

Kaipara Oysters

Organic New Zealand Oysters

PANFRIED KAIPARA OYSTERS WRAPPED IN PROSCIUTTO, SERVED ON CREAMED LEEK & ROSEMARY



*KAIPARA OYSTERS, PROSCIUTTO, LEEK, SHALLOT, FISH STOCK, CREAM ROSEMARY,
SALT & PEPPER Oysters,*

- 1. Wrap oysters in prosciutto and put in fridge*
- 2. Wash and cut leeks in half length ways and finely slice, finely chop shallot*
- 3. Sauté shallot and leek in vegetable oil and season until soft and add fish stock, rosemary and cream and reduce down by half and check seasoning.*
- 4. Heat oil and butter in a pan and lightly season oysters and pan fry for 20 seconds on both sides.*
- 5. Serve on a bed of warm creamed leek in the shell*

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POACHED KAIPARA OYSTERS IN A COCONUT & LEMONGRASS NAGE



*KAIPARA OYSTERS, FISH STOCK, LEMONGRASS, CHILLI, SHALLOT, COCONUT CREAM,
PALM SUGAR, SALT*

- 1. Sauté finely diced shallot, lemongrass and chopped red chilli in a little vegetable oil and salt until soft*
- 2. Add fish stock, coconut cream, palm sugar and reduce down by 1 third, check seasoning*
- 3. Take oysters out of the shell and gently poach for 2 minutes (retain the liquor) and serve back in the shell. Gently froth up the liquor with a hand blender and nap over oysters and serve.*

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KAI PARA OYSTERS NATURAL TOPPED WITH PICKLED CUCUMBER & GINGER



KAI PARA OYSTERS, CUCUMBER, FRESH GINGER (OR CAN SUBSTITUTE WITH PICKLED GINGER), MIRIN, WHITE SUGAR, SALT

- 1. Bring to boil mirin, sugar and salt with finely sliced ginger and simmer for 10 minutes and cool overnight.*
- 2. Strain pickling liquor and bring to the boil and pour over finely sliced and peeled cucumber and chill.*
- 3. Serve oysters on a bed of ice topped with the pickled cucumber and a little of the liquor*

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KAIPARA OYSTERS NATURAL TOPPED WITH A CHORIZO SAUSAGE AND CAPSICUM SALSA



KAIPARA OYSTERS, CHORIZO, SPANISH ONION, RED CAPSICUM, YELLOW CAPSICUM, VINE RIPENED TOMATORS, PARSLEY, LIME, OLIVE OIL, SALT

- 1. Finely dice the chorizo, Spanish onion, and red and yellow capsicum and concassé tomato*
- 2. Sauté off chorizo until lightly coloured in a little olive oil and put into a container with the oil.*
- 3. Lightly sauté off onion and capsicum and season with salt and add to chorizo.*
- 4. Add tomato and mix altogether and add some finely chopped parsley and juice from 1 lime and correct seasoning*
- 5. Serve oysters and top with salsa with a little of the liquid (can finish with crème fraîche on top of salsa)*

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**BAKED KAIPARA OYSTERS SERVED ON DUXELLE OF MUSHROOMS
AND GRATINATED WITH A CHAMPAGNE SABYON**



*KAIPARA OYSTERS, MUSHROOMS, SHALLOTS, FISH VELOUTÉ, SALT, PEPPER,
CHAMPAGNE, EGG YOLK & CREAM*

- 1. Finely dice shallot and mushrooms and sauté off in vegetable oil with salt and pepper and put aside*
- 2. Warm up fish velouté with cream and a little champagne and check seasoning*
- 3. Mix egg yolk with a little cream and add to the warm velouté with a whisk and pull off heat*
- 4. Take oysters out of shell and put on the bottom of the shell the duxelle of mushrooms and put oysters on top, then add the sauce and bake in a hot oven for 4 minutes.
(Can finish off under salamander to colour)*

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**GRILLED KAIPARA OYSTERS
TOPPED WITH BASIL PESTO & CAPSICUM PESTO TOPPED WITH
EXTRA PARMESAN CHEESE**



KAIPARA OYSTERS, BASIL PESTO, CAPSICUM PESTO AND PARMESAN CHEESE

1. *Top the oysters with pestos and sprinkle with parmesan.*
2. *Grill for 2-3 minutes under a hot salamander until gratinated.
Try and keep oyster soft and just warm in the middle*

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GRILLED KAIPARA OYSTERS TOPPED WITH WASABI CREAM AND SALMON CAVIAR



KAIPARA OYSTERS, CRÈME FRAÎCHE, WASABI, SALMON CAVIAR, SALT

- 1. Mix Crème fraîche with wasabi and season with salt to taste*
- 2. Lightly grill oysters and top with wasabi cream and salmon caviar and serve*