

OYSTERS AND CAVIAR

OYSTERS

7ea

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

CAVIAR

Caviar Bump

30

Calvisius - Black Pearl, White Sturgeon

~ With a shot of frozen Cîroc Vodka

40

~ With a Martini - Vodka / Gin

45

~ With a glass of Lallier Réflexions R.020 Brut Champagne

57

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 fraîche, chives

180

50g - Blini's crème fraîche, chives

290

100g - Blini's crème fraîche, chives

580

Black Pearl Oscietra, Black Caviar

Oscietra Caviar is produced by the Russian Sturgeon, which require 9 to 13 years reach maturity. Well-balanced on the palate with silky nutty notes.

30g - Blini's crème fraîche, chives

190

50g - Blini's crème fraîche, chives

350

CHAMPAGNE

NV Lallier Réflexions R.020 Brut, Champagne, FR

190

NV Ruinart Blanc de Blancs, Montagne de Reims, FR

390

NV Krug Grande Cuvée, Montagne de Reims, FR

650

2013 Dom Perignon, Vallée de la Marne, FR

680



THE DRY DOCK
Public House and Dining Room