

MEDIA RELEASE

SHUCK RIGHT UP! THE OYSTER FESTIVAL IS HEADING TO BYRON!



The Morrison Bar & Oyster Room's famous oyster festival is heading to **Balcony Bar & Oyster Co.** After 3 successful events in Sydney, the festival will pop up at three separate locations for the first time ever. **Sean's Kitchen Adelaide** will launch their very own Oyster Festival, proudly taking the month of mollusc madness interstate, for the first time in the festival's history.

Throughout the month of August, **Executive Chef and Co-Owner Sean Connolly** will be shucking up a storm with an array of activities, unique menu items and offers to entice oyster lovers.

"This is one of my favourite times of the year, and the Oyster Festival is our way of celebrating Australia's great producers and sharing our passion for these delicious morsels", **says Sean Connolly.**

This year's festival boasts the largest selection of oysters, with rock and pacific varieties showcased from around the Australian coastline. The freshest, most decadent oysters will be delivered daily to **Balcony Bar** for oyster aficionados to slurp on all month long.

In true Byron style, **Balcony Bar & Oyster Co.** will be celebrating with the support of **Stone & Wood Brewing Co.** and offering their limited release 'Stone' beer on tap. The rich roasted cocoa aroma, caramel sweetness and dry finish in this brew will perfectly balance even the saltiest of oysters.



Balcony Bar Oyster festival will run from **Monday 1st August – Wednesday 31st August 2016**, with the following activities on offer:

- **'Oyster Hour'** – Presented by Piper Heidsieck, this Balcony favourite will be on every day, with oysters going for \$1 a pop between 5pm and 6pm throughout August.
- **Shucksational Beverages** – There will be Champagne offers from Piper Heidsieck through the month as well as the launch of highly anticipated Lagavulin 8-year-old Whiskey; complementary droppers will accompany every dozen oysters outside of oyster hour and Penicillin cocktails will be prepared for your sipping pleasure to help celebrate the brand's 200th anniversary. Oyster Shooters, perfectly paired wines, cocktails and beer specials will also entice throughout the month.
- **Oyster Masterclass** – Sean Connolly will be in venue to share his knowledge with oyster enthusiasts as he guides you through shucking and eating these delicate bivalves. With guest speakers from Stone & Wood, Piper and Lagavulin these legends will have you pairing like a pro in no time at all. Wednesday 31st August
- **Post to Play** – Every Monday and Thursday evening from 6pm give the oyster wheel a spin for the chance to win some awesome prizes including masterclass tickets, cocktails, beers and major prize a trip for two to Sydney.
- **Live Entertainment** – Tuesday nights from 9pm house DJ's will be spinning toe tapping tunes to get your body moving. Thursdays from 6pm Byron's best folk musicians will be on the Balcony serenading you while you dine.
- **Oyster Menu** - Oyster Lovers will be delighted by the specially crafted Oyster Menu from Executive Chef Sean Connolly, featuring the famous CarpetBag Steak as well as:

Chowder and Fries – creamy leek and oyster soup served with our famous Duck Fat Chips

Chicken Fried Oyster Tacos – served 'naked' with slaw, chipotle aioli

Cheeky Beef and Oyster Pot Pie – slow cooked beef cheek, oysters, barley, ale gravy

Pork Schnitzel and Oyster Mayo Sandwich – Pork loin, demi brioche bun, house pickles, oyster mayo

The Carpet Bag Steak – Oyster Stuffed Beef Tenderloin, Proscuitto, Greens, Café De Paris Sauce



Oyster Rockefeller – New Orleans White Gruyere Sauce, Greens and Chorizo

-ENDS-

Notes to editors:

Chef Sean Connolly is available for any media, interview and photo opportunities.

For more information, contact Gretta Brown at Balcony Bar & Oyster Co.

– gretta@balcony.com.au

Balcony Bar & Oyster Co. Corner Lawson & Jonson Streets, Byron Bay, NSW, 2481

Instagram: @balconybyronbay

Facebook: facebook.com/balconybyronbay

<http://www.balcony.com.au/>