

# MISTER GROTTO

*Our Sydney Rock Oyster offering changes weekly, all sourced directly from the estuaries. We store and serve the oysters at the optimal temperature, around 11°C and always shucked to order. Served with Vermouth Mignonette, Lemon and Hot Sauce.*

Merimbula Pearls 4yr <i>Darren Deeth, Superior Oysters</i>	8
Organic Wapengo 3yr <i>Shane Buckley</i>	9
Merimbula x Tathra Rocks 4yr <i>James Wheeler &amp; Gary Rodely</i>	9
Merimbula Rocks 4yr <i>Darren Deeth, Superior Oysters</i>	9
Barramundi & Sweet Pepper Empanada	14ea
Fried Röstli, Yellowfin Tuna, Horseradish Cream <i>Craig Lukey, Ulladulla, NSW</i>	16ea
Tasmanian Octopus Tostada, Mole & Tomatillo Salsa	22ea
BBQ Baby Abalone, Tarragon Liver Sauce <i>Jade Tiger, Port Phillip Bay, VIC</i>	25ea
Hand Cut Crisps, Mussels Escabeche, Guindillas <i>Jervis Bay, NSW</i>	26
Shishito Peppers stuffed with Yellowfin Tuna Sausage, Chimichurri <i>Craig Lukey, Ulladulla, NSW</i>	28
Cuttlefish in Young Coconut <i>Narooma, NSW</i>	32
Line Caught Samson, Macerated Rhubarb, Lovage <i>Anthony Heslewood, Bremer Bay, WA</i>	36
Yellowfin Tuna Aguachile, Serrano Chillies, BBQ Cucumber <i>Craig Lukey, Ulladulla, NSW</i>	38
BBQ Blue Mackerel, Kuri Pumpkin, Yellow Curry & Fragrant Herbs <i>Craig Lukey, Ulladulla, NSW</i>	52
Live Pipis Cooked in Dry Vermouth, Cherry Tomato Sauce Vierge, Toasted Crumpets <i>Ballina, NSW</i>	58
Steamed Hapuka, Blue Swimmer Crab Bisque, Panisse & Rouille <i>Anthony Heslewood, Bremer Bay, WA</i>	65
Bowl of Ginger Steamed Short Grain Rice	12

Please Note: Sunday Surcharge of 10% applied to final bill. 15% applied on Public Holidays

realities outside.  
& protected from the harsh  
where you feel comfortable, cozy  
a small cave, the kind of place  
/ "groto" / **GROTO**

## SELECTION MENU

**130pp**

Selection of House Made Conservas & Hand Cut Crisps  
Yellowfin Tuna Aguachile, Serrano Chillies, BBQ Cucumber  
BBQ Blue Mackerel, Kuri Pumpkin, Yellow Curry & Fragrant Herbs  
Bowl of Ginger Steamed Short Grain Rice  
Steamed Hapuka, Blue Swimmer Crab Bisque, Rouille  
Coconut Soft Serve, Red Wine Plums, Fig Leaf Oil

### ADD ONS

Oyster from 8pp  
Shishito Peppers stuffed with Yellowfin Tuna Sausage, Chimmichurri 28  
BBQ Baby Abalone, Tarragon Liver Sauce 25ea  
Cuttlefish in Young Coconut 32  
Dark Chocolate & Fig Custard Tart, Chantilly Cream 26

10% Service Fee applied to final bill for groups of 8 or more