



\$88  
SEAFOOD  
PLATTER

EXCLUSIVE TO

OYSTER  
*Bar & Grill*

FROM 12PM-LATE

# OYSTER

## Bar & Grill

### 12 PM - LATE

#### FRESHLY SHUCKED OYSTERS

minimum of three per region  
served with shallot vinaigrette

PACIFIC OYSTERS  
Natural 5 ea Kilpatrick 6 ea

ROCK OYSTERS  
Natural 5.5 ea Kilpatrick 6.5 ea

#### OYSTER BAR FEASTING MENU

75 per person | minimum of 2 guests

Natural Oysters  
freshly shucked

Tastes of the Ocean  
chef's daily selection

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Hand picked Spanner Crab Toast  
avocado cream

Buffalo Ricotta  
salsa verde, anchovies, charred toast

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Whole Market Fish  
chips and freekeh salad

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petit fours

#### CAVIAR

served with crème fraîche, chives, blinis  
BLACK PEARL SIBERIAN OSCIETRA 10g 88  
ARS ITALICA RUSSIAN OSCIETRA 10g 102  
STERLING ROYAL 10g 96  
BLACK PEARL SIBERIAN OSCIETRA 30g 260  
BELUGA 30g 310

#### PRAWNS

KING PRAWNS (QLD) 8 / 68 / 136  
available per piece, ½ kilo or whole kilo  
served with lemon

#### MARKET CRAB

SEASONAL FRESH CRAB  
served with lemon

Please see your waiter for today's  
Market Price and selection

#### CATCH OF THE DAY

WHOLE FISH FOR ONE  
Please see your waiter for today's  
Market Price and selection

#### CRAYFISH (STANLEY, TAS)

CRAYFISH PLATTER  
served chilled with condiments

WOOD FIRE GRILLED CRAYFISH  
served with herb butter

Please see your waiter for today's  
Market Price and availability

#### THE ATLANTIC SEAFOOD PLATTER

AVAILABLE FOR TWO OR FOUR 155PP

Moreton Bay bugs, mussels,  
freshly shucked oysters,  
clams, peeled prawns, marron, crab

*served chilled with condiments*

#### COLD AND RAW

MARINATED SPRING BAY MUSSELS 21  
chilli, crème fraîche

HIRAMASA KINGFISH 28  
lemon, peppercorn

SCALLOP CEVICHE 26  
chilli, coriander, lime

ORA KING SALMON 27  
ginger, chargrilled spring onion

YELLOWFIN TUNA 31  
wasabi, buttermilk dressing

PINK SNAPPER 26  
finger lime

TASTES OF THE OCEAN 42  
chef's daily selection

#### SNACKS

CRAB TOAST (4) 16  
hand picked spanner crab, avocado cream

ORTIZ ANCHOVIES 25  
tomato toast, chilli, lemon

SPLIT LEADER PRAWNS (2) 32  
chilli jam

FRIED WONTONS (3) 14  
prawn and scallop, nam jim

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

SPICED CAULIFLOWER 25  
beetroot, hazelnut, fried haloumi

BUFFALO RICOTTA 15  
salsa verde, anchovies, charred toast

CHILLI SALT CALAMARI 19  
cucumber, coriander, harissa, dukkah

ATLANTIC KING PRAWN ROLL 19  
cos lettuce, chive

SHER WAGYU 9+ STEAK SANGA 45  
special sauce, Vlados mustard,  
wagyu fat crisps

#### MAINS

THE ATLANTIC CHEESE BURGER 23  
cheese, onion, pickle, mustard

GRILLED BARRAMUNDI FILLET 36  
cos heart salad, green goddess dressing

KING PRAWN SPAGHETTI 31  
chilli, garlic, lemon, parsley

KING GEORGE WHITING SCHNITZEL 34  
sauce gribiche, Italian coleslaw

300G LITTLE JOE'S SCOTCH FILLET  
MARBLE SCORE 4+ PASTURE FED 58  
wood fire grilled, salsa verde, red wine jus

#### SIDES

CHIPS 11  
herb salt

BITTER LEAF SALAD 11  
olive oil, lemon

GREEN FREEKEH SALAD 12  
greens, almonds, smoked goats curd

#### CHEESE & DESSERT

CHEESE SELECTION (1) 15 / (3) 36  
walnut and fruit loaf, roasted walnuts,  
quince paste, muscatel, lavosh

'SNICKERS BAR' PARFAIT 22  
Valrhona chocolate, roasted peanuts,  
salted caramel

SELECTION OF SORBET 16

HAZELNUT AND CRANBERRY NOUGAT 13

APRICOT AND COINTREAU  
VALRHONA CHOCOLATE TRUFFLES 12