

**Oysters**

**Freycinet Marine Farm Oysters** ‘***Natura*l’**
W/ Lemon
6ea $17 | 12ea $30

**Freycinet Marine Farm Oysters *‘French Classic‘***Sauce Mignonette
6ea $17 | 12ea $34

**Freycinet Marine Farm Oysters *‘Panoramic’***

Sauce Mignonette | Salmon Roe, Native Finger Lime + Cucumber Salsa | Gazpacho Dressing

6ea $18 | 12ea $35

**Freycinet Marine Farm Oysters *‘Ponzu’*** Steamed with Soy + Mirin + Ginger
6ea $18 | 12ea $35

**Freycinet Marine Farm Oysters *‘Devilish’***Grilled with Spicey Chorizo + Tomato + Sherry Vinegar
6ea $18 | 12ea $36

**Tasmanian Blue Mussels**

**Freycinet Marine Farm Mussels** **‘*Fragrant Thai Curry’***
Thai Style Aromatic Coconut Curry
$30

**Freycinet Marine Farm Mussels** ***‘Moules Mariniere’***
White Wine + Garlic + Herbs + Cream
$30

**Fish + Chips**
Local Line Caught Fish in Crisp Beer Batter + Chips + Tartare Sauce + Lemon
$28

**Shared Plates**

**The Tasman Plate**

Natural Oysters | Mussels and Octopus Antipasto | Smoked Salmon Pate | Crusty Bread
(shared plate for two) $55

**The Fishers Plate**

Natural Oysters | Smoked Ocean Trout + Remoulade Salad | Mussels and Octopus Antipasto
Wild Australian King Prawns + Coral Sauce | Crusty Bread | Garden Salad

(shared plate for two) $75

*Note: There maybe menu changes or pricing differences due to seasonality and availability.*