



OYSTER

bar

HOLDFAST SHORES

Where Anzac Highway meets the sea, just 10 kilometers from the heart of the city, The Oyster Bar is a Glenelg institution that attracts oyster lovers from all over the world.

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 summer's night, or grilled oysters and a glass of red for a winter's lunch.

PLEASE NOTE: A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS
VISA MASTERCARD & EFTPOS INCUR 1.5% SURCHARGE. AMEX 1.9% SURCHARGE



Natural (GF)



Kilpatrick (GF)



Darleyfella



Chilli & Cheese (GF)



Thai (GF)



Panko



Oliver (GF)



Pomegranate (GF)



Wakame (GF)

OYSTERS

CHILLED **6** **12**

NATURAL (GF)

*Choice of sauce: cocktail, wasabi mayo
or balsamic vinegar (Extra sauce \$1)* 21.5 37.0

OLIVER (GF)

Shallot vinaigrette 24.0 40.0

THAI (GF)

Mint, Coriander & soy 24.0 40.0

POMEGRANATE (GF)

Pomegranate molasses 24.5 41.0

WAKAME (GF)

Nuoc cham & fried shallots 24.5 41.0

—

GRILLED **6** **12**

KILPATRICK (GF)

Bacon, worcestershire & tomato 24.5 41.0

CHILLI & CHEESE (GF)

Cheddar & sweet chilli 24.5 41.0

PANKO

Fried with chipotle mayo 25.0 42.0

DARLEYFELLA

Spinach mornay 25.0 42.0

—

COMBINATIONS

MIXED

Choose 3 or 4 different styles 12 TOTAL 45.0

TASTER PLATE

Choose 2 or 3 different styles 6 TOTAL 26.5

Please see specials board for oyster of the month

(GF) Gluten free (GFO) Gluten free option (V) Vegetarian Option
Please advise staff of your dietary requirements when placing your order.
NOTE: Due to the sharing nature of our menu all food will arrive together.
Please note a 10% surcharge applies on public holidays.

WEDNESDAY OYSTER SPECIALS

CHILLED 6 12

NATURAL (GF)

Choice of sauce: cocktail, wasabi mayo 18.5 31.0
or balsamic vinegar (Extra sauce \$1)

OLIVER (GF)

Shallot vinaigrette 21.5 35.0

THAI (GF)

Mint, Coriander & soy 21.5 35.0

POMEGRANATE (GF)

Pomegranate molasses 22 36.0

WAKAME (GF)

Nuoc cham & fried shallots 22 36.0

GRILLED 6 12

KILPATRICK (GF)

Bacon, worcestershire & tomato 22.0 36.0

CHILLI AND CHEESE (GF)

Cheddar & sweet chilli 22.0 36.0

PANKO

Fried with chipotle mayo 23.0 38.0

DARLEYFELLA

Spinach mornay 23.0 38.0

COMBINATIONS

MIXED

Choose 3 or 4 different styles 12 TOTAL 40.0

TASTER PLATE

Choose 2 or 3 different styles 6 TOTAL 24.0

Please see specials board for oyster of the month

(GF) Gluten free (GFO) Gluten free option (V) Vegetarian Option

Please advise staff of your dietary requirements when placing your order.

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

Please note a 10% surcharge applies on public holidays.

TO SHARE

GARLIC BREAD (GFO) (V)	11	
CHIPS (GF) (V) <i>With aioli & tomato sauce</i>	10/Sml	12/Lge
CORN RIBS (GFO) (V) <i>House seasoning, pecorino & chipotle</i>	18	
ARANCINI (GF) (V) <i>Chefs choice with house made sugo & parmesan</i>	22 (4)	
DIP BOWL (GFO) (V) <i>Duo of dips with olive oil, balsamic, dukkah & ciabatta</i>	24	
KOREAN CHICKEN <i>With Gochujang sauce</i>	23	
PORK BELLY (GFO) <i>Kimchi & gochujang aioli</i>	28	
SALMON SASHIMI (GF) <i>Citrus, soy, wakame, shallots & chilli oil</i>	32	
GARLIC PRAWN TWISTS <i>With aioli</i>	20 (6)	
FRIED WHITEBAIT (GF) <i>Chilli, garlic & parsley with aioli</i>	20	
SALT & PEPPER SQUID (GF) <i>With aioli</i>	22	
LOBSTER ROLL <i>Brioche, lettuce, aioli & sweet potato crisps</i>	26 (2)	
PANKO PRAWNS <i>Guacamole, fried wonton cup & jalapeno salsa</i>	26	
WHOLE KING PRAWNS (GF) <i>Whole South Australian king prawns with chipotle & lemon</i>	26 (6)	

(GF) Gluten free (GFO) Gluten free option (V) Vegetarian Option
Please advise staff of your dietary requirements when placing your order.
NOTE: Due to the sharing nature of our menu all food will arrive together.
Please note a 10% surcharge applies on public holidays.

A BIT MORE

SEAFOOD PLATE (GFO)

Beer battered barramundi, SA whole king prawns,
natural oysters, salt & pepper squid, tartare & chipotle 50/Regular 110/Large

CHEESE PLATE

Please see specials board for chefs selection P.O.A

GRAZING PLATE

Please see specials board for chefs selection P.O.A

FISH AND CHIPS

Beer battered barramundi, chips,
garden salad & tartare 26

OB PANZANELLA SALAD (GFO) (V)

Fresh greens, heirloom tomatoes, red onion
bocconcini, garlic croutons, basil, evoo & balsamic 20

SOFT TACOS

Soft flour tortilla, housemade slaw, salsa & chipotle
Your choice of - Coconut prawn
- Beer battered barramundi 11/each taco

FOR THE KIDS

Children under 12 years only

FISH AND CHIPS

With tomato sauce 13

CHICKEN NUGGETS AND CHIPS

With tomato sauce 13

SALT & PEPPER SQUID AND CHIPS (GF)

With tomato sauce 13

(GF) Gluten free (GFO) Gluten free option (V) Vegetarian Option

Please advise staff of your dietary requirements when placing your order.

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

Please note a 10% surcharge applies on public holidays.

COCKTAILS

THREEFOLD LEMONCELLO SPRITZ <i>Threefold lemoncello/prosecco/soda</i>	18
THREEFOLD RASPBERRY SPRITZ <i>Threefold raspberry gin/raspberry/prosecco/soda</i>	18
BAKED BANANA <i>Kraken spiced rum/banana/butterscotch/lemon</i>	22
DUSTY MAGIC <i>1800 coconut tequila/passionfruit liqueur/lime/agave</i>	22
ENCHANTED LYCHEE <i>Citrus vodka/lychee/butterfly pea syrup/lime</i>	22
MANGO BLAST <i>Gin/mango/lime/agave</i>	22
RHUBI ROSE <i>Pink gin/rhubarb liqueur/lemon/sugar/foam</i>	22
SPITFIRE <i>1800 blanco tequila/campari/mandarin/tonic</i>	22
STRAWBERRY PORNSTAR <i>Vanilla vodka/strawberry/lime/prosecco</i>	22
TIGER MILK <i>Pineapple rum/coconut/lime/pineapple</i>	22
WHATAMELON <i>Pink gin/watermelon/lime/agave</i>	22

MOCKTAILS

BERRY GOOD <i>Barnes & Brown non alc spirit/strawberry/lime</i>	16
PINK SPRITZ <i>Barnes & Brown non alc spirit/raspberry/lemon/soda</i>	16
SPICY PALOMA <i>Barnes & Brown non alc spirit/grapefruit/lime/soda</i>	16

OYSTER SHOTS

BLOODY MARY <i>Vodka/tomato/lemon/worcestershire/tabsco</i>	9.5
CHILLI <i>Chilli vodka</i>	9.5
TOM YUM <i>Threefold Tom yummy gin/house made tom yum sauce</i>	9.5

WINES

CHAMPAGNE AND SPARKLING



CHAMPAGNE TAITTINGER

Brut NV, Reims France

140

POL ROGER

Vintage Brut, Epernay France

250

REDBANK

NV Brut Cuvee, King Valley, VIC

10

45

ZENTANGLE (VG)

Prosecco, Adelaide Hills

10.5

50

BANDINI

Prosecco, Veneto Italy

60

HOWARD VINEYARD

Blanc De Blanc, Adelaide Hills

60

JANSZ (VG)

Premium Cuvee, Tasmania

12

65

HIGH STREET (VG)

Sparkling Pinot Noir Rosé, Adelaide Hills

52

ALPHA BOX & DICE

Pinot Meunier/Pinot Noir Pet Nat, Langhorne Creek

55

KANGARILLA ROAD

Sparkling Shiraz, McLaren Vale

60

GRACE UNDER PRESSURE

Blanc De Blanc, Limestone Coast (200ml)

15

PAULETTS (VG)

Sparkling Shiraz, Clare Valley (200ml)

15

DUNES & GREENE

Sparkling Pink Moscato, SA (200ml)

11

WINES

WHITE



SHUT THE GATE (VG)

'Rosie's Patch' Riesling, Clare Valley

11

52

RIESLINGFREAK

'No 4' Riesling, Eden Valley

65

GROUNDLED CRU

Picpoul, Currency Creek

50

THE PAWN (VG)

Pinot Grigio, Adelaide Hills

10.5

50

OTTELIA

Pinot Gris, Limestone Coast

11

52

DUNE

Chenin Blanc, Adelaide Hills

55

TERRA VINO

Sauvignon Blanc, Adelaide Hills

10

45

BOSTON BAY

'The Great White' Sauvignon Blanc, Adelaide Hills

11

52

SHAW & SMITH

Sauvignon Blanc, Adelaide Hills

65

MOUNTADAM

Chardonnay, Eden Valley

11

52

ASHTON HILLS (VG)

Chardonnay, Adelaide Hills

85

HOWARD VINEYARD

'Amos' Chardonnay, Adelaide Hills

110

DOMAINE OUDIN

Chablis, France

95

ARTWINE (VG)

Gruener Veltliner, Adelaide Hills

55

KANGARILLA ROAD

Fiano, McLaren Vale

11

52

GULLYVIEW ESTATE

Vermentino, Clare Valley

65

WHISTLER (VG)

Fritzante (Semi Sweet) Barossa Valley

50

WINES

ROSÉ & CHILLED REDS



PAULETTS (VG)

Sangiovese Rosé, Clare Valley

10.5

50

YANGARRA

Mourvèdre Rosé, McLaren Vale

11

52

TRIENNES

Cinsault/Grenache Blend Rosé, Provence France

65

CHAFFEY BROS (VG)

Chilled Light Red, Barossa Valley

10.5

50

RED

MR RIGGS

Pinot Noir, Adelaide Hills

12

60

DEXTER

Pinot Noir, Mornington Peninsula

100

KANGARILLA ROAD (VG)

Nero D'Avola, McLaren Vale

11

52

THE OTHER WINE CO.

Sangiovese, Mount Lofty

65

DUNE

'Tirari' Touriga Blend McLaren Vale

55

JERICHO WINES

GSM, McLaren Vale

11

52

HEAD

Grenache, Barossa Valley

60

YANGARRA

Grenache, 'Blewitt Springs' McLaren Vale

95

Red wine list continued over the page

WINES

RED



HUGO (VG)

Tempranillo/Grenache, McLaren Vale

50

GIBSON

Montepulciano, Barossa Valley

60

JIM BARRY

Malbec, Clare Valley

55

SPICE TRADER (VG)

Cabernet Shiraz, Langhorne Creek

50

BOSTON BAY (VG)

Cabernet Sauvignon, Wrattobully

55

HEARTLAND

'Directors Cut' Cabernet Sauvignon, Langhorne Creek

85

GLAETZER

'Wallace' Shiraz/Grenache, Barossa Valley

10.5

50

WHISTLER (VG)

SGM, Barossa Valley

55

HENSCHKE

'Keyneton Euphonium' Shiraz Blend, Barossa Valley

120

TERRA VINO

Shiraz, McLaren Vale

10

45

HUGO (VG)

Shiraz, McLaren Vale

11

52

O'LEARY WALKER

Shiraz, Clare Valley

70

TIM SMITH (VG)

'Black Label' Shiraz, Barossa Valley

85

GIBSON

'Reserve' Shiraz, Barossa Valley

125

BEERS

ON TAP

425ML

GREAT NORTHERN

Super Crisp 3.5%

10

CARLTON DRAUGHT

11

PIRATE LIFE

South Coast Pale Ale

12

PERONI

Nastro Azzurro

12.5 (400ml)

Please ask staff for other rotating taps & Fritz availability

BOTTLES/CANS

AUSTRALIAN & CRAFT

COOPERS

Dark Ale/Pale Ale/Sparkling Ale/Stout

10

GREAT NORTHERN *Original 4.2%*

10

JAMES BOAG'S *Premium Lager*

10

JAMES BOAG'S *Premium Light 2.5%*

8.5

—

INTERNATIONAL

ASAHI *Super Dry, Japan*

10.5

CORONA *Mexico*

10.5

GUINNESS *Ireland, 440ml*

11.5

HEINEKEN *Holland*

10.5

HEINEKEN *0%*

7.5

PERONI *'Nastro Azzuro' 3.5%, Italy*

9.5

BEERS

CRAFT

BOWDEN BREWING <i>Hazy Pale Ale, SA</i>	12
BOWDEN BREWING <i>IPA, SA</i>	12
MISMATCH <i>Lager, SA</i>	12
MISMATCH <i>Session Ale, SA</i>	12
PIRATE LIFE <i>Stout, SA</i>	12
PIRATE LIFE <i>Ultra Low Pale Ale 0.5%, SA</i>	12
STONE & WOOD <i>Pacific Ale</i>	12

CIDER & FRIENDS

5 SEEDS <i>Crisp Apple</i>	10
BAROSSA CIDER CO <i>Cloudy Apple (GF)</i>	11
MATSO'S <i>Ginger Beer (GF)</i>	12
HARD FIZZ <i>Orange & Mango</i>	12
PURPLE 'YEET' JUICE <i>Hard Lemonade</i>	12

SPIRITS

See our extensive selection at the bar *from 10.5*

NON ALCOHOLIC

POST MIX <i>Pepsi/Pepsi Max/Lemonade/Solo/Ginger Ale</i>	4.5
JUICES <i>Apple/Orange</i>	5.5
NON ALC MIXERS	<i>from 4.5</i>
STRANGELOVE MINERAL WATER <i>300ml/750ml</i>	5 / 10

COFFEE

Range of coffees available 4.5
