

# The Oystercatcher

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## FREE FROM GLUTEN

### INGREDIENTS

#### APPETISERS

padron peppers, crab mayo	4
bloody mary oyster shot	4
noceralla olives	3

#### STARTERS

<b>OYSTERS</b> natural Carlingford Oysters, shallot vinegar	3 for 8
<b>CURED SEA TROUT</b> heritage beetroot, radish, basil yoghurt	7.5
<b>SCALLOPS</b> baked in the half shell, cauliflower puree	14
<b>TIGER PRAWNS</b> herb butter, salad	12
<b>BURRATA</b> orange, rocket and fennel salad	7

#### SIDES

MUSHY PEAS	3
BASMATI RICE	2
SPROUTING BROCCOLI, CHILLI	4.5
HISPI CABBAGE, URFA CHILLI	4
ROCKET, RED CABBAGE, TOMATO, CHILLI	3.5

### MAINS

<b>BLACK SEA BREAM</b> grilled over coals, salsa verde	16
<b>SEABASS</b> whole fish grilled over coals, salsa verde	17
<b>SEAFOOD STEW</b> Prawns, mussels, octopus, san marzano tomatoes	23
<b>PICANHA STEAK (RUMP CAP)</b> Café de Paris	18
<b>SEAFOOD PLATTER</b> seabream, red tiger prawns, mussels, squid chargrilled broccoli & sweetheart cabbage (FOR 2 TO SHARE)	55

### DESSERT

<b>RASPBERRY CRÈME BRULEE</b>	6.5
<b>SORBET</b> from gingers comfort emporium	4.5
<b>AFFOGATO</b> espresso, vanilla ice cream, toasted hazelnuts frangelico or amaretto	6

(v) = vegetarian, (n) = contains nuts  
\*Allergen content information available upon request

