

# PIERRE'S oyster

## Oysters

|   | half dozen | dozen |
|---|------------|-------|
| freshly shucked oysters natural in the half shell with lemon  | 16         | 28    |
| oysters Victor Hugo served hot with horseradish parmesan and herbs                                      | 18         | 30    |
| freshly shucked oysters chilli lime and coriander   | 18         | 30    |
| oysters florentine baked with sauteed spinach and a cheese glaze  | 18         | 30    |
| oysters kilpatrick baked with crispy bacon and worcestershire reduction                                 | 17         | 29    |
| oysters with shallot and red wine vinaigrette   | 17         | 29    |
| oysters Baltimore baked with breadcrumbs parsley and garlic   | 18         | 30    |
| freshly shucked oysters natural in the half shell with smoked salmon, champagne and yarra valley caviar | 18         | 30    |

"As I ate the oyster with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans"

Ernest Hemingway, A moveable feast

## Mains from the sea

|   |    |  |
|---|----|--|
| whole flounder crispy caper beurre noir sage scented potato                                     | 32 |  |
| crispy skinned salmon asparagus fennel apple salad lime and green apple vinaigrette             | 30 |  |
| pan fried John Dory fillet, leek soubiese, sauce bouillabaisse                                  | 31 |  |
| spencer gulf prawns minted watermelon and fetta prosciutto crisp                                | 35 |  |
| king george whiting battered, grilled or gremolata crumbed with tartar sauce and hand cut chips | 30 |  |

## Mains from the land

|   |    |  |
|---|----|--|
| eye fillet of beef cafe de paris butter lyonaise potato                                   | 35 |  |
| rosemary spiked lamb rump smoky eggplant preserved lemon and spinach, sweet potato crisps | 32 |  |
| twice cooked duck breast duck neck sausage rosti sweet and sour orange sauce              | 32 |  |
| char grilled kangaroo spatzle roasted beetroot fetta and rocket salad beetroot jus        | 32 |  |

## Soup

|  |    |
|--|----|
| assorted diced seafood chowder with garlic crouton | 18 |
|--|----|

## Entrée

|  |    |
|--|----|
| tempura of black tiger prawns radish salad wasabi mayonnaise                         | 18 |
| linguini marinara, assorted fish and shellfish olive oil garlic and a hint of chilli | 22 |
| crispy pork belly grilled scallops black pudding apple calvados sauce                | 19 |
| twice baked goatscheese souffle sauce Persilade parmesan wafer                       | 18 |
| char grilled ox tongue roasted capsicum kipflers and olives                          | 18 |
| warm salad of calamari chorizo roast tomato lemon scented olive oil                  | 17 |
| shellfish tortellini lobster medallion green pea mash lobster veloute                | 22 |

## Seafood Platter

|  |  |            |    |
|--|--|------------|----|
| hot and cold platter: king prawns, scampi, moreton bay bug, oysters, smoked salmon, mussels, scallops, calamari and fish |  | PER PERSON | 70 |
| grilled platter: king prawns, scampi, moreton bay bugs, crabs, calamari, mussels, fish and saffron rice                  |  | PER PERSON | 75 |

## Southern Rock Lobster

|  |                 |      |    |       |     |
|--|-----------------|------|----|-------|-----|
| natural with fresh fruit and salad thermidor and whole mustard seed grilled with lemon butter and herbs mornay with mushroom and grated parmesan | on availability | HALF | 75 | WHOLE | 145 |
|--|-----------------|------|----|-------|-----|

## Sides

|   |    |
|---|----|
| iceberg orange and olive salad anchovies mayonnaise | 8  |
| mixed seasonal vegetables                           | 8  |
| chats with garlic and sage                          | 8  |
| garden salad  | 8  |
| Caesar salad  | 10 |