

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.

Open 7 days 11am - late
oysterbar.com.au/darwin
facebook.com/oysterbardarwin

PLEASE NOTE A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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

OYSTERBAR.COM.AU



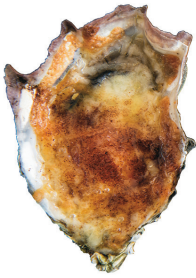
Natural (GF)



Kilpatrick (GF)



Crab & Bearnaise (GF)



Chilli & Cheese (GF)



Thai (GF)



Tempura



Oliver (GF)



Atlantic (GF)



Kimchi (GF)

OYSTERS

CHILLED	6	12
NATURAL (GF) <i>Or with your choice of sauce: cocktail, wasabi mayo or balsamic vinaigrette (Extra sauce 50c)</i>	24	42
KIMCHI (GF) <i>Kimchi, scallion and sesame</i>	26.5	45
THAI (GF) <i>Thai salad & sauce</i>	26.5	45
OLIVER (GF) <i>Shallots & red wine vinegar</i>	26.5	45
ATLANTIC (GF) <i>Smoked salmon, sour cream and chives</i>	27.5	47
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GRILLED	6	12
KILPATRICK (GF) <i>Bacon, worcestershire & tomato</i>	27	46
TEMPURA <i>Wasabi mayo & shredded nori</i>	27	46
CHILLI AND CHEESE <i>Shredded cheddar & sweet chilli</i>	27	46
CRAB & BEARNAISE (GF) <i>Local crab meat & bearnaise</i>	28	48
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COMBINATIONS		
MIXED <i>Choose 3 or 4 different styles of your own</i>	12 TOTAL	50
TASTER PLATE <i>Choose 2 or 3 different styles of your own</i>	6 TOTAL	29
<i>Please see specials board for oyster of the month</i>		

(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..

WEDNESDAY OYSTER SPECIALS

CHILLED	6	12
NATURAL (GF) <i>Or with your choice of sauce: cocktail, wasabi mayo or balsamic vinaigrette (extra sauce 50c)</i>	21	36
KIMCHI (GF) <i>Kimchi, scallion & sesame</i>	24	40
THAI (GF) <i>Thai salad & sauce</i>	24	40
OLIVER (GF) <i>Shallots & red wine vinegar</i>	24	40
ATLANTIC (GF) <i>Smoked salmon, our cream and chives</i>	25.5	43
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GRILLED	6	12
KILPATRICK (GF) <i>Bacon, worcestershire & tomato</i>	24.5	41
TEMPURA <i>Wasabi mayo & shredded nori</i>	24.5	41
CHILLI AND CHEESE <i>Shredded cheddar & sweet chilli</i>	24.5	41
CRAB & BEARNAISE (GF) <i>Local crab meat & bearnaise</i>	26	44
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COMBINATIONS		
MIXED <i>Choose 3 or 4 different styles of your own</i>	12 TOTAL	45
TASTER PLATE <i>Choose 2 or 3 different styles of your own</i>	6 TOTAL	26.5

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SMALL PLATES

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

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CLASSICS

GRILLED BARRAMUNDI (GFO) (NF)

Local wild caught barramundi, salad, chips & tartare 36

BEER BATTERED MARKET FISH & CHIPS (DF) (NF)

Snow pea sprouts, chips & tartare 32

CHILLI CRAB PAPPARDELLE (NF)

Local crab, cherry tomato sauce basil & parmigiano reggiano 38

GRILLED PRAWN & AVOCADO SALAD (GF)

Baby gem lettuce, dill, cherry tomato, almond flakes,
onion & mango chilli dressing 33

CHICKEN KATSU BURGER (NF)

Sriracha mayo, served with chips & ketchup 25

AMERICAN BBQ PORK RIBS (GFO) (DF) (NF)

Chips & salad 1/2 Rack \$28
Full Rack \$45

SOFT SHELL TACOS

CAULIFLOWER (V) (DF) (NF)

Corn salsa, rainbow slaw, avocado, cauliflower pops & jalapeño mayo 10 each

SOFTSHELL CRAB (DF) (NF)

Corn salsa, rainbow slaw, avocado & jalapeño mayo 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

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

HOUSE COCKTAILS

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

BARREL AGED COCKTAILS

OLD FASHIONED

Makers Mark bourbon/sugar/orange 20

NEGRONI

Wolf Lane tropical gin/campari/antica formula 22

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

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

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

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

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

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

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

CIDER

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

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

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
