



# The OYSTER FARM SHOP

Showcasing Kangaroo Island Aquaculture & Sustainable Seafood



## KANGAROO ISLAND • PREMIUM OYSTERS

COLD TOPPED				HOT TOPPED		
	Single	Half Dozen	Dozen		Half Dozen	Dozen
<i>Prices as marked – size dependent</i>	<i>Dozens available in Bistro &amp; Plate size only</i>			<i>Prices as marked – size dependent</i>	<i>Dozens available in Bistro &amp; Plate size only</i>	
<b>1. Natural Oysters "Harvest of the Day"</b>	\$4 - \$6	\$13.50 - \$19	\$21- \$35	<b>8. Kilpatrick</b>	\$17.50 - \$21	\$28 - \$31
				<i>Smoked bacon &amp; our farm shop sauce</i>		
<b>2. Wasabi Mayo</b>	-	+\$1.50	+\$3	<b>9. Sweet Chilli &amp; Cheese</b>	\$17.50 - \$21	\$28 - \$31
				<i>Sweet chilli sauce &amp; tasty cheese</i>		
<b>3. Tabasco Hot Sauce</b>	-	+\$1.50	+\$3	<b>10. KI Honey, Soy &amp; Ginger</b>	\$17.50 - \$21	\$28 - \$31
				<i>Farm shop blend of with a citrus zing</i>		
<b>4. Sesame Soy Seaweed</b>	-	+\$1.50	+\$3	<b>11. Mixed Hot Topping</b>		\$28 - \$31
				<i>Oysters topped with each hot topping</i>	-	
<b>5. Red Wine Vinegar</b>	-	+\$1.50	+\$3	<b>12. Mixed Hot/Cold Combo</b>		\$26 - \$29
				<i>Oysters with one cold topping (or natural) &amp; one hot topping</i>	-	
<b>6. KI Honey, Soy &amp; Ginger</b>	-	+\$1.50	+\$3			
<b>7. Mixed Cold Topping</b>	-	\$15 - \$19.50	\$25 - \$36			
<i>Oysters topped with each cold topping</i>						



## MARRON FROM LOCAL FARMS

### LEMON & OLIVE OIL, GARLIC BUTTER OR CHILLI BUTTER SAUCE

*Seasonal produce - subject to availability*

<b>13. Small Marron 150 - 200g</b>	<b>\$29</b>
<b>14. Medium Marron 200 - 300g</b>	<b>\$37</b>
<b>15. Large Marron 300 - 400g</b>	<b>\$48</b>
<b>16. Monster Marron 400 - 500g</b>	<b>\$63</b> (\$6 extra every 100g over 500g)

## KI KING GEORGE WHITING FROM LOCAL HOOK FISHERMEN

### 17. King George "Whiting Bites" Share Plates

*KG Whiting pieces on a bed of crisp, fresh coleslaw, served on a crunchy slice of garlic bread, drizzled with our farm shop tartare*

- Taster (2 pieces)	<b>\$11</b>
- Snack (4 pieces)	<b>\$18</b>
- Lunch (6 pieces)	<b>\$25</b>
- Couple (8 pieces)	<b>\$36</b>
- Share Platter (12 pieces)	<b>\$45</b>

### 18. Half Serve King George Whiting

*125g Grilled fillets served on crisp coleslaw with our farm shop tartare & small bread roll*

**\$21**

### 19. Full Serve King George Whiting

*250g Grilled fillets served on crisp coleslaw with our farm shop tartare & small bread roll*

**\$33**



## KI ABALONE FROM SMITH BAY FARM

	Single	Half Dozen	Dozen
<b>20. Abalini - Half Dozen</b> <i>Grilled with olive oil, lemon juice &amp; cracked pepper served on crisp coleslaw with our farm shop wasabi mayonnaise</i>	-	<b>\$16.50</b>	-
<b>21. Abalini - Dozen</b> <i>Grilled with olive oil, lemon juice &amp; cracked pepper served on crisp coleslaw with our farm shop wasabi mayonnaise</i>	-	-	<b>\$25</b>
<b>22. Single Abalone</b> <i>Grilled with olive oil, lemon juice &amp; cracked pepper served on crisp coleslaw with our farm shop wasabi mayonnaise</i>	<b>\$18.50</b>	-	-

## SOUTH AUSSIE BLUE MUSSELS

### 23. 500g Mussels

*Steamed in Garlic & KI White Wine*

**\$18.90**

## AQUA PLATTER

### 24. Share AquaPlatter of Seasonal Local Aquaculture & Sustainable Seafood - Full Platter

**\$150**

- Two dozen Oysters (natural, hot or cold topped)
- One dozen grilled Abalini OR 500g Steamed Mussels
- 375g King George Whiting OR 400g Marron (when available)
- 3 x sample pots of local produce, bread rolls, butter, sauces, lemon wedges

### 25. Share AquaPlatter of Seasonal Local Aquaculture & Sustainable Seafood - Half Platter

**\$85**