



\$2 OYSTERS

*every monday, tuesday
and wednesday*

Only available at the high tops and the
bar until sold out. Minimum 6 per person

UPGRADE WITH



GLASS 19 / HALF BOTTLE 59 / BOTTLE 99
with a min. order of ½ dozen oysters

EXCLUSIVE TO **OYSTER**
Bar & Grill FROM 12PM-LATE



OYSTER SHOTS 9 ea

BLOODY MARY
vodka, celery leaf, tomato, horseradish

SAKE
mirin and orange

OYSTERS

The Atlantic serves Australia's freshest Pacific, Tasmanian and Sydney Rock oysters, flown in daily

Freshly shucked to order for your enjoyment.

Please see your waiter for today's selection

Natural 4.5 each Kilpatrick 5.5 each
minimum of three per region

CAVIAR

MALLOSAL SUPERIOR OSCIETRA CAVIAR 30g 180

Rich, clean taste with a full creamy finish, sustainable caviar with a deep brown to jet black hue with a medium-sized bead

Served with a selection of classic garnishes and blinis

CRAYFISH

CRAYFISH PLATTER (STANLEY, TAS)
served chilled with condiments

LIVE CRAYFISH (STANLEY, TAS)
served wood fire grilled with lemon wedges

Please see your waiter for today's Market Price

THE ATLANTIC SEAFOOD PLATTER

SEAFOOD PLATTER FOR TWO 290
SEAFOOD PLATTER FOR FOUR 580

Includes cold crayfish, a selection of freshly sliced sashimi, freshly shucked oysters, whole prawns, crab legs, scallops in the half shell with lime aioli.

Served chilled with condiments of:
Thai dressing, dill and horseradish crème fraîche, cucumber salsa, soy sauce, red wine vinegar

ENTREÉS

"CUCA" ANCHOVIES 14
in a tin

"CUCA" STUFFED BABY SQUID 15
in a tin

MUSHROOMS "EN PAPILLOTE" 14
miso butter

ALASKAN KING CRAB CAKES (2) 16
wasabi mayonnaise, pickled cucumber and mint salad

TEMPURA SOFT SHELL CRAB 15
jalapeno, ponzu

FISH & PRAWN, CORIANDER SPRING ROLLS (2) 15
plum sauce

CHILLI SALT CALAMARI 19
cucumber, coriander, harissa, dukkah

DIAMOND CLAM CHOWDER 15
corn, saffron, basil

TODAY'S CHILLED CATCH

The freshest catch from the ocean,
served on ice to retain their natural flavours

ALASKAN KING CRAB LEGS (ALASKA) 300g 50

TIGER PRAWNS (QUEENSLAND) 8 / 68 / 136
available per piece, ½ kilo or whole kilo

FROM THE GRILL

SPLIT LEADER PRAWN (1) 15
garlic chilli oil

GRILLED SEAFOOD SKEWER (2) 27
cassoulet of beans, carrots, spinach, jus gras

GRILLED BARRAMUNDI FILLET 28

300G FULL BLOOD BLACK ANGUS SCOTCH FILLET 53
wood fire grilled, sea salt, olive oil, lemon

250G O'CONNOR PASTURE FED BEEF EYE FILLET 54
wood fire grilled, sea salt, olive oil, lemon

400G O'CONNOR BRITISH BRED CLUB STEAK PASTURE FED 44
wood fire grilled, sea salt, olive oil, lemon

Sauce options available:
Beurre de Paris 5 ea | Bordelaise 5 ea

MAINS

THE ATLANTIC BEEF BURGER 24
brioche bun, beetroot relish,
cider caramelised onions, French fries

PRAWN SPAGHETTI 29
olive oil, garlic, chilli, parsley

THE ATLANTIC BEER BATTERED
FISH AND CHIPS 29
shoe string fries, lemon, tartar sauce

SIDES

SHOESTRING FRIES 9
lime aioli

RADICCHIO SALAD 11
crispy capers, kale, hydrated raisins,
caper, golden raisin dressing

WOOD FIRE GRILLED GREEN ZUCCHINI 9
garlic, shallot, goats curd, pine nuts

ROAST PUMPKIN SALAD 11
pumpkin scented with rosemary, baby spinach,
fetta, pumpkin seeds, balsamic glaze

OUR FEASTING MENU

65 per person, minimum 2 people

8 freshly shucked oysters
4 chilled prawns

-

Tempura Soft Shell Crab

Individually served fillets
of baby barramundi with
shoestring fries and radicchio salad

-

Buttermilk Panna cotta
ginger cake crumb, poached quince,
ginger and star anise ice cream