

the Oyster bar
MEAD'S MOSMAN BAY

*****Please note that these menus may be subject to change due to seasonal availability*****

Canapé list
Must choose a minimum of 3 items

<i>Oysters Natural price per oyster</i>	<i>\$2.50</i>
<i>Oysters Kilpatrick price per oyster</i>	<i>\$3.50</i>
<i>Oysters mixed price per oyster</i>	<i>\$3.50</i>
<i>Californian nori rolls served with traditional condiments (Vegetarian option available) 2 per serve</i>	<i>\$3.00</i>
<i>House smoked salmon with a creamy grain mustard in a flaky puff pastry bite 2 per serve</i>	<i>\$4.00</i>
<i>A trio of homemade quiches - 3 per serve roast capsicum & caramelized onion Mushroom & bacon Spinach & ricotta</i>	<i>\$4.00</i>
<i>Meads original fish cakes with a sweet chilli and coriander dip 2 per serve</i>	<i>\$4.00</i>
<i>Rice noodle spring roll with chicken & vegetables with a chilli palm dip 2 per serve (vegetarian option also available)</i>	<i>\$3.50</i>
<i>Chicken skewers with a satay dip 1 per serve</i>	<i>\$1.50</i>
<i>Paprika beef skewers with our own homemade chilli jam 1 per serve</i>	<i>\$2.00</i>
<i>Premium beef bites, wrapped in pancetta and served medium with a slow roasted cherry tomato 2 per serve</i>	<i>\$3.00</i>
<i>Parmesan and herb coated dhufish sticks with a dill mayonnaise dip 1 per serve</i>	<i>\$4.50</i>
<i>Crispy squid rings in a cone 1 per serve</i>	<i>\$4.50</i>
<i>French lamb cutlets dusted in Moroccan spices grilled and</i>	

<i>served with a minted yoghurt dip 2 per serve</i>	<i>\$7.00</i>
<i>Semi dried tomato & olive risotto balls filled with melted mozzarella cheese served with an aioli dip 2 per serve</i>	<i>\$4.50</i>
<i>Tomato, bocconcini and basil pesto pastry tartles 2 per serve</i>	<i>\$2.00</i>
<i>Smoked salmon blinis with dill aioli, 2 per serve</i>	<i>\$4.50</i>
<i>Parmesan crumbed asparagus 2 per serve</i>	<i>\$4.00</i>
<i>Tempura battered prawn skewer 3 prawns per skewer</i>	<i>\$7.00</i>

the Oyster bar
MEAD'S MOSMAN BAY

Entrees

Meads Caesar Salad with chicken tenderloins, parmesan croutons and avocado on cos lettuce
\$12

Fresh asparagus spears served with tuscan salsa and fresh parmesan cheese
\$16

*Twice baked Persian Feta Soufflé served on roasted Mediterranean vegetables with pine nuts
and capsicum coulis* \$18

Thai style black tiger prawn and glass noodle salad with Asian greens and sweet chili sauce
\$19

*Chicken and Almond Ravioli with homemade saffron paste and oven roasted tomato with basil
cream* \$15

Individual Meads paradise plate
*To include salmon sashimi spoon with mirin and ginger, grilled half shell scallop, crumbed
dhufish cake, duo of oyster natural and Kilpatrick, whole steamed king prawn, crab chili and
coriander wonton* \$28

***Share entrée plate per table. Cost is priced per person and we will put as many
platters needed in the middle of the table to share.***

*Freshly Shucked Natural Oysters and
a fine selection of assorted Antipasto*
\$15.00 per person

*3 styles of Freshly shucked Oysters, marinated Squid, crumbed Fish Cakes,
Premium Beef Skewers with steamed Asparagus warm Chorizo sausage and
Danish fetta cheese soufflé* \$25.00 per person

*3 styles of freshly shucked Oysters, steamed Chilled Prawns, House Smoked Salmon,
scallop and prawn skewer, salt & pepper squid, crumbed Fish Cakes with fresh
steamed asparagus and green beans*
\$35.00 per person

the Oyster bar
MEAD'S MOSMAN BAY

Mains

*Fillet of snapper served with leek and potato cake, snow peas,
Spanish onion and butter sauce \$37*

*Slow roasted Lamb rump on Fennel and onion braise, new potatoes and
rosemary jus \$36*

*Premium market fresh fillet of fish on a potato and leek cake with crisp
julienne vegetables and a lemon caper sauce \$40*

*Prime tender ridge beef fillet cooked medium served with a crushed
potato, green beans, field mushrooms and porcini jus \$40*

*Sirloin steak char grilled medium, served with an olive and tomato
risotto cake, charred tomatoes and a porcini jus \$38*

*Honey soy chicken breast with bok choy on coriander rice and cherry
tomatoes \$34*

*Crispy skinned Tasmanian salmon with spring onion and garlic mash
topped with green beans \$40*

All mains come with a mixed green salad for the table

the Oyster bar
MEAD'S MOSMAN BAY

Desserts

\$10.00 per person

Meads sticky date pudding with a butter scotch sauce and vanilla bean ice cream

Individual mini pavlova with seasonal fruit, passionfruit coulis and double cream

Chocolate Jaffa Tart with fresh orange and contreau syrup

Brandy snap basket with summer fruits and a passionfruit sauce with sorbet

White chocolate and Vanilla Bean Pannacotta with mixed berry compot

*A selection of king island cheeses and muscatels and crackers for the table
\$15.00 per person*