

RICHMOND • OYSTERS •



Atlantic Salmon
Salmo salar
24. Huonville, TAS



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



Boarfish
Paristioporus 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



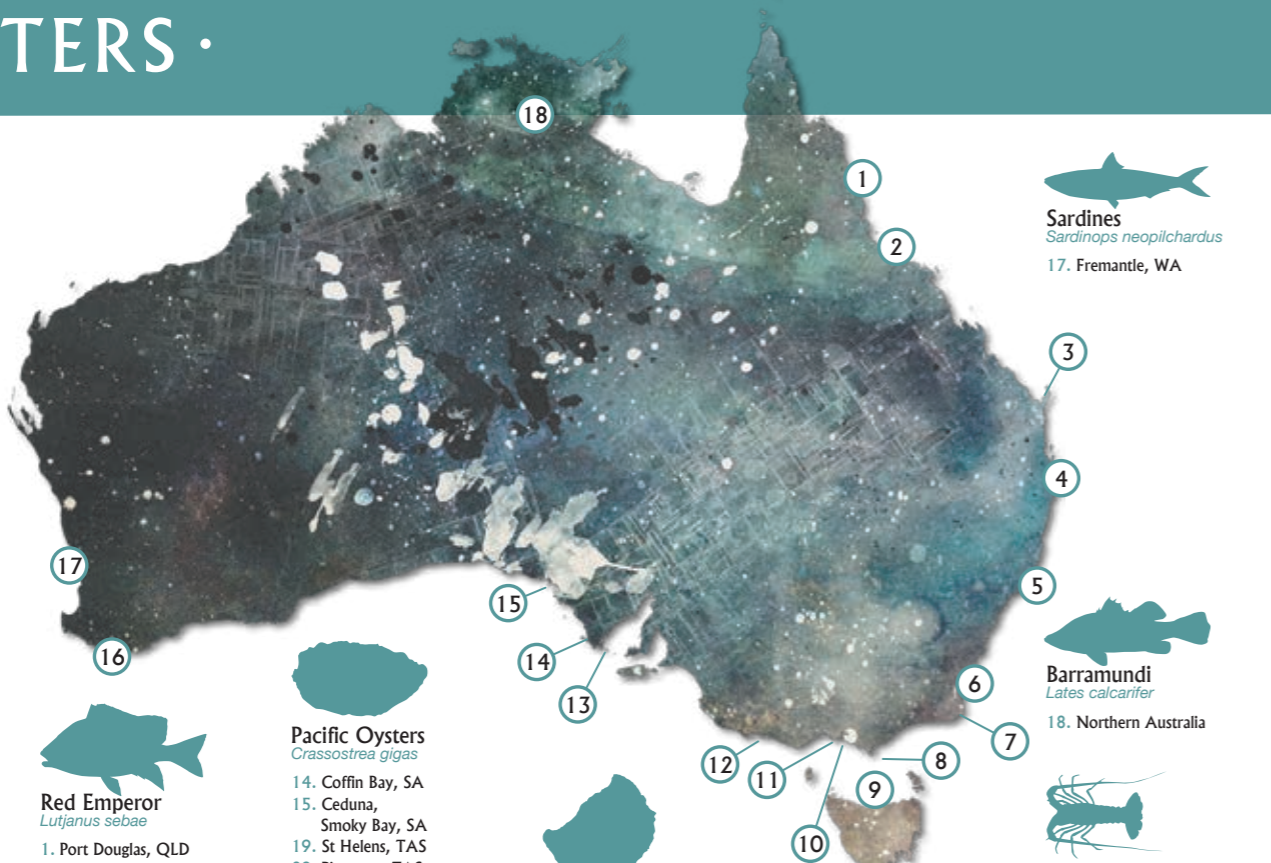
Swordfish
Xiphias gladius
6. Bermagui, NSW



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



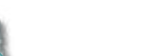
Coral Trout
Plectropomus laevis
1. Port Douglas, QLD



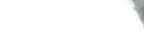
Pacific Oysters
Crassostrea gigas
14. Coffin Bay, SA
15. Ceduna, Smoky Bay, SA
19. St Helens, TAS
20. Pittwater, TAS
21. Pipe Clay Lagoon, TAS
22. Blackmans Bay, TAS
23. Bruny Island, TAS



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



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



Flathead
Platycephalus richarsoni
8. Lakes Entrance, VIC



John Dory
Zeus faber
12. Eden, NSW



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

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

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

Southern Rock Lobster
Jasus edwardsii
12. Portland, Warnambool, VIC
24. King Island, TAS

Yellowfin Tuna
Thunnus albacatres
6. Bermagui, NSW

Swordfish
Xiphias gladius
6. Bermagui, NSW

King George Whiting
Sillaginodes punctatus
8. Port Welshpool, VIC

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Salmo salar
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RICHMOND • OYSTERS •

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.

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

SHARE

Bread

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

Saganaki

blistered tomatoes, basil 16

Octopus

grilled w confit witlof, tomato essence,
boudin noir crumble & sea herbs 24

Tempura Prawns

soy mirin & ginger, japanese slaw 16

Seafood Wontons

market seafood, fresh herbs 18

OYSTER SHOT

Pacific one 4 three 10

Sydney one 5 three 13

Natural

Pacific 2.5 each

Sydney 3 each

house sauce
sweet-chilli, lime, ginger
mignonette
red wine vinegar, shallots
nam jim
coriander, chilli, palm sugar
granita
apple cider, champagne vinegar

NB one sauce per three oysters

Sashimi

chef's choice, pickled ginger, wasabi,
soy, seaweed salad 24

Salt & Pepper Calamari

wombok salad, crispy shallots,
house sauce 24

Harvey Bay Scallops

cauliflower purée, pear & celeriac
remoulade, baudin noir 22

Mussel Pot

tomato, garlic, onion, white wine or
chilli, garlic
or
creamy white wine 24 add chips 6

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

Hot

Pacific 3.5 each

Sydney 4 each

baked
japindo
kilpatrick
mornay
rockefeller

FISH'N'CHIP

Fish & Chips

fried peninsula squid
garden salad
chips

gummy shark 25 market fish MP
battered, crumbed or grilled

Fish & Chip Platter

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

gummy shark 46 market fish MP
battered, crumbed or grilled

CHEF'S TASTING BOARD

pickled herring
pickled mussels
smoked mussels
smoked eel
smoked oysters
ocean trout gravlax
market fish poke
roe blini
rye bread toast
beetroot, dill, horseradish dip

72

SEAFOOD PLATTER

served cold
natural pacific oysters
market fish poke
ocean trout gravlax
moreton bay bug

served hot
grilled local prawn cutlets
grilled bass strait scallops
mussel pot
seafood wontons
tempura soft shell crab
salt & pepper calamari
grilled fish fillets of the day

138 for two | 249 for four

PLATINUM PLATTER

served cold
natural pacific oysters
sashimi
market fish poke
ocean trout gravlax
moreton bay bug

served hot
grilled wild king prawns
grilled local prawn cutlets
grilled bass strait scallops
mussel pot
seafood wontons
tempura soft shell crab
half lobster (mornay)
salt & pepper calamari
grilled fish fillets of the day

248 for two | 469 for four

DELUXE PLATTER

served cold
natural pacific oysters
sashimi
market fish poke
ocean trout gravlax
moreton bay bug
prawn salad

served hot
grilled local prawn cutlets
grilled wild king prawns
grilled bass strait scallops
mussel pot
salt & pepper calamari
tempura soft shell crabs
whole lobster (mornay)
whole baked fish of the day

388 for four | 749 for eight

Add to your platter

sashimi 24
market fish poke 4
ocean trout gravlax 4
cocktail tiger prawn 8
moreton bay bug 24

salt & pepper calamari 24
seafood wonton 3.5
mussel pot 24
tempura prawn 4
tempura soft shell crab 16
grilled harvey bay scallops 22
grilled wild king prawn 9

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

CAVIAR

Yarra Valley

superb quality salmon roe, bright, plump
and flawless- bursting with flavour

served w blini, creme fraiche

50g 45
100g 60
300g 115

Sturgeon Caviar

ask your server about our caviar
selection and availability

*served w blini, creme fraiche &
paired w premium beluga vodka
as a palate cleanser*

oscietra or beluga
12g or 30g
Market Price

DAILY MARKET DISPLAY

Choose a fillet, whole fish or lobster

subject to availability

tasmanian atlantic salmon,
swordfish, ocean trout,
rockling 33

garfish, snapper,
orange roughy 39

hapuka, wild barramundi,
kingfish, blue eye,
mt cook king salmon 42

boarfish, john dory,
yellowfin tuna, flathead
king george whiting 49

Catch of the Day

(whole-baked-fish)

ask your waiter for today's availability
Market Price

Lobster

natural OR mornay
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,
tartar, dill aioli,
soy-mirin & ginger

and

choose one of
chips
potato gratin
rosemary & garlic potatoes

and

choose one of
broccoli & beans, toasted pumpkin seeds
garden salad
greek salad
rocket pear pine-nut & parmesan salad (n)

GLACIER 51 TOOTHFISH

from heard island in the australian
antarctic waters, we bring you the
best the ocean has to offer
rich, buttery & delicate

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

choose

any two side dishes to compliment 69

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

CRUSTACEAN

Prawn Salad

watermelon, char grilled haloumi, french
radish, sumac & pistachio cumble 24

Sherry Garlic Prawns

oil & calaspara rice 28

Grilled Scampi

smoked pork hok terrine, pea pure, pork
cracker, snow pea tendril 26

Bug Risotto

saffron, leek, green &
white asparagus 36

Wild King Prawns

grilled, green mango salad 36 (n)

1kg of Moreton Bay Bugs

cut & cleaned, dill citrus aioli,
yarra valley caviar
or
char grilled with garlic or lemon butter
95

PADDOCK

Rib Eye

350g grain fed 44 surf'n'turf 5
*potato gratin, pan fried broccolini &
bordelaise sauce*

Eye Fillet

250g grain fed hopkins river 38
surf'n'turf 5
*potato gratin, pan fried broccolini &
bordelaise sauce*

Vegetarian (vg)

see specials
Market Price

SIDES

chips 9
potato gratin 11
rosemary & garlic potatoes 9
garden salad 8
greek salad 11
rocket, pear, pine-nut & parmesan
salad 12 (n)
broccoli & beans, toasted pumpkin
seeds 11

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