

A close-up photograph of two blue crabs resting on a bed of crushed ice. The crabs have a mottled brown and blue pattern on their shells and bright blue legs. The background is a soft-focus view of the ice.

OYSTER
Bar & Grill
12 PM - LATE

SNACKS

OYSTERS	
Australian Oyster Coast Rock Oysters served with shallot vinaigrette natural - Premium / Standard	6 / 5
add Beluga	18 ea
add kilpatrick	1 ea
CAVIAR	MP
please see your waiter for today's selection	
CRAB TOAST (4)	16
hand picked spanner crab, avocado cream	
SOFT SHELL CRAB BAO (3)	26
pickled daikon, chilli, kim chi	
ORTIZ ANCHOVIES	22
tomato toast, chilli, lemon	
CUMIN SPICED CALAMARI	16
almond skordalia	
SPRING ROLLS (2)	15
fish & prawn, coriander, nam jim	
HUMPTY DOO BARRA WING (1)	12
fried with chilli jam	
CHARGRILLED OCTOPUS	26
garlic and oregano dressing	
ATLANTIC KING PRAWN ROLL	19
cos lettuce, chive	

MAINS

MUSSELS	29
tomato, garlic, chilli, basil, charred bread	
THE ATLANTIC BURGER	24
cheese, onion, pickle, mustard	
PINK ROCKLING SCHNITZEL	29
chopped salad, kewpie	
WOOD FIRE GRILLED MARKET FISH FILLET	36
roasted pepper, capers, parsley salad	
250G LITTLE JOE SIRLOIN STEAK	46
herb and garlic butter, red wine jus, fries	
220G GRASS FED BEEF FILLET MEDALLIONS	48
herb and garlic butter, red wine jus, fries	
SIDES	
CHIPS	11
herb salt	
BITTER LEAF SALAD	11
olive oil, lemon	
CHARGRILLED BROCCOLINI	12
olive oil, lemon	

\$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

Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express).
Public Holiday Dining will incur a 10% Public Holiday surcharge.