

PIERRE'S oyster

Oysters

	half dozen	dozen
freshly shucked oysters natural in the half shell with lemon	16	28
oyster baked in a fragrant coconut curry sauce	17	29
freshly shucked oysters chilli lime and coriander	17	29
oysters florentine baked with sauteed spinach and a cheese glaze	17	29
oysters kilpatrick baked with crispy bacon and worcestershire reduction	17	29
oysters with shallot and red wine vinaigrette	17	29
oysters Baltimore baked with breadcrumbs parsley and garlic	17	29
freshly shucked oysters natural in the half shell with smoked salmon, champagne and yarra valley caviar	18	30

"As I ate the oyster with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans"

Ernest Hemingway, A moveable feast

Mains from the sea

whole flounder crispy caper beurre noir sage scented potato	32
crispy skinned salmon, roast pumpkin and goatscheese risotto, ras el hanout, mulled wine syrup	30
anchovies larded tuna, chargrilled caramelised onion mash and radish salad	30
grilled morton bay bugs, pilaf rice, sauce Américaine	35
king george whiting battered, grilled or gremolata crumbed with tartar sauce and chunky chips	30

Mains from the land

eye fillet of beef cafe de paris butter lyonnaise potato	35
lillydale spatchcock, lobster and tarragon butter, crisp bacon, petit pois a la francaise	32
grilled double lamb cutlet, lamb shank ravioli roasted tomatos with lamb shank jus	32
herb crumbed veal rib eye, wild mushroom pie crispy sage, red wine jus	34

Soup

assorted diced seafood chowder with garlic crouton	14.9
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Entree

grilled spencer gulf prawns watermelon fetta prosciutto with a wasabi mayonnaise	18
linguini marinara, assorted fish and shellfish olive oil garlic and a hint of chilli	19.5
warm salad of duck pancetta pear and maple glazed walnuts with ginger rhubarb chutney	18
gravlax of salmon roasted beetroot horseradish creme fraiche yarra valley caviar and fennel seed lavoche	18
grilled scallops and glazed pork belly leek soubiese apple aioli fried quail egg	18
twice baked goatscheese souffle little crab salad sauce persilade parmesan wafer	18
salt and pepper calamari fragrant salad nam jim chilli salt	17

Seafood Platter

hot and cold platter: king prawns, scampi, moreton bay bug, oysters, smoked salmon, mussels, scallops, calamari and fish	PER PERSON 70
grilled platter: king prawns, scampi, moreton bay bugs, crabs, calamari, mussels, fish and saffron rice	PER PERSON 75

Southern Rock Lobster

natural with fresh fruit and salad	
thermidor and whole mustard seed	
grilled with lemon butter and herbs	
mornay with mushroom and grated parmesan	
on availability	HALF 75 WHOLE 145

Sides

silky mash	8
mixed seasonal vegetables	8
chats with garlic and sage	8
garden salad	8
caesar salad	8