



OYSTER BAR

SEAFOOD AND CHAMPAGNE

DAVID JONES
FOOD HALL

Raw

Kingfish (A)
w/ Nam Jim Chilli
Coriander · Lime
Crispy Eschalots

Tuna (A)
w/ Salsa Rosa
Yellow Fin Tuna · Salsa

Salmon (A)
w/ Blood Orange
Eschalot · Chives
Olive Oil

\$26

Mixed sashimi (A)
Salmon · Tuna · Kingfish
Soy Sauce · Ginger
Wakame Salad
Small \$28 or Large \$50

Oysters

Sydney Rock Oyster
Pacific Oyster · Oyster of the day (A)
6 for \$35 or 12 for \$70

Pick your dressing
Citrus Mignonette · Nam Jim Dressing
Verjuice Cucumber Dressing · Finger Lime

Oysters (A)
Kilpatrick · Worcestershire · Bacon
6 for \$40 or 12 for \$78

Caviar

Oscietra Caviar (I)
Blinis · Crème Fraîche · Eschalot · Chives
10g \$130 or 20g \$255

Platters

Seafood Tower for 2 (M)
3 Pacific Oysters and Sydney Rock
2 Caviar Blinis and Lobster Sliders
6pc Sashimi and Prawns · Condiments
\$185

Cooked Tiger Prawns (A)
Marie Rose Sauce · Lemon
Half Doz \$34 or Doz \$68

Rock Lobster (A)
Lemon Butter · Mornay
Market Price *subject to availability

Rolls

Served with house crisps
Lobster Roll with Caviar (M) \$30
Prawn Roll (A) \$22

*Country of Origin: A Australian · M Mixed · I International

OUR HAPPY HOUR

Join us for \$2 Oysters & Champagne Pairing!

CHAMPAGNE PAIRING

Because oysters deserve good company

Mumm Cordon Rouge NV + 6 Oysters \$35

Bellebonne 'Bis' Sparkling + 6 Oysters \$27

Yuzu Champagne 75 + 6 Oysters \$30

* Choice of oyster and dressing applies

Monday to Wednesday: 4:00pm-6:00pm

Thursday: 5:30pm-7:30pm

Friday and Saturday: 4:00pm-6:00pm



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DRINKS

White

Moonah Estate Riesling
2026 Clare Valley, SA \$12

Moonah Estate Reserve Chardonnay
2025 Yarra Valley, VIC \$18

Moonah Estate Sauvignon Blanc
2025 Adelaide Hills, SA \$15

Moonah Estate Pinot Grigio
2025 King Valley, VIC \$15

Domaine Barat Chablis
2023 Chablis, FR \$30

Domaine Christian Salmon Sancerre
2024 Loire, FR \$30

Benjamin Darnaud Picpoul de Pinet
2024 Languedoc, FR \$15

Domäne Wachau Grüner Veltliner Smaragd
2025 Wachau, AT \$15

Sisu Riesling
2025 Coal River Valley, TAS \$15

Garagiste Merricks Chardonnay
2025 Mornington Peninsula, VIC \$24

Red

Moonah Estate Pinot Noir
2025 Yarra Valley, VIC \$15

Bannockburn Gamay
2024 Geelong, VIC \$20

Champagne

Mumm Cordon Rouge
NV Champagne, FR \$24

Pol Roger Brut Reserve "White Foil"
NV Champagne, FR \$30

Ruinart Blanc de Blancs
NV Champagne, FR \$42

Billecart-Salmon Brut Rosé
NV Champagne, FR \$42

Dom Pérignon Vintage
2015 Champagne, FR \$95

Beers & Cider

Peroni Nastro Azzurro \$12
Balter XPA \$14

Mountain Goat Hazy Apple Cider \$14
Heaps Normal XPA Non-alcoholic \$12

Rose

Moonah Estate Rosé
2026 Yarra Valley, VIC \$15

Aix Rosé
2025 Côtes de Provence, FR \$18

Cocktails

Aperol Spritz
Aperol, Prosecco, soda over ice
Vibrant, bittersweet and refreshing with a bright citrus finish.

Peach & Jasmine Spritz
White peach, fragrant jasmine tea, Prosecco, soda
Delicate, floral and sparkling.

Espresso Martini
Vodka, fresh espresso, coffee liqueur
Rich, smooth and perfectly balanced with a silky crema.

Yuzu Champagne 75
Gin, vibrant yuzu, Champagne, a delicate saline finish
Crisp, elegant and made for oysters.

\$20

Soft Drinks

Acqua Panna Still Water
San Pellegrino Sparkling Water
250ml \$6.5 or 1L \$13

Soft Drink Cans 375ml \$6

Juices

Allie's Juices \$10
Valencia Orange, Gingered Apple, Watermelon+, Love Beets, Daily Greens, Sublime Pine

CELEBRATE WITH THE OYSTER BAR

Join us here for your private event, or let us bring the experience to you.

Contact us: events@djoysterbar.com.au | info@djoysterbar.com.au | 0438 348 547

DAVID JONES, ELIZABETH ST SYDNEY



OYSTER BAR
SEAFOOD AND CHAMPAGNE

DAVID JONES
FOOD HALL

Champagne & Oyster Bar

Wine List

DAVID JONES, ELIZABETH ST SYDNEY

Our Philosophy



Our philosophy is simple: exceptional produce, genuine hospitality and the pleasure of indulgence. We celebrate the best of the sea through premium oysters, seafood and carefully considered accompaniments, complemented by champagne and wines selected to enhance the experience.

Our food is refined but uncomplicated, allowing quality, freshness and provenance to speak for themselves.

Above all, we want the oyster and champagne bar to feel luxurious yet approachable. Whether guests are enjoying a quick oyster and champagne or celebrating a special occasion, every visit should feel memorable.

These wines were chosen with one purpose: to make whatever you're eating taste better. I've built a list that rewards curiosity without punishing unfamiliarity. There is something here at every price point, and the cheaper bottles have been chosen with the same care as the expensive ones.

The list will evolve. Some bottles will come and go.

The philosophy won't: choose well, pour generously, drink what you enjoy.

List prepared by Tim Gilbert, Head of Beverages.

Vintages listed are current release and subject to change · Management reserves the right to substitute where necessary.

MOONAH ESTATE

Moonah Estate is our own label, set in Southern Gippsland overlooking Phillip Island. We liked it so much, we bought it. Each wine is a regional highlight drawn from benchmark sites around Australia, launching this spring, and we hope you love them as much as we do. We'd love to welcome you down to the estate to meet the winemaker and taste through the range. Please ask our manager for more information

Glass | Bottle

Moonah Estate, Riesling 2026 | Clare Valley, SA 12 | 60

From elevated Watervale sites, where red loam overlays deep limestone. Lifted floral aromas lead to lemon and lime, finishing with crisp, mineral acidity.

Moonah Estate, Reserve Chardonnay 2025 | Yarra Valley, VIC 18 | 80

Drawn from the valley's higher, cooler sites. Structured and textural, with the length and restraint the Yarra is known for.

Moonah Estate, Sauvignon Blanc 2025 | Adelaide Hills, SA 15 | 70

From Piccadilly Valley — grapefruit, lemon curd and white peach with a soft herbal edge. Restrained rather than pungent, finishing long and clean.

Moonah Estate, Pinot Grigio 2025 | King Valley, VIC 15 | 70

Planted by Italian migrant families in Victoria's alpine foothills. King Valley is now Australia's home for pinot grigio, its altitude built for fresh, textural whites.

Moonah Estate, Rosé 2026 | Yarra Valley, VIC 15 | 70

The Yarra's cool nights preserve acidity and hold colour pale, making it well suited to dry rosé. Delicate red berry and citrus, with a crisp, savoury finish. A clean, versatile pour alongside oysters and lighter seafood.

Moonah Estate, Pinot Noir 2025 | Yarra Valley, VIC 15 | 70

One of Australia's original cool-climate regions, its elevation and maritime influence built for pinot noir. Perfumed red fruit, fine tannin and savoury complexity.

Moonah Estate, Reserve Grenache 2025 | McLaren Vale, SA 85

Premium fruit drawn from across the Vale, including Seaview and Blewitt Springs. Red cherry and raspberry with the perfume, spice and texture McLaren Vale is known for.

CHAMPAGNE NON-VINTAGE

Glass | Bottle

Mumm Cordon Rouge NV | Champagne, FR 24 | 140

Rich dosage, biscuity depth — excellent backbone for saline oysters

Pol Roger, Brut Reserve 'White Foil' NV | Champagne, FR 30 | 170

Structured, fine mousse, apple and brioche — reliable at every service

Bollinger, Special Cuvée NV | Champagne, FR 170

Pinot-dominant, oxidative complexity — the red wine drinker's champagne

CHAMPAGNE BLANC DE BLANCS

Ruinart, Blanc de Blancs NV | Champagne, FR 42 | 240

Most accessible prestige BdB — chalk, citrus, pure chardonnay

CHAMPAGNE ROSÉ

Billecart-Salmon, Brut Rosé NV | Champagne, FR 42 | 235

The benchmark rosé champagne — strawberry, fine bead, versatile pairing

CHAMPAGNE PRESTIGE & VINTAGE

Krug Grande Cuvée NV | Champagne, FR 835

Multi-vintage, oxidative complexity. Rich, authoritative — needs no food

Louis Roederer, Cristal 2016 | Champagne, FR 810

Pinot-led, precise dosage. One of the great food champagnes

Dom Pérignon Vintage 2015 2015 | Champagne, FR 95 | 550

A warm, generous vintage. Rich brioche, ripe orchard fruit and extraordinary depth. The icon

AUSTRALIAN SPARKLING

Glass | Bottle

Bellebonne 'Bis' Blanc**NV | Pipers River, TAS****15 | 84**

Entry-tier Tasmanian traditional method — fine bead, fresh citrus, great accessible BTG pour

House of Arras, Grand Vintage**2016 | Tasmania****28 | 160**

The premium tier of Australian sparkling — serious competitor on any list

ZERO ALCOHOL SPARKLING

**French Bloom, L'Extra Brut 0.0%
Blanc de Blancs****NV | France****18 | 102**

Organic de-alcoholised chardonnay made in the traditional-method style, 0.0% alcohol. Fine bead and real structure, the credible zero-alcohol pour

FRENCH WHITE

Glass | Bottle

Domaine Barat Chablis**2023 | Chablis, FR****30 | 150**

Flint, lemon, direct acid line — lean and saline, a natural with raw oysters

Domaine Christian Salmon Sancerre**2024 | Loire, FR****30 | 150**

Flint and grapefruit, classic sauvignon blanc — the oyster reflex choice

Benjamin Darnaud Picpoul de Pinet**2024 | Languedoc, FR****15 | 70**

Crisp, citrus, high acid — classic Mediterranean oyster wine, a must for this concept

EUROPEAN WHITE

Glass | Bottle

Domäne Wachau Grüner
Veltliner Smaragd

2025 | Wachau, AT

15 | 70

White pepper, green herbs, high extract — excellent with butter-sauced fish

Dr Loosen Dr L Dry Riesling

2024 | Mosel, DE

58

Classic dry Mosel Riesling — slate minerality, precise acid, clean finish

AUSTRALIAN WHITE

Sisu Riesling

2025 | Coal River Valley, TAS

15 | 70

Direct-sourced. Tight, citrus-focused, elegant Tasmanian expression

Garagiste Merricks Chardonnay

2025 | Mornington Peninsula, VIC

24 | 110

Mornington single vineyard. Tight, nectarine, restrained oak
precise and food-oriented

ROSÉ

Glass | Bottle

Aix Rosé

2025 | Côtes de Provence, FR

18 | 90

Pale, dry, saline Provence rosé — natural with a plateau de fruits de mer

RED

Glass | Bottle

Bannockburn Gamay

2024 | Geelong, VIC

20 | 100

Light, juicy, zero tannin — works with salmon, tuna tartare, charcuterie

FORTIFIED

Lustau Manzanilla**Papirusa**

NV | Solera Reserva, ES

15 | 119

Aged under flor in Sanlúcar de Barrameda — chamomile, sea-spray, bone dry, with a light saline finish.

Arguably the most perfect oyster wine in existence.



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Celebrate with The Oyster Bar.

Join us here for your private event, or let us bring the experience to you.

Contact us

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