

RICHMOND • OYSTERS •



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



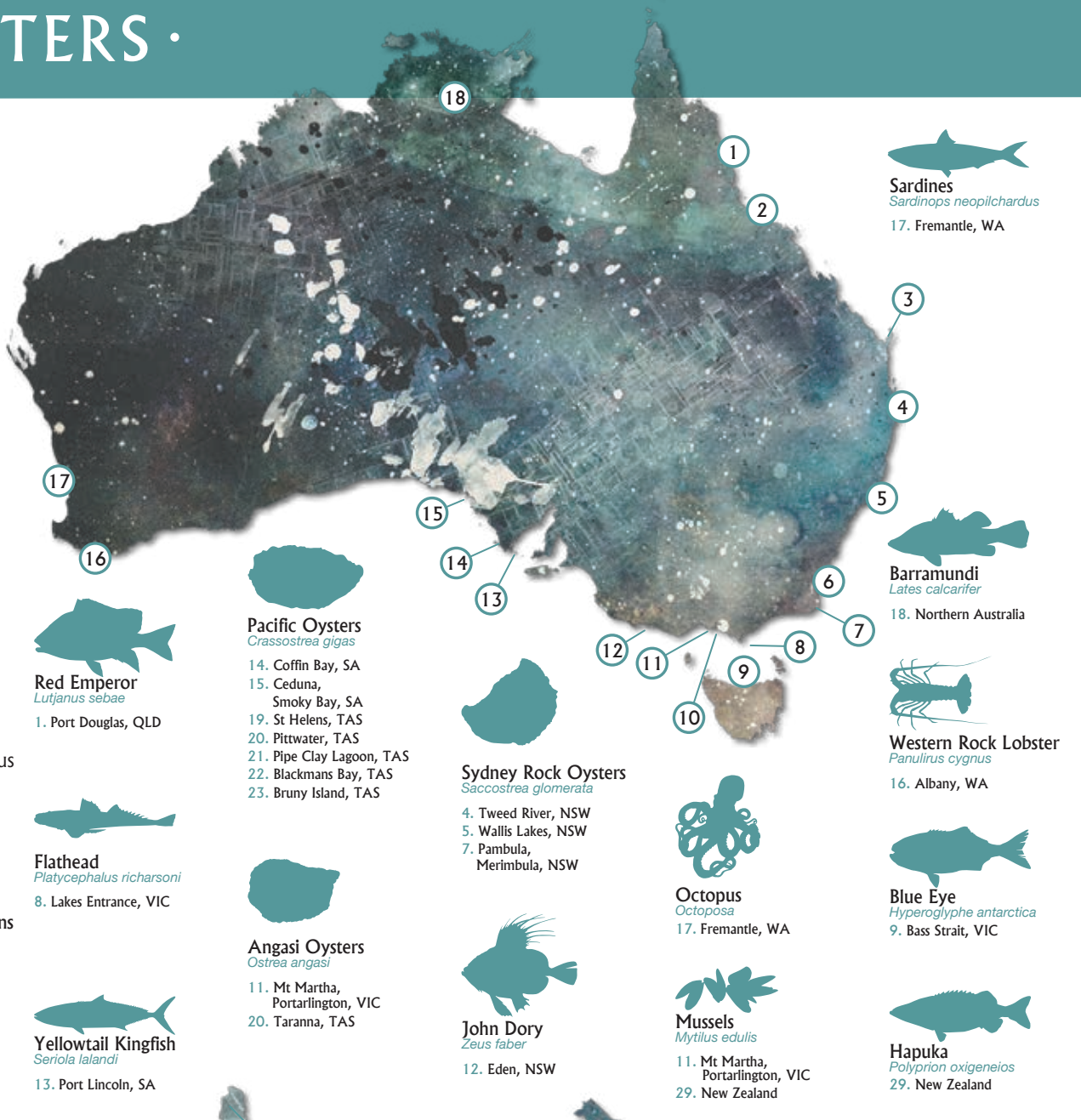
Local Scallops
Pecten fumatus
9. Bass Strait, VIC



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



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



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



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



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



Gummy Shark
Mustelus antarcticus
8. Lakes Entrance, VIC



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 oxigenaeis
29. New Zealand



Hervey Bay Scallops
Amusium balloti
3. Hervey Bay, QLD



Cloudy Bay Clams
Spisula solidissima
28. Cloudy Bay, NZ



Coral Trout
Plectropomus laevis
1. Port Douglas, QLD



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



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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.

SHARE

Bread (v, g)

garlic bread 7
or
charred homemade corn bread, black garlic, smoked butter & romesco 8

Edamame

w smoked wasabi salt 9

Saganaki

blistered tomatoes, basil 16

Octopus

char grilled, confit potato, salsa brava, sea foam & morcilla crumble 24

Tempura Prawns (g)

soy mirin & ginger, japanese slaw 16

Seafood Skewers

teriyaki sauce 18

Sashimi

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

Soft Shell Crab (n)

fried w sambal & crispy noodle salad 22

Salt & Pepper Calamari

wombok salad, crispy shallots, house sauce 24

Hervey 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

OYSTER SHOT

Pacific one 4 three 10

Sydney one 5 three 13

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

OYSTERS

Pacific Oysters

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 Oysters

smooth, subtle, distinct earthy accent

NSW

pambula lake, tweed river

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

Hot

Pacific 3.5 each

Sydney 4 each

japindo

japanese mayo, ketjap manis

kilpatrick

bacon, worcestershire, tomato sauce

mornay

bechamel sauce, cheese selection

rockefeller

baby spinach puree, pangrattato

FISH'N'CHIPS

Fish & Chips

fried calamari ring, garden salad & chips

gummy shark 25 market fish MP
battered, crumbed or grilled

Fish & Chip Platter

fried calamari rings
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

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 skewers
tempura prawns
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 skewers
tempura prawns
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
thai prawn salad

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

388 for four | 749 for eight

Add to your platter

cold
sashimi 24
market fish poke 4
ocean trout gravlax 4 (g)
cocktail tiger prawn 8
moreton bay bug 16

hot
salt & pepper calamari 24
seafood skewer 4
mussel pot 24
tempura prawn 4
tempura soft shell crab 16
grilled local scallops 22
grilled wild king prawn 9

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

ORGANISING A FUNCTION?

From private small affairs to large scale corporate events, a live oyster shucking station can truly enhance your guest's experience.

At Richmond Oysters we can provide you with a personable and knowledgeable Oyster Shucker, set up a station in your back yard or function room, and shuck live oysters on-site at your event.

Catering platters and peeled prawns are also part of what we can do to ensure your guests have an amazing seafood experience at your event.

Please ask our friendly staff for our Events Package.

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

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
creamy mash potato
rosemary & garlic potatoes

and

choose one of
broccoli w toasted pumpkin seeds
asian greens w dried shallots
garden salad
greek salad
rocket pear pine-nut &
parmesan salad (n)

MARINARA

Risotto OR Linguine (g)

local marinara, chilli, tomato 34

Clam Chowder (g)

local marinara, kaiserfleisch
& homemade corn bread 24

Fisherman's Pie (g)

smoked cod, atlantic scallops,
market fish, fennel & leek
w mushy peas 24

Paella

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

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 sides to compliment 69

CRUSTACEAN

Nicoise Salad

smoked rainbow trout, kipfler potato,
green beans, green leaves, olives
& soft boiled egg 24

Sherry Garlic Prawns

oil & calaspara rice 28

Grilled Scampi

fennel veloute, mandarin & tarragon oil 26

Bug Risotto

saffron, leek, green peas 36

Wild King Prawns

charr grilled w miso butter & kimchi 36

Moreton Bay Bugs

cut & cleaned, dill citrus aioli,
yarra valley caviar

or

grilled tails served w hot butter 59

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

Beetroot Gnocchi (v,g,n)

toasted walnuts, jerusalem artichoke cream
& saltbush 26
(could be made vegan, please ask your server)

SIDES

chips 9
creamy mash potato 11
rosemary & garlic potatoes 9
garden salad 9
greek salad 11
rocket, pear, pine-nut & parmesan salad 12 (n)
broccoli, toasted pumpkin seeds 11
asian greens, soy mirin &
ginger dressing 11

n contains nuts

g contains gluten

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*