

RICHMOND • OYSTERS •

RICHMOND • OYSTERS •

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



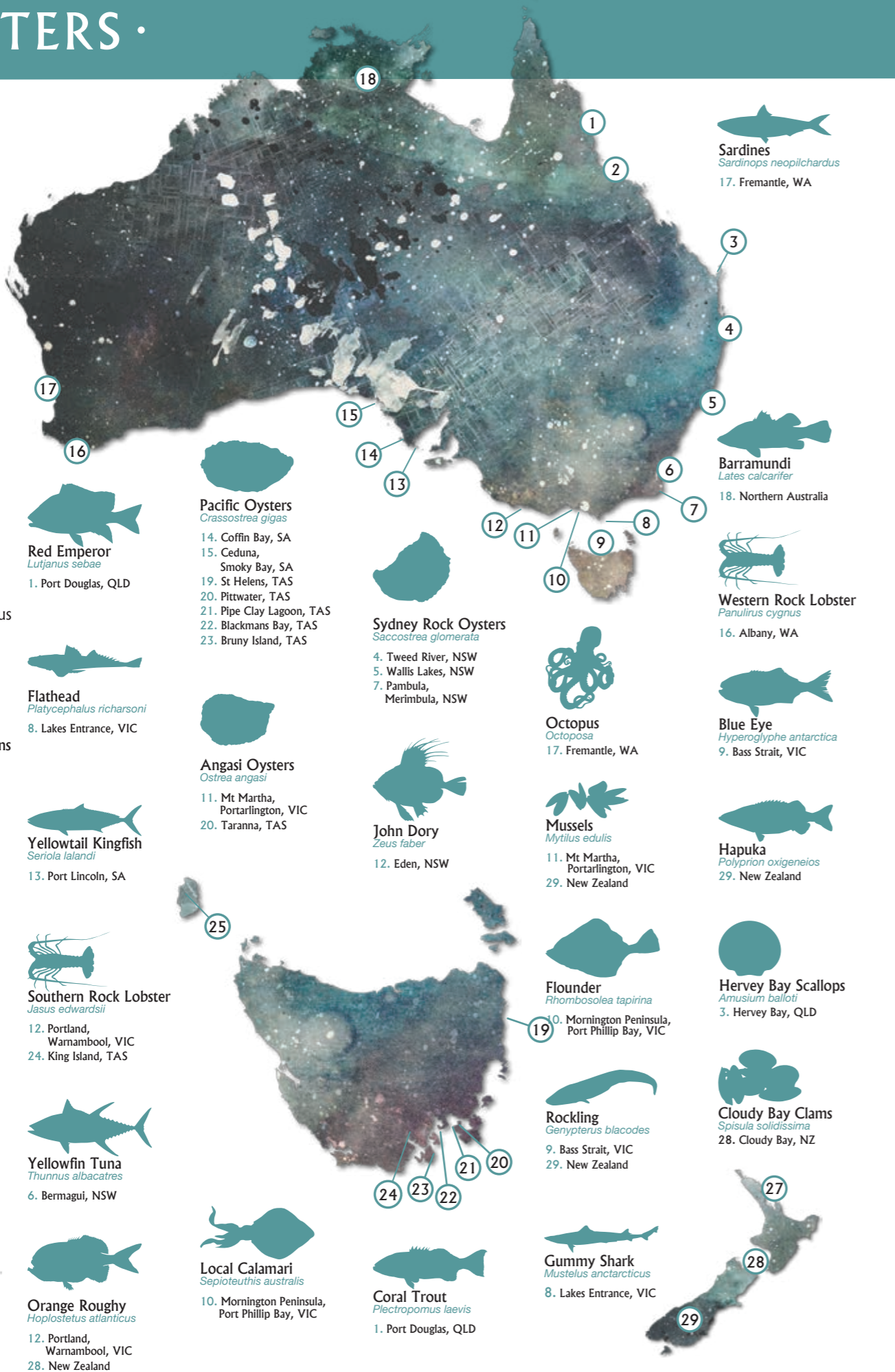
Swordfish
Xiphias gladius
6. Bermagui, NSW



Local Scallops
Pecten fumatus
9. Bass Strait, VIC



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



Sardines
Sardinops neopilchardus
17. Fremantle, WA



Barramundi
Lates calcarifer
18. Northern Australia



Western Rock Lobster
Panulirus cygnus
16. Albany, WA



Blue Eye
Hyperoglyphe antarctica
9. Bass Strait, VIC



Hapuka
Polyprion oxigenaeios
29. New Zealand



Hervey Bay Scallops
Amusium balloti
3. Hervey Bay, QLD



Cloudy Bay Clams
Spisula solidissima
28. Cloudy Bay, NZ



Gummy Shark
Mustelus antarcticus
8. Lakes Entrance, VIC



Coral Trout
Plectropomus laevis
1. Port Douglas, QLD

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 (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)
marinated figs & honey 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 4 three 10

Sydney one 5 three 13

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

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 2.5 each

Sydney 3 each

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

Hot

Pacific 3.5 each

Sydney 4 each

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

NB one sauce per three oysters

FISH'N'CHIP

Fish & Chips

fried peninsula squid ring
garden salad
chips

gummy shark 25 flathead 33
battered, crumbed or grilled

Fish & Chip Platter

fried peninsula squid rings
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

138 for two | 249 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

248 for two | 469 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

388 for four | 749 for eight

GRAZING

Raw Bar

natural pacific oysters
natural sydney rock oysters
moreton bay bug
cocktail prawns
sashimi
smoked trout rillettes
anchovy crouton

88

Mixed Grill

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 19 / 37
smoked trout rillette 4 (ea)
anchovy crouton 4 (ea)
cocktail tiger prawn 8 (ea)
moreton bay bug 24 (ea)

calamari 18 / 29
fried fish wonton 3.5 (ea)
mussel pot 16 / 26
tempura soft shell crab 18
grilled bass strait scallops 22 / 38
grilled octopus 19
grilled wild king prawn 9 (ea)
grilled rib eye steak 43

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

CAVIAR

served w/ blini, creme fraiche &
beluga vodka as a palate cleanser

Beluga

12g of italian sturgeon roe 85

Oscietra

12g of italian sturgeon roe 75

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

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
garden salad
greek salad
rocket pear pine-nut & parmesan salad
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 Linguine

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 28

Wild King Prawns

grilled, gremolata, citrus, fennel salad
or
grilled, chilli, garlic, coconut 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

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

mushrooms, peas, pumpkin,
pine-nuts

risotto OR linguine 29

Eggplant Lasagnette ^(v)

chickpea ragu, bitter leaves 28

^v vegetarian
There is a risk of cross contamination, please inform our staff of any allergies so we can take all necessary precautions*

broccoli, toasted almonds 10
beans, toasted almonds 10
broccoli & beans, toasted almonds 11
red cabbage slaw 9