

OYSTER FRIDAYS AT STEVES

SOUTH AUSTRALIAN PACIFIC OYSTERS

With 4000km of pristine coastline, South Australia produces some of the world's most sought-after oysters. 6 different growing regions benefit from sheltered harbours, pristine bays and the nutrient enriched seawater up-welling from the Southern Ocean to produce oysters with a unique sweet and complex flavour.

NATURAL 4.5ea | straight up, lemon, tabasco

PONZU 4.5ea | natural, marinated in house ponzu, toasted sesame & coriander

PANKO 5ea | panko crusted & fried, wasabi mayo, wakame

KILLER 5ea | grilled, spicy kilpatrick sauce, crisp bacon

CHAMPAGNE DISCOVERY LIST

FEATURED SELECTIONS

NV Andre Robert Les Vignes de Montigny Le Mesnil Sur Oger 20 | 95

The palate is fluid, supple and creamy, marked by peony, currant, candied citrus fruits and liquorice. Salivating and greedy, this cuvée would be ideal as an aperitif in the hot sun.

CELLAR SELECTION - LIMITED BOTTLES

Enjoy in venue at the takeaway price. Today only!

NV Larmandier-Bernier 'Longitude' Extra Brut 142
BdB Premier Cru Vertus

Larmandier 'Longitude' is the perfect aperitif champagne with its superb freshness and mineral character. Medium to full-bodied, chalky and incisive, with a rich core of fruit, racy acids and a pretty pinpoint mousse. This is the perfect afternoon champagne to pair with oyster.

NV Vouette Et Sorbée 'Fidèle' Brut Nature 145
Buxières-sur-Arce

The amber-colored NV Brut Nature Fidèle is gorgeous. Lifted, precise and nuanced throughout, the Fidèle possesses a captivating aromatic. Medium in body and tense in style, the Fidèle is super-expressive today.

NV Benoît Lahaye 140
Bouzy

Benoit has a deft hand in being able to retain freshness amongst this ripe fruit which provides a sophisticated elegance fervent poise. Its ample, dark berry-fruit aroma persists on the tongue, all pivoted by its chalky minerality.