

OY! STERS



**HOME OF THE
KNYSNA OYSTER**



OYSTERS ARE SUSTAINABLY COLLECTED BY HARVESTERS
WHO ARE RELIANT ON WEATHER AND SEA TIDES

PURE

Served on Ice with Fresh Lemon & Tabasco
COASTAL COCKTAIL - 24
COASTAL MEDIUM - 42
COASTAL LARGE - 50
CULTIVATED - 35

LOADED

Cultivated Oysters, with a Delicious Twist

NEW

SURF & TURF - 40

Kudu Carpaccio, Biltong Powder, Pickled Beetroot, Capers, Peppadews, and Smoked Oyster Mayo

FRESH CEVICHE - 40

Lime, Tomato, Coriander

TANGY ASIAN SOY - 40

Ginger, Garlic, Sweet Soya

GRILLED BLUE CHEESE - 40

Blue Cheese & Garlic Butter



SPICY MEXICAN SALSA - 40

Jose Cuervo Tequila, Tomato Cocktail, Spicy Salsa



HEROES

OYSTER & PRAWN TAPAS - 295

Three Medium Coastal Oysters, Three Cultivated Oysters, and Six Poached Quayside Prawns. Served with an Asian Dipping Sauce

OYSTERS IN GARLIC - 165

Six Cocktail Coastal Oysters, grilled in Blue Cheese & Garlic Butter. Served with Freshly Baked Artisan Bread

OYSTER SOUP - 105

Creamy and Decadent Soup, with Freshly Shucked Cultivated Oysters. Served with Freshly Baked Artisan Bread



OYSTER EXPERIENCE

1 x Large Coastal - 1 x Medium Coastal
1 x Cocktail Coastal - 1 x Cultivated
served with Rock Salt & Rosemary Baguette

155

ADD A GLASS OF BUBBLES @ 20

Leopard's Leap