

# RICHMOND • OYSTERS •

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LIVE . LOVE . FISH .



**Atlantic Salmon**  
*Salmo salar*  
24. Huonville, TAS



**Snapper**  
*Pargus auratus*  
10. Mornington Peninsula, Port Phillip, VIC  
27. Leigh, NZ



**Boarfish**  
*Paristiopeterus labiosus*  
29. New Zealand



**Patagonian Toothfish**  
*Dissostichus eleginoides*  
26. Heard Island, Antarctic AUS



**Pacific Reef Tiger Prawns**  
*Panaeus esculentus*  
2. Townsville, QLD



**King George Whiting**  
*Sillaginodes punctatus*  
8. Port Welshpool, VIC



**Swordfish**  
*Xiphias gladius*  
6. Bermagui, NSW



**Local Scallops**  
*Pecten fumatus*  
9. Bass Strait, VIC



**Orange Roughy**  
*Hoplostethus atlanticus*  
12. Portland, Warnambool, VIC  
28. New Zealand



**Local Calamari**  
*Sepioteuthis australis*  
10. Mornington Peninsula, Port Phillip Bay, VIC



**Coral Trout**  
*Plectropomus laevis*  
1. Port Douglas, QLD



**Gummy Shark**  
*Mustelus antarcticus*  
8. Lakes Entrance, VIC



**Flounder**  
*Rhombosolea tapirina*  
10. Mornington Peninsula, Port Phillip Bay, VIC



**Rockling**  
*Genypterus blacodes*  
9. Bass Strait, VIC  
29. New Zealand



**Hervey Bay Scallops**  
*Amusium balloti*  
3. Hervey Bay, QLD



**Cloudy Bay Clams**  
*Spisula solidissima*  
28. Cloudy Bay, NZ



**Sydney Rock Oysters**  
*Saccostrea glomerata*  
4. Tweed River, NSW  
5. Wallis Lakes, NSW  
7. Pambula, Merimbula, NSW



**Pacific Oysters**  
*Crassostrea gigas*  
14. Coffin Bay, SA  
15. Ceduna, Smoky Bay, SA  
19. St Helens, TAS  
20. Pittwater, TAS  
21. Pipeclay Lagoon, TAS  
22. Blackmans Bay, TAS  
23. Bruny Island, TAS



**Angasi Oysters**  
*Ostrea angasi*  
11. Mt Martha, Portarlington, VIC  
20. Taranna, TAS



**John Dory**  
*Zeus faber*  
12. Eden, NSW



**Octopus**  
*Octopoda*  
17. Fremantle, WA



**Mussels**  
*Mytilus edulis*  
11. Mt Martha, Portarlington, VIC  
29. New Zealand



**Blue Eye**  
*Hyperoglyphe antarctica*  
9. Bass Strait, VIC



**Hapuka**  
*Polyprion oxigenaeios*  
29. New Zealand



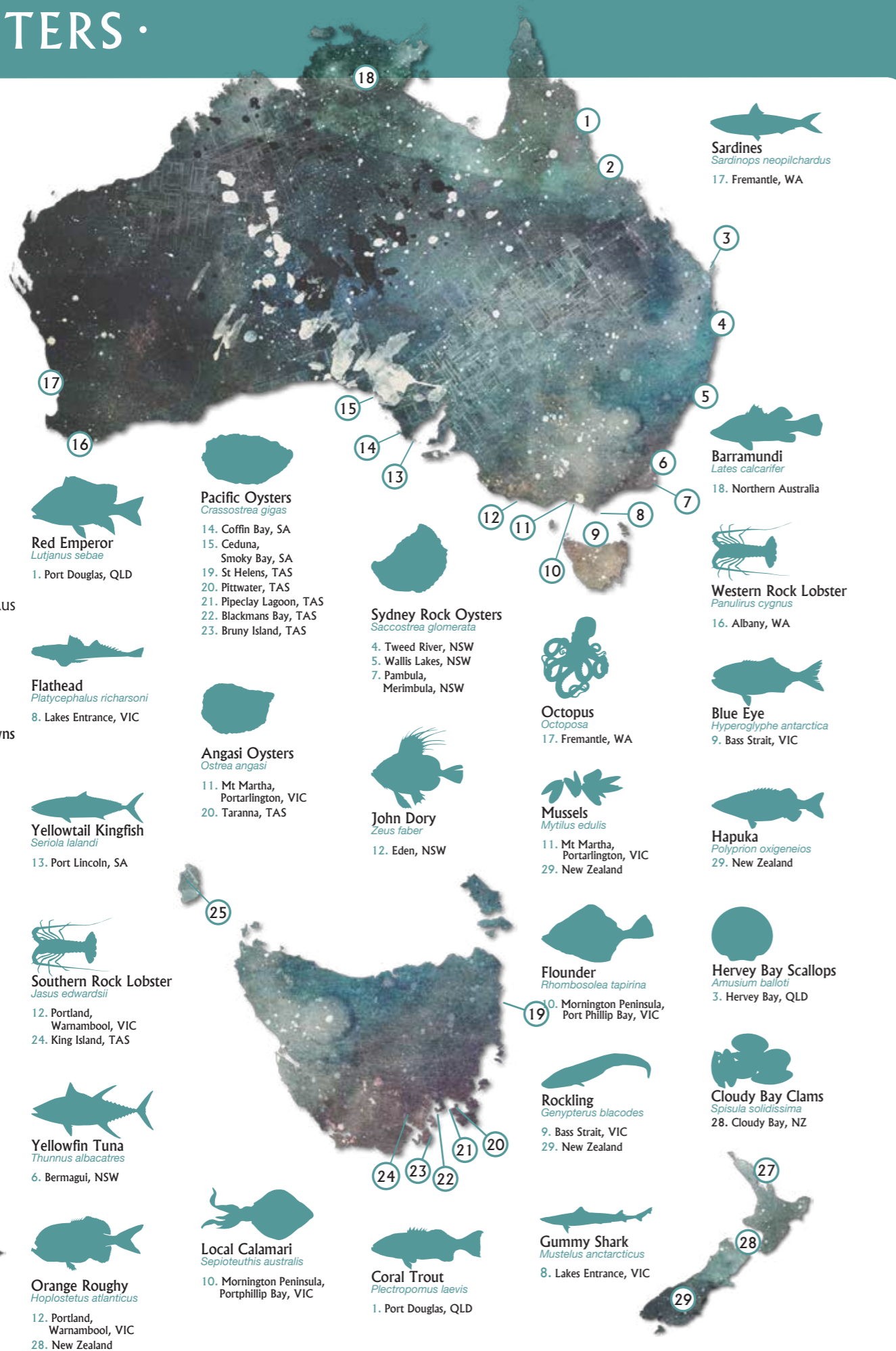
**Barramundi**  
*Lates calcarifer*  
18. Northern Australia



**Sardines**  
*Sardinops neopilchardus*  
17. Fremantle, WA



**Atlantic Salmon**  
*Salmo salar*  
24. Huonville, TAS



Our fishmongers source whole, fresh, local fish from the wholesale markets Monday to Saturday. We shuck live oysters and fillet all of our own product on premises seven days a week. If you've got a craving for it, let us know and we will source it!

Enjoy some of the finest local produce Australia has to offer, knowing you can indulge in some of the most sustainable seafood on the planet right here with us!

Richmond Oysters epitomises the concept of ocean to plate like nowhere else. Start your journey by exploring our vast array of seafood on display in the retail cabinet and let us create an experience that is uniquely your own. Join us as we continue to evolve from our traditional wholesale roots through the birth of new, fresh and exciting ideas.

## SHARE

**Bread** (n, v)  
garlic bread or bread board, olive oil, dip 7

**Calamari**  
semolina dusted, balsamic mayo, rocket 18 / 29

**Octopus**  
rocket, red cabbage, balsamic 19

**Saganaki** (v)  
blistered tomatoes, basil 16

**Fried Fish Wontons**  
green pawpaw & herb salad, peanuts 16

**Sashimi**  
pickled ginger, wasabi, soy, seaweed salad 19 / 37

**Soft Shell Crab**  
green pawpaw & herb salad, peanuts 18

**Bass Strait Scallops**  
soy, ginger, mirin, soba noodles or garlic butter, kataifi 22 / 38

**Mussel Pot**  
tomato, garlic, onion, white wine or chilli, garlic or creamy white wine 16 / 26  
add chips 6

## OYSTER SHOT

**Pacific** one 7 three 19

**Sydney** one 9 three 24

bloody mary  
vodka, tomato juice, tobasco, lemon  
japanese  
sake, mirin, wasabi, ginger, omi budo

## OYSTER

**Pacific Oyster**  
clean, fresh, taste of the ocean

**TAS**  
blackman's bay, bruny island  
pittwater, pipe clay lagoon, st helens

**SA**  
ceduna, coffin bay, smoky bay

**Sydney Rock Oyster**  
smooth, subtle, distinct earthy accent

**NSW**  
pambula lake, tweed river

## Natural

**Pacific** three 13 six 24 twelve 39

**Sydney** three 15 six 29 twelve 44

house sauce  
pickled cucumber, mustard seeds, tobiko  
mignonette  
red wine vinegar, shallots  
nam jim  
corriander, chilli, palm sugar  
granita  
apple cider, champagne vinegar

NB one sauce per three oysters

## Hot

**Pacific** three 14 six 26 twelve 42

**Sydney** three 16 six 30 twelve 49

kilpatrick  
bacon, worcestershire sauce  
rockefeller  
breadcrumbs, tarragon, cayenne, lemon zest  
baked  
kewpie mayonnaise, sweet soy  
mornay  
bechamel, cheese

+ two-way 2 three-way 3 four-way 4

## FISH'N'CHIP

### Fish & Chips

fried peninsula squid  
garden salad  
chips

gummy shark 25 flathead 33  
battered, crumbed or grilled

### Fish & Chip Platter <sup>(n)</sup>

fried peninsula squid  
crumbed bass strait scallops  
grilled local prawn cutlets  
rocket pear & pine-nut salad  
chips

gummy shark 46 flathead 59  
battered, crumbed or grilled

## SEAFOOD

### PLATTER

served cold  
natural pacific oysters  
smoked trout rillettes  
anchovy crouton  
moreton bay bug

served hot  
grilled local prawn cutlets  
grilled bass strait scallops  
mussel pot  
fried fish wantons  
tempura soft shell crab  
calamari  
grilled fish fillets of the day

158 for two | 290 for four

## PLATINUM

### PLATTER

served cold  
natural pacific oysters  
sashimi  
smoked trout rillettes  
anchovy crouton  
moreton bay bug

served hot  
grilled wild king prawns  
grilled local prawn cutlets  
grilled bass strait scallops  
mussel pot  
fried fish wantons  
tempura soft shell crab  
half lobster (natural or mornay)  
calamari  
grilled fish fillets of the day

268 for two | 480 for four

## DELUXE

### PLATTER

served cold  
natural pacific oysters  
sashimi  
tiger prawn cocktail  
moreton bay bugs

served hot  
grilled wild king prawns  
grilled bass strait scallops  
mussel pot  
calamari  
tempura soft shell crabs  
whole lobster (natural or mornay)  
whole baked fish of the day

408 for four | 780 for eight

## GRAZING

### Raw Bar

natural pacific oysters  
natural sydney rock oysters  
sashimi  
smoked trout rillettes  
anchovy crouton

88

### Mixed Grill <sup>(n)</sup>

grilled calamari  
grilled bass strait scallops  
grilled octopus  
grilled wild king prawns  
seared salmon steak  
grilled rib eye steak

172

## Add to your platter

sashimi 24  
smoked trout rillette 4  
anchovy crouton 4  
cocktail tiger prawn 8  
moreton bay bug 24

calamari 18 / 29  
fried fish wonton 3 (n)  
mussel pot 16 / 26  
tempura soft shell crab 16  
grilled bass strait scallops 24  
grilled octopus 24  
grilled wild king prawn 9  
grilled rib eye steak 44

lobster (natural or mornay)  
fillets of fish & whole fish  
Market Price

## CAVIAR

served w/ bellini, creme fraiche &  
grey goose as a palate cleanser

### Beluga

30g of italian sturgeon roe 240

### Oscietra

30g of italian sturgeon roe 175

### Black Pearl

10g of italian sturgeon roe  
elite 75 / royal 85

## CHAMPAGNE

### Louis Roederer

nv	brut premier	109
'08	rose	180

### Pol Roger

nv	brut premier	119
'06	vintage	190

## DAILY MARKET DISPLAY

### Choose a fillet, whole fish or lobster

subject to availability

tasmanian atlantic salmon,  
swordfish, rockling 33

snapper, orange roughy,  
barramundi 39

wild barramundi, kingfish,  
flathead, blue eye 42

john dory,  
yellowfin tuna 49

### Catch of the Day

(whole-baked-fish)

ask your waiter for today's availability  
Market Price

### Local Lobster

poached natural OR  
baked in mornay sauce  
Market Price

### Cook your fillet

grilled, steamed, battered or crumbed

### Now build your dish

add one sauce and two sides

### Sauce

choose one of  
lemon butter, garlic butter,  
tomato caper & olive, gremolata,  
tartar, creamy garlic, dill aioli,  
saffron aioli, soy-mirin & ginger

### and

choose one of  
chips  
jasmine rice  
mash potato  
rosemary & garlic potatoes  
wedges

### and

choose one of  
broccoli &/or beans, toasted almonds <sup>(n)</sup>  
garden salad  
greek salad  
rocket pear pine-nut & parmesan salad <sup>(n)</sup>  
red cabbage slaw

## GLACIER 51

### TOOTHFISH

from heard island in the australian  
antarctic waters, we bring you the  
wagyu steak of the ocean

rich buttery & delicate

have your fillet grilled or steamed, with  
lemon & soy-mirin, ginger sauce

choose

any two side dishes to compliment MP

## MARINARA

### Clam Chowder

local marinara, bacon 24

### Risotto OR Linguini

local marinara, chilli, tomato 34

### Paella

local marinara, chorizo, chicken,  
tiger prawn(s) 42/76

## SIDE

steamed jasmine rice 6  
chips 9  
mash potato 9  
wedges 9  
rosemary & garlic potatoes 9

## CRUSTACEAN

### Cocktail Prawn

avocado, tomato, cos lettuce,  
cocktail sauce, lemon 8ea / 3 for 20

### Local Garlic Prawn

creamy garlic sauce, coconut rice 34

### Wild King Prawns

grilled, gremolata, citrus, fennel salad  
or  
grilled, chilli, garlic, rice 36

### 1kg of Prawns

whole tigers, cocktail sauce, lemon 90

### 1kg of Moreton Bay Bugs

cut & cleaned, dill citrus aioli,  
yarra valley caviar 95

garden salad 8  
greek salad 11  
rocket, pear, pine-nut  
& parmesan salad 12 <sup>(n)</sup>

## PADDOCK

### Rib Eye

350g grain fed 43 surf'n'turf 5  
chips, salad, red wine jus

### Chicken Saltimbocca

chicken tenderloins, prosciutto, sage,  
asparagus, mash 28

### Chicken & Chorizo

napoli, chilli, peppers

risotto OR linguine 32

### Vegetarian <sup>(v)</sup>

mushrooms, peas, pumpkin,  
pine-nuts

risotto OR linguine 29

### Vegan <sup>(v)</sup>

eggplant lasagnette, chickpea ragu,  
bitter leaves 28

	n	contains nuts
	v	vegetarian

broccoli, toasted almonds 10 <sup>(n)</sup>  
beans, toasted almonds 10 <sup>(n)</sup>  
broccoli & beans, toasted almonds 11 <sup>(n)</sup>  
red cabbage slaw

\* There is a risk of cross contamination, please inform our staff so we can take all necessary precautions