

Ingham Road **SEAFOOD**

Oysters 2 Ways

With Fresh Tasmanian Oysters

SASHIMI OYSTERS

18 Fresh Tasmanian Oysters

100ml Soy Sauce

2 tbsps Pickled Ginger

2 tsp Wasabi Paste

Crushed Ice to serve

Method:

Layer crushed ice on a large serving platter. Arrange the oysters on top and drizzle a little soy on each oyster. Top each oyster with a small piece of pickled ginger and a dot of wasabi paste.

Serve immediately



LIME & CHILLI OYSTERS

12 Fresh Tasmanian
Oysters

1 x long Red Chilli

2 tbsps Lime Juice

1 tbspn Fish Sauce

1 tsp White Sugar

A Pinch of Salt

Method:

Seed and finely slice half a long red chilli.

Combine chilli, white sugar, pinch of salt, lime juice and fish sauce well

Top each oyster with a dash of the dressing and serve immediately