

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.

Mister Grotto Reserve Pearl <i>Adi Pinkerton, Sandingroove Oysters</i>	7
Pambula Pearls 4yr <i>Darren Deeth, Superior Oysters</i>	7
Organic Wapengo Rocks 3yr <i>Shane Buckley</i>	8
Merimbula Rocks 4yr <i>Adi Pinkerton, Sandingroove Oysters</i>	8
Pambula Rocks 4yr <i>Darren Deeth, Superior Oysters</i>	8
Red Emperor & Sweet Pepper Empanada	14ea
Octopus Tostada with Avocado & Salsa Macha <i>Bass Strait, TAS</i>	22ea
Hand Cut Crisps, Mussels Escabeche, Guindillas <i>Jervis Bay, NSW</i>	26
Shishito Peppers stuffed with Bluefin Tuna Sausage, Chimichurri <i>Jordan Kate, Ulludulla, NSW</i>	28
Nori Wrapped Albacore Tuna, Wollombi Fresh Yuzo & Shiso Leaf <i>Jordan Kate, Ulludulla, NSW</i>	32
Line Caught Kingfish, Ajo Blanco, Grilled Grapes <i>Craig Lukey, Ulladulla, NSW</i>	36
Selection of Sashimi & Condiments	48pp
Chipotle Marinated Berrima Octopus, Green Tomato Salsa <i>Leon Van Weenen, Venus Bay, VIC</i>	48
Whole Blue Mackerel in Yellow Curry with Fragrant Herbs <i>Craig Lukey, Ulludulla, NSW</i>	56
BBQ Spanish Mackerel, Sweet Corn Velouté, Radicchio <i>Matt Cakder, Whitsundays, QLD</i>	64
Bowl of Ginger Steamed Short Grain Rice	12
Hand Cut French Fries	16
Salad of Leaves & Radishes	16

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
Nori Wrapped Albacore Tuna, Wollombi Fresh Yuzu & Shiso Leaf
Chipotle Marinated Berrima Octopus, Green Tomato Salsa
Bowl of Ginger Steamed Short Grain Rice
BBQ Spanish Mackerel, Sweet Corn Velouté, Radicchio
Salad of Leaves & Radishes
Vanilla Soft Serve, Cinnamon Doughnuts & Coffee Caramel

ADD ONS

Oyster from 7pp
Red Emperor & Sweet Pepper Empanada 14ea
Shishito Peppers stuffed with Bluefin Tuna Sausage, Chimichurri 28
Dark Chocolate & Fig Custard Tart, Chantilly Cream 26

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