

MAINS

Fish & Chips

grilled, battered or crumbed fish, onion rings, garden salad & chips gummy shark 28 market fish MP

Seafood Tagliatelle

local marinara, garlic, white wine 38

Seafood Risotto (gf)

local marinara, garlic, white wine 38

Seafood Chowder

local marinara, bacon & sourdough 32

Paella (gf)

local marinara, chorizo, king prawn(s) 42 for one | 74 for two

Caribbean Curry

fish of the day, local marinara, kipfler potatoes, pita bread 42

Aromatic Thai Prawn Rice (gf)

tiger prawn cutlets, assorted mushrooms, tomato, chilli, cocunut 35

Whole Fried Snapper

with sour & spicy tamarine glaze, jasmine rice 42

Kingfish Risotto (gf)

spencer gulf kingfish fillet, mushroom, horseradish, cream 39

Porterhouse Steak

ranger valley porterhouse served w chips, creamy peppercorn sauce & a garden salad 48 surf'n'turf 60

Vegetarian Linguini (vg)(vo)

chef's choice of seasonal vegetables, feta, truffle oil 32

Vegetarian Risotto (gf)(vo)(vg)

chef's choice of seasonal vegetables, feta, truffle oil 32

n contains nuts vg vegetarian
gf gluten free vo vegan option

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

DAILY MARKET DISPLAY

Our vast array of fresh seafood is on display in our retail window

MARKET FILLETS

market fish fillet served with a sauce and a side

Please ask our staff for daily availability

swordfish 30
king salmon 35
ocean trout 32
tuna 42
kingfish 40
atlantic salmon 30
rockling 34
wild barramundi 34
blue eye 39
hapuka 40
snapper 40
garfish 35
john dory 40
flathead 43
whiting 47
patagonian toothfish 66

Choose cooking style

grilled, steamed, battered or crumbed

LOBSTER

locally sourced lobster served with a side natural or mornay

Please ask our staff for daily availability
Market Price

WHOLE FISH

whole market fish served with a sauce and a side

Please ask our staff for daily availability
Market Price

Choose a sauce

chimichurri, lemon butter, garlic butter, tartare, dill aioli or soy-mirin & ginger

Choose a side

please choose a side from the sides menu

SIDES

chips (v) 10

crushed kipfler potatoes, seaweed butter (gf) (vg) 12

steamed rice w. sesame seed (gf) (v) 9

garden salad (gf) (v) 10

greek salad (gf) (vg) 12

rocket & pear salad, pine-nuts & parmesan (gf) (vg) (n) 14

steamed greens, almond butter (n) (gf) (vg) 14



SHARE YOUR DINING EXPERIENCE

@richmondoysters

DESSERT

Golden Gaytime (vg) (n)

honeycomb parfait, peanuts, chocolate, fairy floss 15

Tiramisu (vg)

mascarpone, coffee, chocolate 15

Affogato (gf) (vg)

vanilla ice cream served with a shot of espresso 10

add frangelico, kahlua or brandy 5

Scoops of Jocks

Ice Cream (gf) (vg)

choose your flavours.
vanilla bean, lemon sorbet, mixed berry, baci 10

FISH'N'CHIPS PLATTER (share)

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

gummy shark 58 market fish MP

MORETON BAY BUG PLATTER (gf) (share)

1kg of bugs served:
natural with dill aioli & yarra valley caviar
or
grilled with garlic butter

100

GRAZING PLATTER (share)

served cold
natural pacific oysters
whole tiger prawns
moreton bay bugs
smoked salmon
kingfish tartare

110 for two

REEF & BEEF GRILL (share)

served hot
pita bread & dip
kewpie baked oysters
mornay scallops
grilled prawns
octopus
seared sliced porterhouse

145 for two

SEAFOOD PLATTER (share)

served cold
natural pacific oysters
kingfish tartare
whole tiger prawns
moreton bay bug

served hot
grilled bass strait scallops
mussel pot
salt & pepper calamari
grilled & crumbed fish fillets of the day
soft shell crab

175 for two

DELUXE PLATTER (share)

served cold
natural pacific oysters
kingfish tartare
sashimi
moreton bay bug

served hot
grilled wild king prawns
grilled scallops
tempura oysters with abalone jam
mussel pot
half lobster (natural or mornay)
grilled patagonian toothfish

270 for two

ADD TO YOUR PLATTER

cold
sashimi 26 ea
kingfish tartare 6 ea
whole tiger prawn 3 ea
peeled tiger prawn 4 ea
moreton bay bug 20 ea
scampi 17 ea

hot
salt & pepper calamari 25 ea
grilled octopus 28 ea
crumbed king prawn 8 ea
grilled wild king prawn 8 ea

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

ORGANISING A FUNCTION?

Planning a special event or gathering?
Let Richmond Oysters be the venue of choice for your next intimate family celebration or corporate social event.

We provide a range of packages to accommodate your preferences, ensuring a tailor-made experience that exceeds your expectations.

By offering a selection of fresh, locally sourced produce, beers, wines, and cocktails, we aim to craft enduring memories for both you and your guests. Reach out to our friendly team for more information on our packages or alternatively email:
info@richmondoysters.com.au

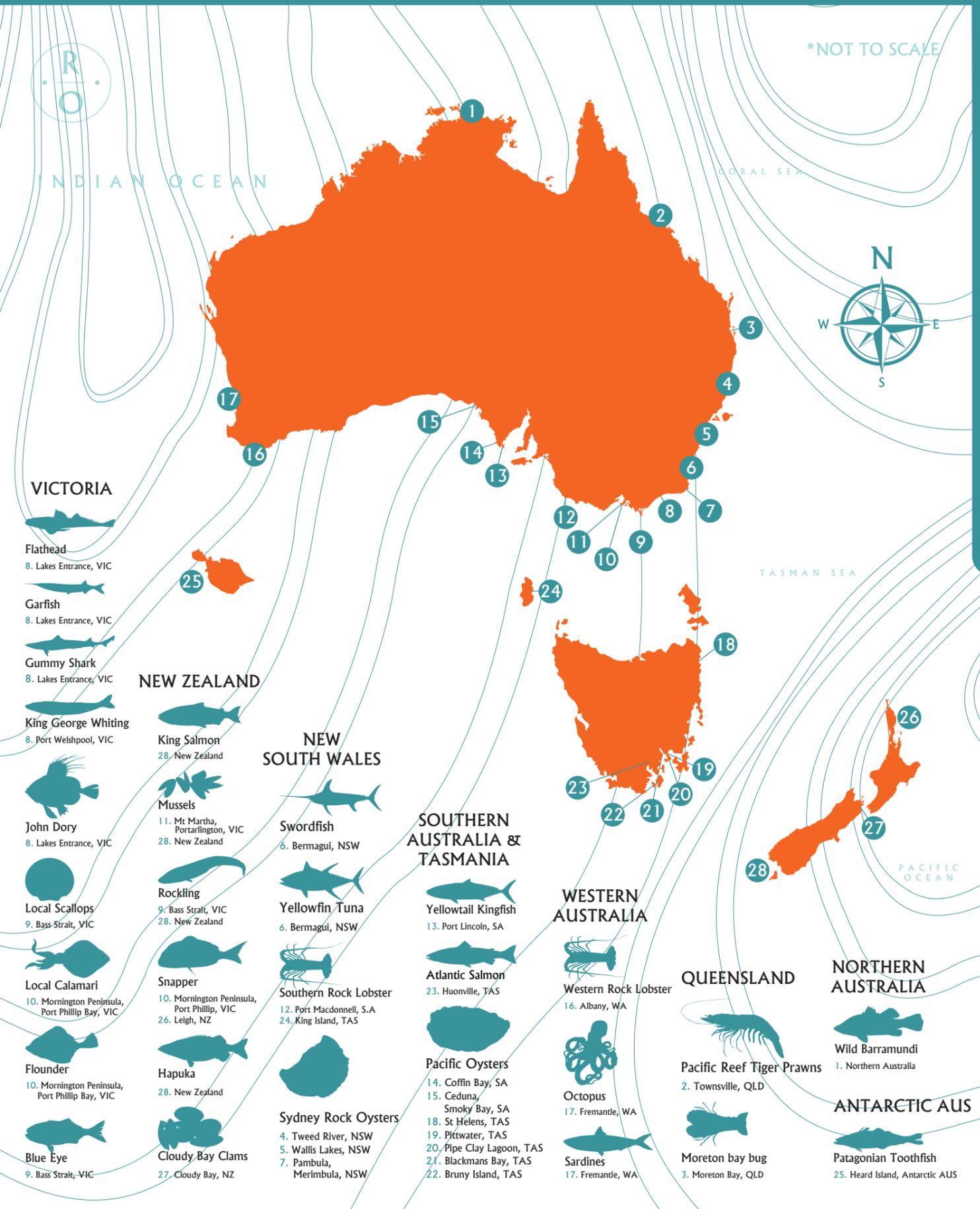
*10% surcharge applies on public holidays

OUR PRODUCE

RICHMOND

· OYSTERS ·

EST. 1959



Stemming from humble wholesale beginnings, at Richmond Oysters we pride ourselves in delivering you the finest quality seafood Australia has on offer.

Since 1959, we've been dedicated to sourcing, shucking, and filleting all our own products every day of the week to ensure you enjoy only the freshest seafood on your platter and plate.

Immerse yourself in some of the most sustainable seafood on the planet right here with us! There's nowhere else that quite captures the essence of ocean to plate like us.

Explore our extensive selection of seafood that's showcased in our retail cabinet, then allow us to customise a culinary experience that is uniquely yours.

OYSTERS

Natural

Pacific 1 for 4 | 12 for 48

Sydney 1 for 4.3 | 12 for 51

served with lemon & a sauce

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

mignonette (gf)
champagne, shallots

spicy nam jim (gf)
thai chilli, garlic, fish sauce, lime

granita (gf)
apple cider, champagne vinegar

Cooked

Pacific 3 for 13.5 | 12 for 54

Sydney 3 for 14.4 | 12 for 57

our recipes:

kewpie baked (gf)
japanese mayo, kecap manis

kilpatrick
bacon, worchestershire

mornay
bechamel sauce, cheese selection

Japanese crumbed
panko bread crumbs, wasabi mayo

ENTREES

Bread Board

toasted sourdough served with
tasmanian cultured butter 9

add tin of anchovies 15

Sashimi (gf)

chef's choice, pickled ginger, wasabi,
ponzu & seaweed salad 28

Salt & Pepper Calamari

with sriracha glaze & wombok salad 28

Edamame (gf) (v) (vo)

with sea salt 10

Grilled Scallops

with parsnip, lemon butter & yarra valley
salmon roe 28

Saganaki (gf) (vg)

tomato & lemon 17

Polenta Chips (vg)

served with truffle parmesan 18

OYSTER SHOTS

pacific or sydney rock? bloody mary,
japanese, cucumber & gin?

\$7 each or any 3 for \$18.

see drinks menu for further details

CAVIAR

Salmon Roe

from the yarra valley to your plate,
served w blinis & crème fraiche

50 grams 50 | 100 grams 80

Sturgeon Caviar

served with blinis, crème fraiche &
premium vodka

siberian or oscietra

30 Grams 115 | 123

50 Grams 145 | 165

Fremantle Octopus (gf)

grilled with red wine, oregano & olive oil 29

Wild King Prawns (gf)

grilled with gremolata & lemon 33

Fish Crudo Duo (gf)

chefs' choice of fish, lime, chilli,
pepper berry 28

Mussel Pot

served w. sourdough & choice of sauce:
creamy white wine

or

tomato, garlic, onion, white wine 28



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