

our produce

RICHMOND

· OYSTERS ·

EST. 1959



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



Yellowfin Tuna
Thunnus albacatres
6. Bermagui, NSW



Orange Roughy
Hoplostetus 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



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 oxigeniensis
29. New Zealand



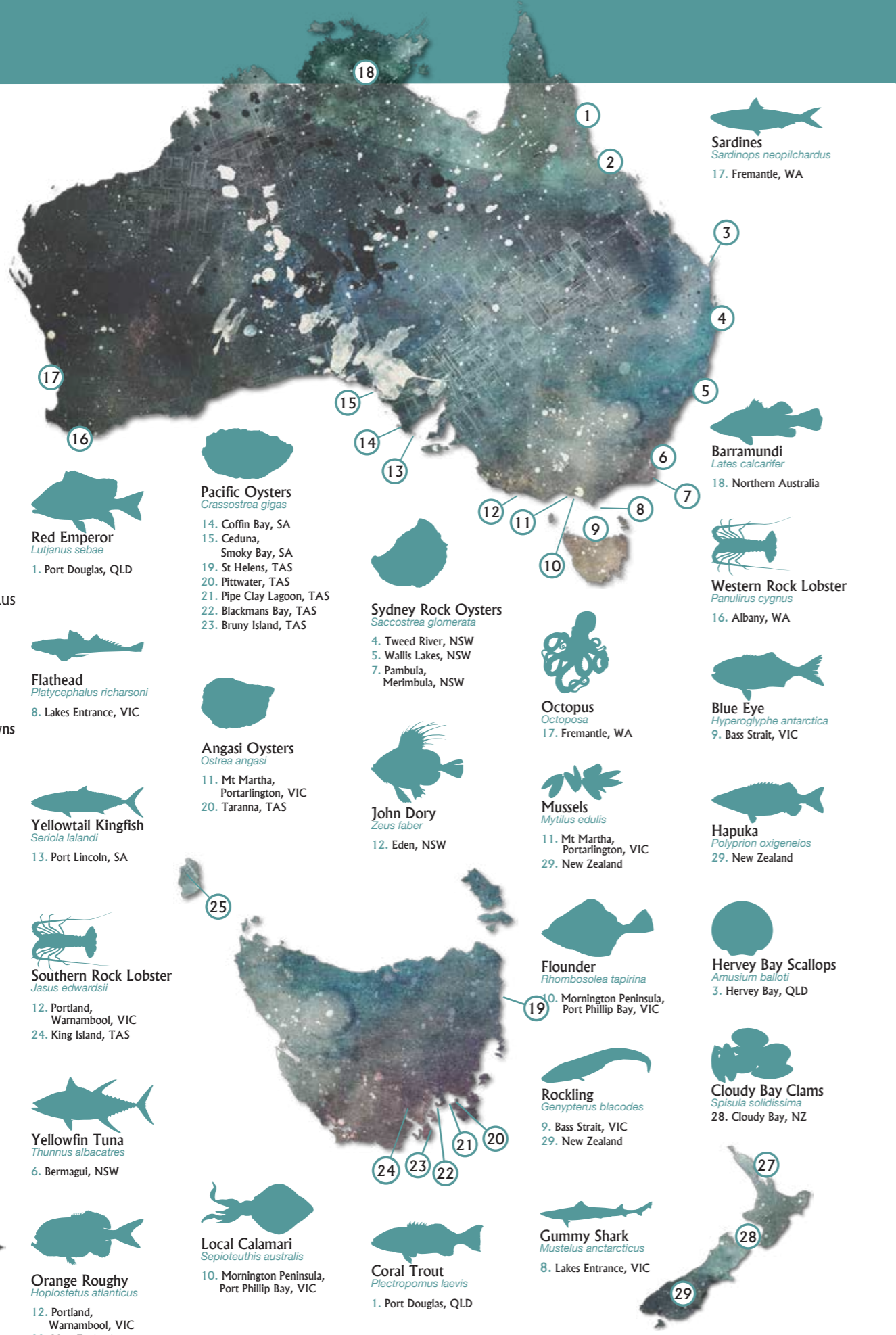
Hervey Bay Scallops
Amusium balloti
3. Hervey Bay, QLD



Cloudy Bay Clams
Spisula solidissima
28. Cloudy Bay, NZ



Gummy Shark
Mustelus antarcticus
8. Lakes Entrance, VIC



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.

OYSTERS

Natural

Pacific 6 for 15 | 12 for 30

Sydney 6 for 18 | 12 for 36

served with lime & a sauce

house sauce (gf)
sweet-chilli, lime, ginger

mignonette (gf)
champagne, shallots

yuzu vinaigrette (gf)
yuzu, oil, vinegar

granita (gf)
apple cider, champagne vinegar

Cooked

Pacific 6 for 21 | 12 for 42

Sydney 6 for 24 | 12 for 48

our recipes:

kewpie baked
japanese mayo, ketjap manis

kilpatrick
bacon, worcestershire, tomato sauce

mornay
bechamel sauce, cheese selection

ENTREES

Bread (v)

garlic bread 7

or

ciabatta served w olive butter & balsamic
and olive oil 8

Edamame (gf)

w smoked wasabi salt 9

Saganaki (gf)

spiced figs, honey syrup, pistachio &
lemon balm 16

Octopus

grilled w lemon, oregano & olive oil 24

King Prawns

tempura w sriracha mayo &
japanese slaw

or

char grilled w romesco & olive oil 24

Salmon Tartare (gf)

capers, shallots, dill, cucumber &
salmon caviar 22

Sashimi

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

Soft Shell Crab (n)

fried w sambal, asian salad &
prawn cracker 22

Salt & Pepper Calamari

wombok salad, crispy shallots,
house sauce 24

Hervey Bay Scallops

w garlic butter & apple slaw 22

Atlantic Scallops

bonito mayonnaise, pickled radish, citrus &
ginger gel 20

Mussel Pot

served w ciabatta & choice of sauce:
pernod, fennel, garlic & leek (gf)

or

tomato, garlic, onion, white wine 24
add chips 6

OYSTER SHOTS

pacific or sydney rock? bloody mary or
japanese? refer to our drinks menu for
options & prices

CAVIAR

Salmon Roe

from the yarra valley to your plate, served
w blinis & creme fraiche
50g 45 | 100g 60 | 300g 115

Sturgeon Caviar

ask your waiter for availability, served w
blinis, smoked butter & premium vodka
oscietra or beluga
10g or 30g Market Price

DAILY MARKET DISPLAY

ask our friendly staff about our daily availability or explore our vast array of fresh seafood on display in our retail window

MARKET FILLETS

market fish fillet served with a sauce

Please ask your waiter for the daily availability

swordfish 24

king salmon 36

ocean trout 31

tuna 42

kingfish 40

atlantic salmon 24

rockling 30

wild barramundi 33

blue eye 38

hapuka 39

toothfish 68

snapper 32

garfish 34

john dory 43

flathead 43

whiting 47

Choose cooking style

grilled, steamed, battered or crumbed

Sauce

lemon butter, garlic butter, smoked butter, tartar, dill aioli or soy-mirin & ginger

LOBSTER

Please ask your waiter for daily availability

natural or mornay

Market Price

WHOLE FISH

Please ask your waiter for daily availability

oven baked whole market fish served

with a sauce of your choice

Market Price

Sauce

lemon butter, garlic butter, smoked butter, tartar, dill aioli or soy-mirin & ginger

MAINS

Fish & Chips

grilled, battered or crumbed fish, calamari ring, garden salad & chips
gummy shark 25 market fish MP

Risotto OR Linguine

local marinara, chilli, tomato sugo 34

Mushroom Risotto (gf)

forest mix, grilled king prawns, parmesan & truffle oil 34

Clam Chowder

local marinara, bacon & ciabatta 24

Lobster Ravioli

shellfish reduction & herb crumbs 30

Fisherman's Pie

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

Paella (gf)

local marinara, chorizo, chicken, tiger prawn(s) 42 for two | 76 for four

Sherry Garlic Prawns (gf)

chilli, tomato, pedro ximenez & calasparra rice 28

Fried Baby Snapper (gf)

served w slaw & home made xo sauce 36

Seared Tuna

bonito crust, soft pickled charred cabbage, wakame & macadamia crumble 36

Grilled Toothfish

citrus glaze & asian greens 45

PADDOCK

Potato Gnocchi (vg,n)

w peas & rocket pesto 19

Rib Eye (gf)

350g grain fed served served w garlic butter, fondant potato & broccolini
44 surf'n'turf 5

Eye Fillet Steak (gf)

250g Hopinks River grain fed steak served w garlic butter, fondant potato & broccolini
36 surf'n'turf 5

n contains nuts v vegetarian
gf gluten free vg vegan

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

FISH'N'CHIPS PLATTER (share)

your fish grilled, battered or crumbed
fried calamari rings
crumbed bass strait scallops
grilled local prawn cutlets
rocket, pear & pine-nut salad (n)
chips

gummy shark 46 market fish MP

MORETON BAY BUG PLATTER (gf) (share)

1kg of bugs served:
halved & cleaned w dill citrus aioli & yarra valley caviar
or
grilled tails served w garlic or lemon butter
59

SEAFOOD PLATTER (share)

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

141 for two | 257 for four

PLATINUM PLATTER (share)

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

251 for two | 477 for four

DELUXE PLATTER (share)

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

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

391 for four | 757 for eight

Add to your platter

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

hot
salt & pepper calamari 24 ea
seafood skewer 4 ea
tempura prawn 4 ea
tempura soft shell crab 12 ea
grilled wild king prawn 9 ea

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.