A picture containing text, book

Description automatically generated

**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.*