

THURSDAY 2ND MARCH 12PM
7 COURSES &
4 CHAMPAGNES
INCLUDING CRISTAL | \$250 PP



Bookings essential: functions@eurobar.co.nz or 09 307 0754.

Date may change to Friday 3rd March subject to availability of oysters.

BLUFF
OYSTERS &
CHAMPAGNE



70
1 doz Bluff
Oysters +
2 glasses of
Champagne

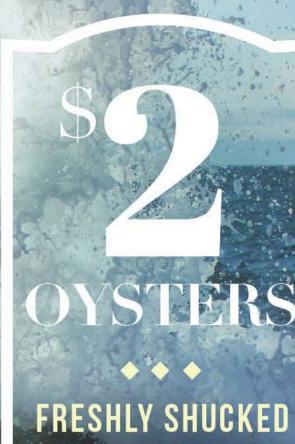
\$125

1 doz BluffOysters + bottleof Champagne

Louis Roederer available every day for the month of March at Euro, The Culpeper and Coley & Punch. Subject to availability.

Alternative Champagne available every day for the month of March at Fish Restaurant.

Subject to availability.



FRESHLY SHUCKED SERVED AU NATUREL WITH LEMON.

Available every day 3pm - 6pm for the month of March

CULPEPER

Available at The Culpeper and Coley & Punch from 3 - 6pm every day for the month of March. Subject to availability. Limited to 1 dozen per person.



BIUFF MEAT BEER

15TH MARCH WEDNESDAY 6PM | \$95 PP 4 COURSES

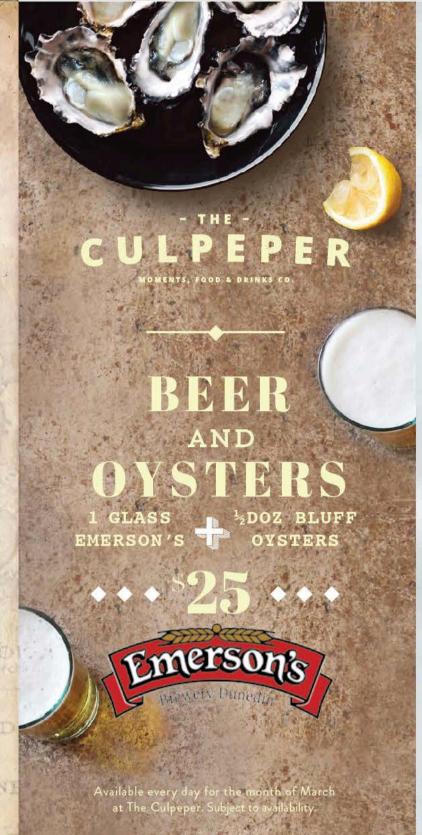
PAIRED WITH EMERSON'S BEER HOSTE'D BY CRAFT BEER LEGEND

RICHARD EMERSON

CULPEPER

Bookings essential: functions@theculpeper.co.nz or 09 307 0754.

Beer can be substituted with other drink options, please ask upon booking. Date may change subject to availability of oysters.





EURO CALLS YOUR
BLUFF!
\$19.5
\$19.5

PER DOZEN—
NEW SEASON
BLUFF OYSTERS
FRESHLY SHUCKED SERVED

AU NATUREL WITH LEMON

Available for lunch from 12 - 3pm

Available every day for the month of March at Euro.
Subject to availability. Limited to 1 dozen per person.
Booking essential | eurobar.co.nz | 09 309 9866
reservations@eurobar.co.nz

COLEY & PUNCH

OYSTERS 8 WHISKY MASTERCLASS

LEARN EVERYTHING THERE
IS TO KNOW ABOUT OYSTERS

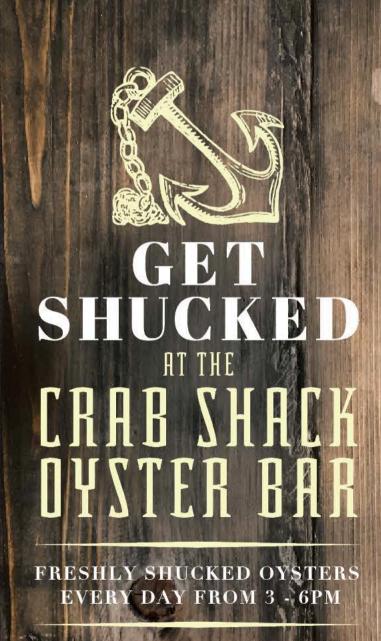
at one of our two-hour oyster shucking and tasting classes. Paired with some of the world's finest whiskies. These nights cannot be missed.

7TH MARCH ★ 6PM − 8PM **21**ST MARCH ★ 6PM − 8PM



S120
TO BOOK
functions@eurobar.co.nz
(09) 307 0754

Available at Coley & Punch. Subject to availability.



ole at The Crab Shack. Subject to availability

SPECIALLY DESIGNED
BY EXECUTIVE CHEF
GARETH STEWART
COLEY & PUNCH

Whisky cured oyster on ice, bitter orange, smoky bacon fat

- 7 EA

THE CULPEPER
Oyster and smoked brisket pie,
pickles, mustard

- 22

THE CRAB SHACK
Beer battered oyster po' boy
sandwich, chipotle slaw

- 12.50

EURO Oysters on toast – tempura oysters

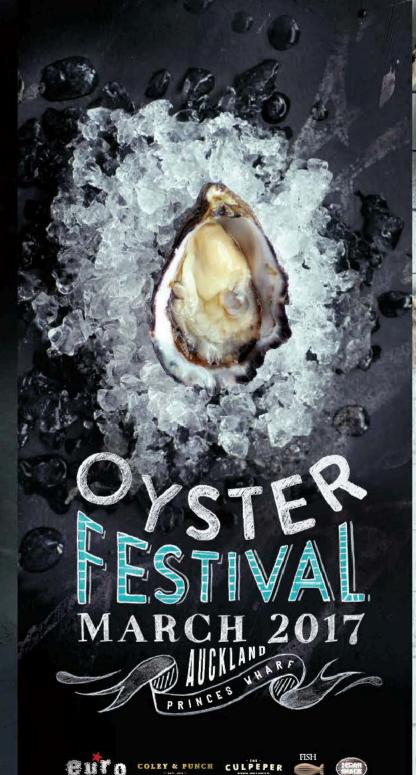
on grass fed beef tartare

FISH RESTAURANT

Hay roasted Bluff oysters, bonito butter, white soy, 'lardo di colonnata'

- 7 EA

Each dish is available at the listed restaurant.





earn 4 Airpoints Dollars for every \$100 spent per transaction, or part thereof.

Plus, present your Airpoints Card at the Oyster Festival throughout the month of March at Euro, the Culpeper, Coley & Punch

March at Euro, the Culpeper, Coley & Punch and The Crab Shack and GO INTO THE DRAW TO WIN A \$250 VOUCHER.

Airpoints Terms & Conditions apply.





OYSTER FESTIVAL QUENCHERS

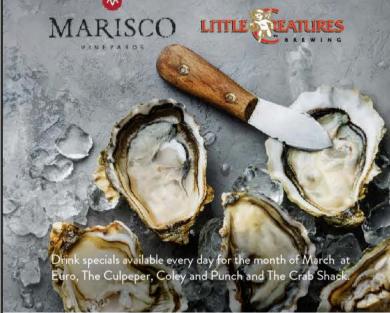
"MARISCO KING SERIES" \$50 BOTTLE \$11 GLASS

"LITTLE CREATURES PALE ALE" S10 GLASS

"BLOODY MARY" KICK START YOUR DAY OR NIGHT WITH THIS CLASSIC \$12

"LITTLE MARY" ONE PART BLOODY MARY SHOT;

ONE PART OYSTER! \$5





OF THE DAY & 1/2 DOZ ullet

Available at Euro, The Culpeper, FISH Restaurant and Coley & Punch every day for the month of March. Selected rose changes daily. Subject to availability.



OYSTER & MUSIC

Festival

SATURDAY 25TH MARCH FROM 2PM . FEATURING DJ'S PETER URLICH & NIGEL LOVE

FIRST 200poz OYSTERS FREE

OYSTER SHUCKING CONTEST. PRIZES TO BE WON! BOOK A TABLE FOR LUNCH BEFOREHAND TO SECURE YOUR PRIME SPOT! | 09 320 4373 | THECULPEPER.CO.NZ *Subject to availability. Terms and conditions apply.

> - THE -CULPEPER



PEARLS - OF -WISDOM

the Maori word for oyster is Tio

- FACT -

Oysters can live up to 20 years in captivity.

OYSTER EATING ETIQUETTE

Real enjoyment happens when you treat oysters like a fine wine. 1. Smell it

2. Pour it into your mouth 3. Chew it two-to-three times Bon appétit!

Oysters take in a lot of water. Each oyster filters about 30 to 50 gallons of water every day.

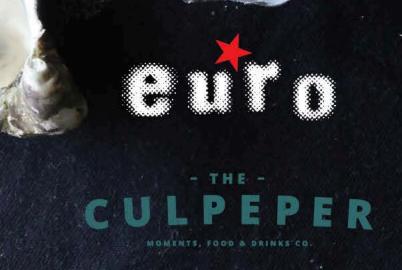
Oysters provide many health benefits, some of these include: lowering cholesterol levels, reducing blood pressure, improving immune functions, promoting healthy growth and aiding weight loss.



TAKE A PICTURE AT THE OYSTER FESTIVAL THROUGHOUT THE MONTH OF MARCH UPLOAD IT TO INSTAGRAM WITH THE HASHTAG #PRINCESWHARFOYSTERFEST AND GO INTO THE DRAW.

THERE ARE 5 \$100 VOUCHERS TO BE WON THROUGHOUT THE MONTH OF MARCH

Terms and Conditions apply.



COLEY & PUNCH - EST# 2015 -

FISH





NOURISHGROUP.CO.NZ

OYSTER **TASTING**

BLUFF

- Southland -

Bluff oysters are the king of New Zealand oysters. They are grown slowly in the cold clean waters of Fovaeux Strait. They are firm, meaty and succulent with a briny sweet taste rich in zinc.



CLEVEDON COAST

- East Auckland -These are a Pacific rock oyster with a generous creamy meat quality and low salinity.



TE KOUMA

Chef's favorite! Te Kouma is a rock oyster with a beautiful sweetness and slight briny finish.



BIG GLORY BAY

- Stewart Island -Big in size and big in flavor! These are creamy and sweet with a wonderful lingering after taste.

Kaipara

Orongo Bay

AUCKLAND Te Matuku

Clevedon Mahurangi

NELSON Cloudy Bay

COROMANDEL Te Kouma Bay

OYSTER HOT SPOTS

MARLBOROUGH Sounds Tio Point

SOUTHLAND Bluff Big Glory Ba

Stewart Island

SIGN UP AND GO INTO THE DRAW T A \$250 VOUCHER SIGN UP TO OUR DATABASE IN ANY OF OUR FIVE VENUES;

EURO, THE CULPEPER, COLEY & PUNCH, THE CRAB SHACK AND FISH RESTAURANT AND GO INTO THE DRAW TO WIN A \$250 **NOURISH GROUP**

VOUCHER. Ask your waiter for more information Terms and Conditions apply.

AW SHUCKS OYSTERS ONSHOW THIS MONTH





