

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.

Pambula Pearls 4yr *Darren Deeth, Superior Oysters* _____ **7**

Merimbula Rocks 3yr *James Wheeler, Wheeler Oysters* _____ **8**

Merimbula Rocks 4yr *Adi Pinkerton, Sandingroove Oysters* _____ **8**

Pambula Rocks 4yr *Darren Deeth, Superior Oysters* _____ **8**

Nannygai & Sweet Pepper Empanada _____ **14ea**

Yellowfin Tuna Tostada with Avocado & Salsa Macha _____ **24ea**

Hand Cut Crisps, Mussels Escabeche, Guindillas *Jervis Bay, NSW* _____ **26**

Shishito Peppers stuffed with Yellowfin Tuna Sausage, Chimichurri
Craig Lukey, Ulludulla, NSW _____ **28**

Nori Wrapped Line Caught Albacore, Sudachi Lime Ponzu & Shiso Leaf
Jordan Kate, Ulladulla, NSW _____ **34**

Wild Caught Kingfish, Organic Tomatillo Vinaigrette, Puntarelle, Rock Oyster Emulsion
Craig Lukey, Ulludulla, NSW _____ **36**

Selection of Sashimi & Condiments _____ **48pp**

Chipotle Marinated Berrima Octopus, Green Tomato Salsa *Leon Van Weenen, Venus Bay, VIC* _____ **48**

Whole Blue Mackerel in Yellow Curry with Fragrant Herbs *Craig Lukey, Ulludulla, NSW* _____ **56**

Bowl of Ginger Steamed Short Grain Rice _____ **10**

Fried Green Beans with Abalone XO Sauce _____ **14**

GROTTO /" grōtəʊ "/

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

SELECTION MENU

130pp

Selection of House Made Conservas & Hand Cut Crisps

Wild Caught Kingfish, Organic Tomatillo Vinaigrette, Punterelle, Rock Oyster Emulsion

Chipotle Marinated Berrima Octopus, Green Tomato Salsa

Whole Blue Mackerel in Yellow Curry with Fragrant Herbs

Bowl of Ginger Steamed Short Grain Rice

Fried Green Beans with Abalone XO Sauce

Anzac Biscuit Soft Serve

ADD ONS

Oyster from 7pp

Nannygai & Sweet Pepper Empanada 14ea

Shishito Peppers stuffed with Yellowfin Tuna Sausage, Chimmichurri 28

Nori Wrapped Line Caught Albacore, Sudachi Lime Ponzu, Lovage & Shiso Leaf 34

Dark Chocolate & Fig Custard Tart, Chantilly Cream 26

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