



WELCOME TO OYSTER BAR & GRILL

Oyster Bar & Grill is an À la carte style restaurant which features locally sourced high-end produce. Focused on healthy grill-style of cooking, we offer a variety of dishes from land and sea. Oyster Bar & Grill feels inviting and welcoming to all offering personalised service, an intimate atmosphere and beautiful views.

STARTERS

- Six or Twelve Fresh Oysters** 28/50
Served with Lemon Pearls or Prosecco Granita
- Six or Twelve Cooked Oysters** 28/50
Choice of Mornay, Kilpatrick, or Battered with Sriracha Mayonnaise
- Twelve Chilled Ocean King Prawns** 38
Simply Served with Mary Rose Sauce and Lemon

EVENTS

Looking to host an event at Oyster Bar & Grill? For more information, email goldcoastsales@sheraton.com

SOCIAL MEDIA

Stay up to date with our latest special offers, promotions, and menus on our social media channels

/oysterbarandgrill
 @oysterbarandgrill

CONTACT US

P: 07 5577 0003
W: www.marriott.com/oolgs

FROM THE GRILL

SEA

- Barramundi Fillet, 200g (NT) 36
- Snapper Fillet, 200g (QLD) 36
- Split Barbequed Prawns (North QLD) 36
- Two Moreton Bay Bug Tails (QLD) 38

All served with Fresh Ravigote Sauce

WINE & DINE

Served with a Bottle of Stonefish Cabernet Sauvignon

Cape Grim New York Strip for Two 600g (TAS)
99

LAND

- Rib Eye Fillet, 350g, Cape Grim (TAS) 58
- Black Angus Tenderloin, 180g, (NSW) 45
- Double Lamb Cutlets, 200g, Murray Darling (S.E AUS) 39
- Free Range Chicken Breast, 250g, Mt Cotton (QLD) 27

All served with Fresh Salsa Romesco and Pommery Meaux Mustard

SIDES

- Potato Puree with Confit Garlic 10
- Heirloom Tomato Salad with Vincotta and Garlic Chips 10
- Sweet Potato Fries with Black Salt 10
- Seasonal Greens with House Roasted Sesame Dressing 10

SAUCES

- Creamy Mushroom
- Peppercorn
- Red Wine Jus
- Roasted Garlic Butter

DESSERT

OYSTER BAR & GRILL SIGNATURE DESSERT

Warm Sticky Date Pudding with Zacapa Toffee Sauce and Vanilla Bean Ice-Cream
23

SNICKERS CHEESECAKE 23
Caramel Fudge, "Kingaroy" Peanut Brittle and Coffee Gelato

WARM CALLEBAUT WHITE CHOCOLATE BROWNIE 23
Chunky White Chocolate with a Blood Orange Gel, Caramel Popcorn and Connoisseur Ice-Cream

AUSTRALIAN CHEESE BOARD SELECTION 24
Dried Figs, Wafers and Carrot Jam



Oyster
Bar

& GRILL