

the noisy oyster

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VG = VEGAN

V = VEGETARIAN

for play

Fresh Saldanha Bay Oysters [Medium] served with homemade smoked Worcester Sauce. **30** each

Mignonette - **10** Horseradish - **15**

Snapper - Oyster, gin and bloody Mary shot. **55**

Three Grilled Oysters - Miso butter, Sesame, pecorino, and Crispy Panko. **135**

Oysters 6 Ways - Beetroot Mignonette, Asian, Ponzu, Cucumber & Lime, Apple Mignonette, Thai- **240**

Tartare - Tartare of beef seasoned with red onion, chilli, capers, topped with an egg yolk, served with sourdough toast. **125**

Pani Puri - Crispy Indian Puffed Snacks to fill with warm potato and lentil masala and topped with Tamarind chutney and spiced chickpeas. **95VG**

Falafel - served with beetroot hummus and green tahini dressing - **115 VG**

Lime Cured Prawn and Pineapple Ceviche on a soft tortilla with spicy avocado. **115**

Fish Croquette Caesar - three fish croquettes with Caesar dressing, cos lettuce and shaved pecorino - **125**

Springbok Carpaccio - cold smoked, topped with a citrus vinaigrette, fried capers, spring onion, pecorino, and rocket - **125**

Melon and Bocconcini Salad with rocket, crispy smoked pumpkin seeds, basil oil, and balsamic reduction - **95**

Loaded Hummus on Crisp Flatbread with shaved cucumber, toasted almonds, pickled sultanas, and feta cheese, dusted with sumac. **80 (NUTS) V**

Chicken Liver Parfait - red onion chutney and toast. **95**

Moule Marinière - Saldanha Black Mussels steamed in white wine, finished with onion, garlic, coriander, butter and a dash of cream. Served with crusty bread for mopping. **105**

Calamari Chapelure - pan seared calamari tubes and heads tossed with fresh lemon, basil pesto, caperberries and crisp buttery croutons. **100 (Nuts)**

intercourse

Baked Za'atar Baby Kingklip - whole fish with herbed couscous, roasted butternut, and lemon tahini sauce with cumin oil- **345**

Seafood Laksa - Mussels, prawns, calamari, and fish in a spicy coconut broth, drizzled with a peanut, sesame, garlic and chilli crisp, served on egg noodles. **325 (Nuts)**

Hake Velouté - Pan roasted hake, creamy corn and leeks with sage, on a leek and potato velouté, drizzled with a spring onion oil - **205**

Pepper Sirloin - Flame grilled free range Karan sirloin on brandy pepper sauce, marrow butter, blistered baby tomatoes, wilted spinach, charred new onions and potato wedges. **295**

Pork Belly - Roasted pork belly rolled and slow roasted with carrots, peas, apples, and Dijon mustard served with mash and topped with crackling - **235**

Lamb Kawarma - Hummus with Lebanese spiced coarse ground lamb, shaved cabbage, cucumber, toasted sunflower seeds, pomegranate molasses yoghurt, and crispy onions. Served with flat bread quarters. **225**

Spaghetti with Rich Tomato sauce & beef meatballs. **165**

Rajma Masala - A spicy kidney bean curry served with a poppadom, lemon atchar and a roti. **195 VG**

Vegan Butter Bean Cacciatore - Butter beans, olives, and capers in a tomato sauce, with gnocchi - **195 VG**

afterglow

Torte Caprese- flourless Couverture dark chocolate and orange cake with tamari caramel and ice cream - **95**

Crème Brûlée - **85**

Baked Lemon Cheesecake - **80**

Apple Crumble - warm apple compote with brown butter crumble and whipped mascarpone - **90**

Blue Cheese Stack - with preserved fig, dates, toasted seeds, and tortilla chips - **90**

Affogato - ice cream topped with toasted almonds and espresso - **75**

spooning

Double Dom Pedro - **95**, **Jameson Irish coffee** - **100**, **Caramel Vodka** with a sweet treat - **50** **Cappuccino** - **30**,
Coffee / Espresso - **25**, **Red Cappuccino** - **35**