



THE BIG BLUFF

THREE-COURSE MENU

\$35 per person

Sesame prawn toast, smoked oyster mayonnaise, daikon leaf

Six Bluff oysters, served how Mother Nature created them

Add Six more Bluff Oysters – \$20



Oyster cappuccino, sea urchin powder



Market fish, buttered celery, white grapes,
champagne-poached oysters

Braised beef cheek, pancetta, Guinness-braised onions,
Bluff oyster, parsley

Add \$5