



OYSTER  
*Bar & Grill*  
12 PM - LATE

## SNACKS

OYSTERS - Australian Oyster Coast Rock Oysters served with shallot vinaigrette natural - choose Premium / Standard add Beluga Caviar add kilpatrick	6 / 5 18 ea 1 ea
TASTES OF THE OCEAN chef's daily selection	32
CRAB TOAST (4) hand picked spanner crab, avocado cream	16
SOFT SHELL CRAB BAO (3) pickled daikon, chilli, kim chi	26
ORTIZ ANCHOVIES tomato toast, chilli, lemon	22
GREEN FREEKEH SALAD greens, almonds, smoked goats curd	14
CUMIN SPICED CALAMARI almond skordalia	16
FISH & PRAWN SPRING ROLLS (2) coriander, nam jim	15
RAW ZUCCHINI AND PEA SALAD stracciatella, chilli, lemon, garlic chips	17
HUMPTY DOO BARRA WING fried with chilli jam	12
CHARGRILLED OCTOPUS garlic and oregano dressing	26
ATLANTIC KING PRAWN ROLL cos lettuce, chive	19

### OUR FEASTING MENU 75PP

*designed to share, minimum two guests*

FRESHLY SHUCKED OYSTERS  
shallot vinaigrette

TASTES OF THE OCEAN  
chef's selection

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HAND PICKED SPANNER CRAB TOAST  
avocado cream

CUMIN SPICED CALAMARI  
almond skordalia

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SOFT SHELL CRAB BAO  
pickled daikon, chilli, kim chi

MUSSELS  
tomato, garlic, chilli, basil, charred bread

*served with bitter leaf salad and chips*

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'SNICKERS BAR' PARFAIT  
Valrhona chocolate, roasted peanuts,  
salted caramel

## MAINS

MUSSELS tomato, garlic, chilli, basil, charred bread	29
THE ATLANTIC BURGER cheese, onion, pickle, mustard	24
KING PRAWN SPAGHETTI chilli, garlic, lemon, parsley	31
PINK ROCKLING SCHNITZEL chopped salad, kewpie	29
WOOD FIRE GRILLED MARKET FISH FILLET roasted pepper, capers, parsley salad	36
250G LITTLE JOE SIRLOIN STEAK herb and garlic butter, red wine jus, fries	46
220G GRASS FED BEEF FILLET MEDALLIONS herb and garlic butter, red wine jus, fries	48

## OCEAN TO PLATE

CAVIAR served with <i>crème fraîche</i> , chives, blinis Yarra Valley Virgin Salmon Roe - 30g Black Pearl Siberian Oscietra - 10g / 30g Beluga - 10g / 30g	68 88 / 260 330 / 555
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THE ATLANTIC SEAFOOD PLATTER Moreton Bay bugs, freshly shucked oysters, mussels, pipis, peeled prawns, marron, crab  <i>served chilled with condiments, for two or four</i>	155 PP
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CRAYFISH - half or whole served with grilled with herb butter served chilled with condiments	MP
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*please see your waiter for today's availability*

## SIDES

CHIPS herb salt	11
BITTER LEAF SALAD olive oil, lemon	11
CHARGRILLED BROCCOLINI olive oil, lemon	12

# \$2 OYSTERS

EVERY MONDAY, TUESDAY AND WEDNESDAY

Available from 3pm until sold out  
Minimum 6 per person



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