

# O Y S T E R

## *bar*

*The Oyster Bar is ideally located at Darwin City Waterfront Precinct. The Oyster Bar offers indoor and alfresco wining and dining with deliciously fresh oysters as the main fare. There's no better place to take advantage of Darwin's climate and lifestyle.*

*Our produce is always fresh and chosen in season to ensure the very best quality throughout the year, whether you're enjoying our fresh cold oysters and a refreshing beer on a balmy dry season night, or grilled oysters and a glass of wine for a wet-season lunch.*

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Open 7 days 11am - late  
[oysterbar.com.au/darwin](http://oysterbar.com.au/darwin)  
[facebook.com/oysterbardarwin](https://facebook.com/oysterbardarwin)

PLEASE NOTE A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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PLEASE NOTE VISA, MASTERCARD & EFTPOS INCUR 1.5% SURCHARGE. AMEX 1.9% SURCHARGE

OYSTERBAR.COM.AU



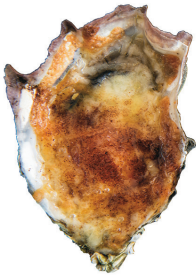
*Natural (GF)*



*Kilpatrick (GF)*



*Crab & Bearnaise (GF)*



*Chilli & Cheese (GF)*



*Thai (GF)*



*Tempura*



*Oliver (GF)*



*Atlantic (GF)*



*Kimchi (GF)*

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## OYSTERS

<b>CHILLED</b>	<b>6</b>	<b>12</b>
<b>NATURAL (GF)</b> <i>Or with your choice of sauce: cocktail, wasabi mayo or balsamic vinaigrette (Extra sauce 50c)</i>	23.5	41
<b>KIMCHI (GF)</b> <i>Kimchi, scallion and sesame</i>	26	44
<b>THAI (GF)</b> <i>Thai salad &amp; sauce</i>	26	44
<b>OLIVER (GF)</b> <i>Shallots &amp; red wine vinegar</i>	26	44
<b>ATLANTIC (GF)</b> <i>Smoked salmon, sour cream and chives</i>	27	46
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<b>GRILLED</b>	<b>6</b>	<b>12</b>
<b>KILPATRICK (GF)</b> <i>Bacon, worcestershire &amp; tomato</i>	26.5	45
<b>TEMPURA</b> <i>Wasabi mayo &amp; shredded nori</i>	26.5	45
<b>CHILLI AND CHEESE</b> <i>Shredded cheddar &amp; sweet chilli</i>	26.5	45
<b>CRAB &amp; BEARNAISE (GF)</b> <i>Local crab meat &amp; bearnaise</i>	27.5	47
—		
<b>COMBINATIONS</b>		
<b>MIXED</b> <i>Choose 3 or 4 different styles of your own</i>	12 TOTAL	49
<b>TASTER PLATE</b> <i>Choose 2 or 3 different styles of your own</i>	6 TOTAL	28.5
<i>Please see specials board for oyster of the month</i>		

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(GF)Gluten Free, (GFO) Gluten Free Option, (GF)\* cooked in same oil as non GF items,  
(I)International, (DF) Dairy Free, (NF) Nut Free, (V) Vegetarian,(VG) Vegan  
PLEASE advise staff of your dietary requirements when placing your order.

**Local fish products may contain bone traces**

**Due to the sharing nature of our menu all food will arrive together..**

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## WEDNESDAY OYSTER SPECIALS

<b>CHILLED</b>	<b>6</b>	<b><u>12</u></b>
<b>NATURAL (GF)</b> <i>Or with your choice of sauce: cocktail, wasabi mayo or balsamic vinaigrette (extra sauce 50c)</i>	20.5	35
<b>KIMCHI (GF)</b> <i>Kimchi, scallion &amp; sesame</i>	23.5	39
<b>THAI (GF)</b> <i>Thai salad &amp; sauce</i>	23.5	39
<b>OLIVER (GF)</b> <i>Shallots &amp; red wine vinegar</i>	23.5	39
<b>ATLANTIC (GF)</b> <i>Smoked salmon, our cream and chives</i>	25	42
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<b>GRILLED</b>	<b>6</b>	<b><u>12</u></b>
<b>KILPATRICK (GF)</b> <i>Bacon, worcestershire &amp; tomato</i>	24	40
<b>TEMPURA</b> <i>Wasabi mayo &amp; shredded nori</i>	24	40
<b>CHILLI AND CHEESE</b> <i>Shredded cheddar &amp; sweet chilli</i>	24	40
<b>CRAB &amp; BEARNAISE (GF)</b> <i>Local crab meat &amp; bearnaise</i>	25.5	43
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<b>COMBINATIONS</b>		
<b>MIXED</b> <i>Choose 3 or 4 different styles of your own</i>	12 TOTAL	44
<b>TASTER PLATE</b> <i>Choose 2 or 3 different styles of your own</i>	6 TOTAL	26

*Please see specials board for oyster of the month*

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## SMALL PLATES

<b>MIXED OLIVES</b> (GF) (DF) (NF) <i>House marinated kalamata &amp; green olives with garlic, chilli, rosemary &amp; EVOO</i>	9
<b>SOURDOUGH COB</b> (DF) <i>EVOO, balsamic vinegar &amp; native dukkah</i>	12
<b>SPINACH &amp; RICCOTTA RAVIOLI</b> (NF) <i>Tomato &amp; cream sauce, basil oil, parmigiano reggiano</i>	17
<b>HALF SHELL HOKKAIDO SCALLOPS</b> (GF) (NF) <i>Café de Paris butter</i>	24
<b>KAARAGE OCTOPUS</b> <i>Wasabi mayo, citrus gel &amp; greens</i>	24
<b>SALT &amp; PEPPER SQUID</b> (I) (GF)* (DF) (NF) <i>Garlic aioli &amp; lemon</i>	18
<b>COCONUT CRUMBED PRAWNS</b> (I) (NF) <i>Coconut thread, sriracha mayo &amp; 'angels hair' chilli</i> (8)	23
<b>WHOLE COOKED PRAWNS</b> (GF) (DF) (NF) <i>Marie rose sauce</i> (6)	22
<b>SPICY CHICKEN BUFFALO WINGS</b> (GFO) <i>Vegetable crudites &amp; blue cheese sauce</i> (8)	20
<b>POPCORN CROCODILE</b> (GFO) (DF) (NF) <i>Garlic aioli &amp; garden salad</i>	24
<b>PORK BELLY BITES</b> (GFO) (DF) (NF) <i>Apple sauce &amp; slaw</i> (4)	22
<b>KANGAROO SPRING ROLLS</b> <i>Sweet chilli sauce</i> (4)	22
<b>CHEESEBURGER SLIDERS</b> (NF) <i>American cheese, pickle, ketchup &amp; mustard</i> (3)	22.5

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## CLASSICS

<b>GRILLED BARRAMUNDI</b> (GFO) (NF) <i>Local wild caught barramundi, salad, chips &amp; tartare</i>	36
<b>BEER BATTERED MARKET FISH &amp; CHIPS</b> (DF) (NF) <i>Snow pea sprouts, chips &amp; tartare</i>	32
<b>CHILLI CRAB PAPPARDELLE</b> (NF) <i>Local crab, cherry tomato sauce basil &amp; parmigiano reggiano</i>	38
<b>GRILLED PRAWN &amp; AVOCADO SALAD</b> (GF) <i>Baby gem lettuce, dill, cherry tomato, almond flakes, onion &amp; mango chilli dressing</i>	33
<b>CHICKEN KATSU BURGER</b> (NF) <i>Sriracha mayo, served with chips &amp; ketchup</i>	25
<b>AMERICAN BBQ PORK RIBS</b> (GFO) (DF) (NF) <i>Chips &amp; salad</i>	1/2 Rack \$28 Full Rack \$45

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## SOFT SHELL TACOS

<b>CAULIFLOWER</b> (V) (DF) (NF) <i>Corn salsa, rainbow slaw, avocado, cauliflower pops &amp; jalapeño mayo</i>	10 each
<b>SOFTSHELL CRAB</b> (DF) (NF) <i>Corn salsa, rainbow slaw, avocado &amp; jalapeño mayo</i>	10.5 each

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## PLATTERS

### SEAFOOD PLATE (GFO) (NF)

(3) whole cooked prawns, (3) natural oysters,  
(4) S&P squid (1), (2) grilled scallops (1)  
garden salad, aioli & Marie rose sauce

48

### SEAFOOD TOWER

(6) whole cooked prawns, (6) natural oysters, (8) S&P squid (1)  
(2) beer battered market fish, (2) smoked salmon slices,  
(2) slices of garlic bread, chips, garden salad, house dip  
Marie rose sauce & lemon myrtle tartare

110

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## SIDES

### FRIES (V)

With aioli and ketchup

8/Sml

13/Lge

### OR

Parmesan truffle

10/Sml

16/Lge

### GARLIC BREAD (V)

9

### GARDEN SALAD

12

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### FOR THE KIDS - 12 years and under

All meals served with chips

All 13

### FISH BITES (5)

### CHICKEN NUGGETS (6)

### SALT & PEPPER SQUID (4) (I)

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## COCKTAILS

<b>SANGRIA</b>	<b>GLASS</b>	<b>JUG</b>
<b>HOUSE SANGRIA</b> <i>Red wine/cointreau/orange oleo/lime/lemonade</i>	12	35
<b>ROSÉ SANGRIA</b> <i>Rosé/rhubarb &amp; ginger gin/strawberry/lime/soda</i>	12	35

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## HOUSE COCKTAILS

<b>GRAPEFRUIT SPRITZ</b> <i>Wolf Lane grapefruit aperitif/prosecco/soda</i>	17	
<b>LEMONCELLO SPRITZ</b> <i>Lemoncello/prosecco/soda</i>	17	
<b>ARAFURA SUNRISE</b> <i>Arafura speargrass gin/pineapple liqueur/grapefruit lemon/raspberry/sugar</i>	21	
<b>TROPICAL PARADISE</b> <i>DMF pineapple rum/DMF spiced rum/campari lime/pineapple</i>	21	
<b>BAY VIEW</b> <i>Vodka/elderflower/lemon/passionfruit/grapefruit lychee/cranberry</i>	21	
<b>COCONUT MARGARITA</b> <i>1800 coconut tequila/grapefruit/lime/agave</i>	22	
<b>JALAPEÑO MARGARITA</b> <i>Tequila/lime/jalapeño/agave</i>	22	
<b>MANGOLADA</b> <i>DMF mango rum/coconut rum/mango coconut/lime/pineapple</i>	22	
<b>PASSIONFRUIT COSMOPOLITAN</b> <i>Vodka/cointreau/passionfruit/lime/cranberry</i>	21	
<b>PORNSTAR MARTINI</b> <i>Vanilla vodka/passionfruit liqueur/passionfruit puree lime/sugar</i>	22	

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## BARREL AGED COCKTAILS

### OLD FASHIONED

*Makers Mark bourbon/sugar/orange* 20

### NEGRONI

*Wolf Lane tropical gin/campari/antica formula* 22

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## OYSTER SHOTS - *All contain one natural oyster*

### BLOODY MARY

*Vodka/tomato/worcestershire/tabasco/salt & pepper* 12

### CHILLI

*chilli vodka/tabasco/lime juice* 12

### TEQUILA

*Tequila/pepper/tabasco/lemon juice* 12

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## BLOODY MARYS

*Our signature Bloody Mary mix with your choice of liquor.*

- *Add Oyster* + 3.5

### CLASSIC BLOODY MARY

*Vodka O* 19

### BLOODY MARIA

*Jose Cuervo tradicional tequilla* 19

### RED SNAPPER

*Roku gin* 19

### CUBANITA

*Angostura White Rum* 19

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## WINES

### CHAMPAGNE AND SPARKLING

#### PIPER HEIDSIECK

*Cuveé Brut France*



20



120

#### LOUIS ROEDERER

*Brut Premier NV, Reims France*

140

#### BAY OF STONES

*Brut NV, various SA*

10

45

#### MIO CAPELLO

*Prosecco, King Valley VIC*

12

55

#### HENTLEY FARM

*'Villain & Vixen' Blanc De Blanc, Barossa Valley SA*

14

65

#### JOSEPH CHROMY

*Sparkling Rose, Tasmania*

75

#### HANCOCK & HANCOCK

*Sparkling Shiraz, McLaren Vale SA*

60

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### ROSÉ & CHILLED REDS



#### HUGO

*Grenache, McLaren Vale SA*

12

19

55

#### DEBUSSY REVERIE

*Pays D'OC, France*

14

21

65

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## WINES

### WHITE



#### BAY OF STONES

*Sauvignon Blanc, South Australia*

10

17

45

#### ABELLIO

*Albarino, Rias Baixas Spain*

55

#### CORRYTON BURGE

*Riesling, Eden Valley SA*

13

20

60

#### WILSON VINEYARD

*'Polish Hill' Riesling, Clare Valley SA*

65

#### CANTINA DI GAMBELLARA

*Pinot Grigio, Veneto Italy*

12

19

55

#### WICKS ESTATE

*Pinot Gris, Adelaide Hills*

60

#### GEMTREE

*'Luna Crescente' Fiano, McLaren Vale SA*

55

#### OYSTER BAY

*Sauvignon Blanc, Marlborough New Zealand*

13

20

60

#### SHAW & SMITH

*Sauvignon Blanc, Adelaide Hills SA*

15

22

65

#### ROBERT OATLEY

*'Signature' Chardonnay, Margaret River WA*

14

21

65

#### JOSEPH DROUHIN

*Chablis, Burgundy France*

90

#### MARS NEEDS

*Moscato, Riverland SA*

11

18

50

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## WINES

### RED



#### BAY OF STONES

*Shiraz, various SA*

10 17 45

#### EKIN

*Pinot Noir, Adelaide Hills SA*

13 20 60

#### YERING STATION

*Pinot Noir, Yarra Valley VIC*

80

#### HANCOCK & HANCOCK

*Tempranillo, McLaren Vale SA*

12 19 55

#### HITHER & YON

*Grenache Mataro, McLaren Vale SA*

60

#### PIKES

*'Luccio' Sangiovese, Clare Valley SA*

60

#### STELLA BELLA

*Cabernet Blend Margaret River WA*

55

#### BAROSSA BOY WINES

*'Double Trouble' Shiraz Cabernet Barossa Valley SA*

65

#### CORIOLE

*Shiraz, McLaren Vale SA*

14 21 65

#### HENTLEY FARM

*'The Beast' Shiraz, Barossa Valley SA*

140

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## BEERS

ON TAP	SMALL	LARGE
BALTER XPA 5%, QLD	12.5	15.5
HARD RATED	12.5	15.5
CARLTON DRAUGHT 4.6% VIC	11	14
GREAT NORTHERN <i>Super crisp</i> 3.5%, QLD	10.5	13.5
PERONI <i>Nastro Azzuro</i> 5.1%, Italy	11.5	14.5
PIRATE LIFE <i>South Coast Pale Ale</i> 5%, SA	11.5	14.5

*Other seasonal releases available - ask our friendly staff*

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## AUSTRALIAN

CARLTON <i>Dry</i> 4.5%, VIC	10.5
COOPERS <i>Pale Ale</i> 4.5%, SA	11
CROWN <i>Lager</i> 4.9% VIC	11
GREAT NORTHERN <i>Original</i> 4.2%, QLD	10.5
HAHN <i>Ultra Crisp (GF)</i> 4.2%, VIC	10.5
PURE BLONDE <i>Low carb</i> 4.2%, VIC	10.5
VICTORIA BITTER 4.9%, VIC	10.5
HAHN 3.5%, NSW	9.5
XXXX <i>Gold</i> 3.5%, QLD	9.5
CASCADE <i>Premium Light</i> 2.4%, TAS	8
GREAT NORTHERN 0%, QLD	7.5

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## BEERS

### INTERNATIONAL/ BOTTLES

ASAHI <i>'Super Dry' 5% Japan</i>	11
CORONA <i>4.5% Mexico</i>	11
GUINNESS <i>4.2% Ireland</i>	13
HEINEKEN <i>5% Holland</i>	11
PERONI <i>3.5% Italy</i>	10
PERONI <i>0% Italy</i>	8

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### CRAFT BOTTLES/CANS

BALTER <i>Hazy IPA 6%, QLD</i>	12
BALTER <i>Captain Sensible 3.5%, QLD</i>	10.5
BROOKVALE UNION <i>Ginger Beer 4%</i>	12
BEAVER BREWERY NT <i>Consultant Pale Ale 4.4%</i>	11
BEAVER BREWERY NT <i>Territory Mid 3.5%</i>	11
BEAVER BREWERY NT <i>Lulu Hard Lemonade 4.4%</i>	12 (500ml)
MATSO'S <i>Ginger Beer 3.5%, WA</i>	13
MATSO'S <i>Mango Beer 4.5%, WA</i>	13
SIDE TRACK <i>XPA 3.5%, WA</i>	10.5
SINGLE FIN <i>Summer Ale 4.5%, WA</i>	11
STONE & WOOD <i>Pacific Ale 4.4%, NSW</i>	12

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## CIDER

BULMERS <i>Apple cider 4.7%</i>	11
SOMERSBY <i>Apple OR Pear cider 4.5%</i>	11
REKORDERLIG <i>Strawberry &amp; lime 4%, Sweden</i>	12
REKORDERLIG <i>Hard Berry 4%, Sweden</i>	12

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## SPIRITS

FROM

BASE SPIRITS	11
LIQUEURS	12
PREMIUM RANGE	13
RTD'S & SELTZERS	
<i>Please ask our friendly staff for our current range</i>	12

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## NON ALCOHOLIC

FROM

POST MIX	
<i>Pepsi, Sunkist, Solo, Tonic, Ginger Ale</i>	5
JUICES	5.5
MINERAL WATER	
<i>Small - Sparkling / Still</i>	5.5
<i>Large - Sparkling / Still</i>	10

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