

OYSTERS AND CAVIAR

OYSTERS

6.5ea

Sydney Rock, South Coast NSW

Sourced directly from growers on the NSW coastline. The Rock Oyster is truly unique, not only indigenous to Australia, but also to NSW, growing naturally along some 1200km of coastline, each estuary imparting its own character.

It is one of the world's great eating oysters with a lasting deep, rich, and sweet flavour that is unlike any other.

CAVIAR

Calvisius - Black Pearl, White Sturgeon Caviar Bump	30
~ With a shot of frozen Grey Goose Vodka	40
~ With a Martini - Vodka / Gin	45
~ With a glass Taittinger Cuvee Prestige Brut	55

Calvisius - Black Pearl, White Sturgeon Caviar

Creamy, nutty burst on the tongue with a distinctly crisp, clean finish with buttery hints of pastry.

30g - Blini's crème fraiche, chives	180
50g - Blini's crème fraiche, chives	280
100g - Blini's crème fraiche, chives	580

Anna Dutch - Oscietra Caviar

Named after Anna Paulowna, the Grand Duchess of Russia. This caviar is unique, clean and sweet, with a most creamy and 'nutty' flavour.

30g - Blini's crème fraiche, chives	280
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CHAMPAGNE

NV Taittinger Cuvee Prestige Brut, Champagne, FR	170
NV Ruinart Blanc de Blancs, Montagne de Reims, FR	300
NV Krug Grande Cuvée, Montagne de Reims, FR	536
2013 Dom Perignon, Vallée de la Marne, FR	430

