour cream & chives</i>	(6) 19	(12) 33
Oysters Thai <i>Thai salad & sauce</i>	(6) 17.5	(12) 30
Oysters Oliver <i>Shallots with red & white wine vinegar</i>	(6) 17.5	(12) 30

OYSTERS GRILLED

Oysters Kilpatrick (GFO)	(6) 17.5	(12) 30
Oysters Chilli & Cheese (GFO)	(6) 17.5	(12) 30
Oysters Panko <i>Deep fried with chipotle mayo</i>	(6) 18	(12) 31
Oysters Darleyfella <i>Spinach mornay</i>	(6) 18	(12) 31

OYSTER COMBINATIONS

Oysters Mixed <i>Natural, Kilpatrick, Chilli Cheese & Darleyfella (3 of each)</i>	(12) 33
Oysters Errol Flynn <i>Choose three or four styles of your own</i>	(12) 34
Oyster Taster Plate <i>Choose two or three styles (1/2 dozen)</i>	(6) 19
Oyster of the Month <i>(See Specials Board)</i>	

CHILDREN'S MENU

Valid for children under 12 years of age only

Fish & Chips	10
Chicken Nuggets & Chips	10
Salt & Pepper Squid & Chips	10

TEMPTATIONS

Garlic Bread	8
Housemade Dips & Cheese Plate <i>Housemade dips, grilled pitta, vienna, seasonal cheese, dried fruit & nuts & sides</i>	22
Chorizo Plate <i>With olives, housemade dip, fetta & pitta</i>	18
Grazing Plate <i>See specials board</i>	38
Seafood Plate <i>Local whole king prawns, natural oysters, smoked salmon & salt & pepper squid with dipping sauces</i>	28
Salt & Pepper Squid (GFO) <i>With aioli & side salad</i>	19
Duck Spring Rolls (4) <i>With hoisin sauce</i>	16
Prawn Twisters (6) <i>Garlic prawns wrapped in a spring roll wrapper with aioli</i>	16
Panko Prawns (6) <i>With fried chilli & chipotle mayo</i>	16
Fish & Chips <i>Beer battered flathead fillets with chips, side salad & tartare sauce</i>	24
OB Bowl <i>Smoked Atlantic salmon with fresh salad, crispy shallots & sesame soy dressing</i>	22
Seasonal Salad <i>See Specials Board</i>	P.O.A
Side Salad (GFO)	6
Chips <i>With tomato sauce & aioli</i>	10
Wedges <i>With sour cream & sweet chilli sauce</i>	10
<i>(GFO) Gluten Free Option</i>	
<i>Please notify the staff of any dietary or allergy requirements and we will do the best we can to cater for them.</i>	

WEDNESDAY MENU

Prices are valid on Wednesdays only. Live music from 5pm.
Please note, due to the nature of our menu, all food will arrive together as share food.

OYSTERS CHILLED

Oysters Natural (GFO) <i>Or with your choice of sauce: cocktail, wasabi mayonnaise or balsamic vinaigrette (extra sauce 50c)</i>	(6) 13.5	(12) 21
Oysters Caviar (GFO) <i>With sour cream</i>	(6) 16.5	(12) 27
Oysters Atlantic (GFO) <i>Smoked salmon, sour cream & chives</i>	(6) 16.5	(12) 27
Oysters Thai <i>Thai salad & sauce</i>	(6) 15	(12) 24
Oysters Oliver <i>Shallots with red & white wine vinegar</i>	(6) 15	(12) 24

OYSTERS GRILLED

Oysters Kilpatrick (GFO)	(6) 15	(12) 24
Oysters Chilli & Cheese (GFO)	(6) 15	(12) 24
Oysters Panko <i>Deep fried with chipotle mayo</i>	(6) 15.5	(12) 25
Oysters Darleyfella <i>Spinach mornay</i>	(6) 15.5	(12) 25

OYSTER COMBINATIONS

Oysters Mixed <i>Natural, Kilpatrick, Chilli Cheese & Darleyfella (3 of each)</i>	(12) 27
Oysters Errol Flynn <i>Choose three or four styles of your own</i>	(12) 28
Oyster Taster Plate <i>Choose two or three styles (1/2 dozen)</i>	(6) 16.5
Oyster of the Month <i>(See Specials Board)</i>	

CHILDREN'S MENU

Valid for children under 12 years of age only	
Fish & Chips	10
Chicken Nuggets & Chips	10
Salt & Pepper Squid & Chips	10

TEMPTATIONS

Garlic Bread	8
Housemade Dips & Cheese Plate <i>Housemade dips, grilled pitta, vienna, seasonal cheese, dried fruit & nuts & sides</i>	22
Chorizo Plate <i>With olives, housemade dip, fetta & pitta</i>	18
Grazing Plate <i>See specials board</i>	38
Seafood Plate <i>Local whole king prawns, natural oysters, smoked salmon & salt & pepper squid with dipping sauces</i>	28
Salt & Pepper Squid (GFO) <i>With aioli & side salad</i>	19
Duck Spring Rolls (4) <i>With hoisin sauce</i>	16
Prawn Twisters (6) <i>Garlic prawns wrapped in a spring roll wrapper with aioli</i>	16
Panko Prawns (6) <i>With fried chilli & chipotle mayo</i>	16
Fish & Chips <i>Beer battered flathead fillets with chips, side salad & tartare sauce</i>	24
OB Bowl <i>Smoked Atlantic salmon with fresh salad, crispy shallots & sesame soy dressing</i>	22
Seasonal Salad <i>See specials board</i>	P.O.A
Side Salad (GFO)	6
Chips <i>With tomato sauce & aioli</i>	10
Wedges <i>With sour cream & sweet chilli sauce</i>	10
<i>(GFO) Gluten Free Option</i>	
<i>Please notify the staff of any dietary or allergy requirements and we will do the best we can to cater for them.</i>	

WINE MENU

CHAMPAGNE & SPARKLING

	G	B
G.H Mumm / <i>Brut NV, Reims France</i>		90
Pol Roger / <i>Brut Reserve, Epernay France</i>		125
Bay of Stones / <i>Brut NV, Various SA</i>	7.5	30
Ziro / <i>Prosecco DOC Brut NV, Veneto Italy</i>	9.5	40
Lambrook / <i>Sparkling Pinot Noir, Adelaide Hills</i>	9.5	40
Jansz / <i>Premium Cuvee NV, Tasmania</i>	11	48
Barristers Block / <i>Sparkling Pinot Noir, Adelaide Hills</i>		36
Bird in Hand / <i>Sparkling Pinot Noir, Adelaide Hills</i>		48
Wicks / <i>Sparkling Chardonnay Pinot Noir, Adelaide Hills</i>		42
Pauletts / <i>Sparkling Shiraz, Clare Valley (200ml)</i>	9.5	
Barristers Block / <i>Sparkling Shiraz, Wrattenbully SA</i>		40

WHITE WINE

	G	B
Bay of Stones / <i>Sauvignon Blanc, Various SA</i>	7.5	30
Pauletts / <i>'Polish Hill' Riesling, Clare Valley</i>	9	38
Shut the Gate / <i>'Watervale' Riesling, Clare Valley</i>	10	42
Pikes / <i>Riesling, Clare Valley</i>		45
Pikes / <i>Pinot Grigio, Clare Valley</i>	8.5	36
Ottelia / <i>Pinot Gris, Limestone Coast</i>	9.5	40
Tim Adams / <i>Pinot Gris, Clare Valley</i>		38
Lambrook / <i>Sauvignon Blanc, Adelaide Hills</i>	8.5	36
Oyster Bay / <i>Sauvignon Blanc, Marlborough NZ</i>	9	38
Shaw & Smith / <i>Sauvignon Blanc, Adelaide Hills</i>	11	48
Eldredge / <i>Semillon Sauvignon Blanc, Clare Valley</i>		36
Bleasdale / <i>Chardonnay, Adelaide Hills</i>	9	38
Hill Smith Estate / <i>Chardonnay, Adelaide Hills</i>	10.5	44
Shaw & Smith / <i>'M3' Chardonnay, Adelaide Hills</i>		80
Jean - Marc Brocard / <i>Chablis, France</i>		70
Domaine De Castelnaud / <i>Picpoul De Pinet, Languedoc, France</i>		40
Unico Zelo / <i>Fiano, Riverland</i>		40
Omersown / <i>Albarino, Riverland</i>		36
Yalumba / <i>Moscato, South Australia</i>	8.5	36

ROSÉ

	G	B
Hugo / <i>Grenache Shiraz, McLaren Vale</i>	9	38
Rockford / <i>Alicante Bouchet, Barossa Valley</i>	11	48
Down the Rabbit Hole / <i>Sangiovese, McLaren Vale</i>		42

RED WINE

	G	B
Bay of Stones / <i>Shiraz, Various SA</i>	7.5	30
Golding / <i>Pinot Noir, Adelaide Hills</i>	9.5	40
Shut the Gate / <i>Sangiovese, Clare Valley</i>		38
Tomfoolery / <i>Grenache, Barossa Valley</i>		42
Hugo / <i>Grenache Shiraz, McLaren Vale</i>	9	38
Hewitson / <i>GSM, Barossa Valley</i>		40
Mr Riggs / <i>Tempranillo, Adelaide Hills</i>		42
Penny's Hill / <i>Merlot, McLaren Vale</i>		38
Pauletts / <i>Cabernet Merlot, Clare Valley</i>	8.5	36
Eldredge / <i>Cabernet Malbec, Clare Valley</i>		40
Penny's Hill / <i>Cabernet Sauvignon, McLaren Vale</i>	9.5	40
d'Arenberg / <i>Shiraz Grenache, McLaren Vale</i>		38
Head / <i>Shiraz, Barossa Valley</i>	9	38
Eldredge / <i>'Blue Chip' Shiraz, Clare Valley</i>	10.5	44
Down the Rabbit Hole / <i>Shiraz, McLaren Vale</i>		42

PREMIUM REDS - Vintages Subject to Change

	B
2014 Shaw & Smith / <i>Pinot Noir, Adelaide Hills</i>	80
2014 Rockford / <i>'Moppa Springs' Grenache Mataro Shiraz, Barossa Valley</i>	65
2013 Mountadam / <i>'The Red' Cabernet Sauvignon Merlot Cabernet Franc, Eden Valley</i>	65
2015 Jim Barry / <i>'Ist Eleven' Cabernet Sauvignon, Coonawarra</i>	80
2013 Yalumba / <i>'The Signature' Cabernet Sauvignon Shiraz, Barossa Valley</i>	95
2016 Tomfoolery / <i>'Black & Blue' Shiraz, Barossa Valley</i>	75
2014 d'Arenberg / <i>'Dead Arm' Shiraz, McLaren Vale</i>	110
2013 Rockford / <i>'Basket Press' Shiraz, Barossa Valley</i>	120

COCKTAIL MENU

COCKTAILS

Aperol Spritz 14

Aperol, Prosecco, Orange & Soda

Bloody Mary 14

Absolut Vodka, Tomato Juice, Fresh Lemon, Worcestershire, Tabasco, Salt & Pepper

Bloody Floradora 16

Shiraz Gin, Raspberry, Fresh Lime & Fever Tree Ginger Beer

Bubbly Jack Rose 16

Laird's Applejack, Grenadine, Fresh Lemon & Prosecco

Cucumber Deluxe 16

23rd Street Gin, Muddled Cucumber, Fresh Lime & Fever Tree Tonic

Dark & Stormy 16

Goslings Black Seal Rum, Bitters & Fever Tree Ginger Beer

Southside Royale 16

Beefeater Gin, Mint, Fresh Lime & Prosecco

Sunrise & Shine 16

Olmecca Plata Tequila, Cassis, Fresh Lime & Prosecco

Tommy's Margarita 16

Olmecca Plata Tequila, Agave & Fresh Lime

Espresso Martini 18

Absolut Vanilia Vodka, Kahlua & Cold Drip Coffee

Spiced Mojito 18

Untold Spiced Rum, Mint, Fresh Lime & Soda

White Chocolate Martini 18

Absolut Vanilia, Mozart White Chocolate, Creme De Cacao & Cream

OYSTER SHOTS

Bloody Mary 8.5

Absolut Vodka, Tomato Juice, Lemon Juice, Worcestershire, Tabasco, Salt & Pepper

Chilli 8.5

Chilli Vodka, Tabasco & Fresh Lime

Tequila 8.5

Olmecca Plata Tequila, Pepper, Tabasco & Lemon Juice

All oyster shots include one natural oyster

DRINKS MENU

TAP BEERS

	<i>Glass</i> 285ml	<i>Pint</i> 425ml
Hahn / <i>Super Dry</i>	5.4	7.6
James Squire / <i>'150 Lashes' Pale Ale</i>	5.6	7.8
Heineken	5.8	8.2
Other Seasonal Taps		

AUSTRALIAN BEERS

James Boag's / <i>Premium Lager</i>	8.2
Coopers / <i>Dark Ale</i>	8
Coopers / <i>Pale Ale</i>	8
Coopers / <i>Sparkling Ale</i>	8
Coopers / <i>Stout</i>	8
Crown / <i>Lager</i>	8.2
Pure Blonde	7.9
Hahn / <i>Super Dry 3.5%</i>	7.4
James Boag's / <i>Premium Light 2.5%</i>	7.2
Cascade / <i>Light 2.4%</i>	7.2

CIDER

5 Seeds / <i>Crisp</i>	7.7
Bulmers / <i>Original, 330ml</i>	8.4
Clare Valley Brewing Co. / <i>Semi-Sweet style</i>	8.2
Hills Cider Co. / <i>Pear</i>	8.2
Sidewood / <i>Apple</i>	8.2

SPIRITS

	Prices From
Base Spirits	8.5
Liqueurs	9
Premium Range	9

INTERNATIONAL BEERS

Guinness / <i>Ireland, 440ml</i>	10.5
Heineken / <i>Holland</i>	9
Asahi / <i>'Super Dry' Japan</i>	9
Asahi / <i>'Soukai' Japan 3.5%</i>	7.7
Corona / <i>Mexico</i>	9
Peroni / <i>Italy</i>	9
Peroni / <i>'Leggera' Italy 3.5%</i>	7.7
Stella Artois / <i>Belgium</i>	9

CRAFT BEERS

Little Creatures / <i>Pale Ale</i>	9
Barossa Valley Brewing / <i>Indian Summer Ale 3.5%</i>	8.6
Barossa Valley Brewing / <i>IPA</i>	9.2
Clare Valley Brewing / <i>Red Ale</i>	9.2
Clare Valley Brewing / <i>Stout</i>	9.2
Matso's / <i>Ginger Beer</i>	9.2
Mismatch / <i>Lager</i>	9
Pikes / <i>Pilsener Lager</i>	9.2
Pirate Life / <i>Pale Ale</i>	9.2
Smiling Samoyed / <i>Dark Ale</i>	9.2
Stone & Wood / <i>Pacific Ale</i>	9

NON ALCOHOLIC

	Prices From
Post Mix / <i>Glass</i>	4
Juices / <i>250ml Bottle</i>	4
VOSS Sparkling Mineral Water / <i>375ml Bottle</i>	4.2
VOSS Sparkling Mineral Water / <i>800ml Bottle</i>	8.5
Range of Coffees Available	4