

SHUCK

· RESTAURANT ·

OYSTER SELECTION

SHUCKED TO ORDER: PER ½ DOZEN

SYDNEY ROCK	25
With Fresh Lemon, Mignonette, Cocktail Sauce	
NATURAL PACIFIC	25
With Fresh Lemon, Mignonette, Cocktail Sauce	
SHUCKS OYSTER ASSIETTE	28
Grilled Kilpatrick, Smoked Salmon Mornay, Crab Salad, McPhee, Tempura, Mignonette	
OYSTER TEMPURA	28
Wakami Salad, Ponzu, Wasabi Mayonnaise	
OYSTER KILPATRICK	28
Bacon, Devilled Sauce	
GRILLED OYSTER MORNAY	28
With Smoked Salmon	

SIGNATURES

CRAB LASAGNE	E 32 M 47
Tomato, Abalone Sauce	
GARLIC KING PRAWNS	28
(Gold Coast) Extra Virgin Olive Oil, Garlic, Chilli, Preserved Lemon, Parsley	
SHUCK SASHIMI	33
Sashimi Grade Fresh Fish, Traditional Garnish	
PEKING DUCK SALAD	47
Mandarin Pancake, Wombok Salad, Hoi Sin Glaze	
FISH N CHIPS	39
Crumbed Fresh Fish, Mushy Peas, Leaf Salad	

SIDES

GREEN CURRIED BEANS	12
Coconut, Peanuts	
ROASTED PINEAPPLE	12
'COLESLAW'	
SUMMER VEGETABLES	12
Brown Butter, Lemon	

ENTRÉE

PILTON VALLEY PORK BELLY	23
Coconut, Red Curry, Pineapple Sambal, Crisp Pork Scratching's	
CHILLI SPICED CALAMARI	22
Cucumber Pickle, Chilli Vinegar	
LOCAL KING PRAWN SALAD	25
Mango, Salted Macadamia, Laksa Mayonnaise	
BEEF TATAKI	25
Wakami Salad, Radish, Fried Garlic, Miso	
KING SCALLOPS	26
Speck, Spiced Tomato Relish, Olive	

MAINS

KING GEORGE WHITING (S.A)	45
Fennel Salad, Pine Nuts, Lemon Beurre Blanc	
PAPPARDELLE "PESCATORE"	39
Prawn, Mussels, Clams, Garlic, Chilli, Mascarpone	
TASMANIAN SALMON	39
Clam Risotto, Sweet Potato, Congo Chips	
CONE BAY BARRAMUNDI	42
Pearl Couscous, Pickled Pumpkin, Lemon Emulsion, Macadamia Praline	
MORETON BAY BUGS	55
'XO' Sauce, Chilli, Rice Pilaf, Sprout Salad	
STEAK DIANE	46
Eye Fillet Medallions, Sauce Diane, Roast Kipflers, Fresh Parsley	
SHUCKS REEF N BEEF	55
Moreton Bay Bug, Prawn, Confit Garlic Sauce	
EYE FILLET 220 gm	47
'TEY BROTHERS' 'ANGUS, CASINO NSW' Cauliflower Puree, Roasted Tomato & Onion Rings	
RIB EYE 'On The Bone' 350 gm	49
Cauliflower Puree, Roasted Tomato & Onion Rings	

Your choice of Red Wine Jus or Peppercorn Sauce

SHUCK

· R E S T A U R A N T ·

Shuck on Tedder is the Gold Coast's signature seafood restaurant and the winner of multiple industry awards since opening in 2001. We take immense pride in sourcing the freshest local seafood and produce and our crab lasagne is world famous.

Shuck is owned and operated by Gold Coast couple Scott & Anna Budgen together with their close friend Ben Williams.

Our head chef is Kristian Howard.

This partnership combines several decades of tourism and hospitality experience and a genuine passion for the industry. We trust that our shared passion delivers to all our customers a most memorable dining experience.

“The Gold Coast's Signature Seafood Restaurant”