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 *Adi Pinkerton, Sandingroove Oysters* 7

Pambula Pearl 4yr *Darren Deeth, Superior Oysters* 7

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

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

Hand Cut Crisps & Bottarga 12

Selection of House made Conservas 38

Pink Snapper Collar & Sofrito Empanada 14ea

Bluefin Tuna Tostada with Avocado & Salsa Macha 22ea

Whole Baby Abalone & Sauce of its own Liver *Joel Gilby, Stanley, TAS* 28ea

Padrón Peppers stuffed with Bluefin Tuna Sausage 32

Raw Bluefin Tuna, Macerated Strawberries & Sea Lettuce *Southseas Tuna, Bermagui, NSW* 38

Selection of Seafood & Condiments 52pp

Whole Blue Mackerel, Vadouvan, Horseradish Gremolata *Craig Lukey, Ulladulla, NSW* 58

Live Pipis in Dry Vermouth, Broadbeans, Young Garlic *Yamba, NSW* 62

Fillet of Wild Barramundi, Sweet Corn Velouté, Roasted Garlic
Matt Calder, Whitsundays, QLD 72

Bowl of Ginger Steamed Short Grain Rice 12

Garlic Honey Cornbread 14

Salad of Leaves & Radishes 14

All of our fish is caught in Australian Waters (A) unless otherwise specified

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