



\$88  
SEAFOOD  
PLATTER

EXCLUSIVE TO

OYSTER  
*Bar & Grill*

FROM 12PM-LATE

### 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

### 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

### PRAWNS

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

### MARKET CRAB

#### SEASONAL FRESH CRAB

served with lemon

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

### 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

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 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

### 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

# OYSTER Bar & Grill 12 PM - LATE

**We understand that within busy schedules the  
restaurant's opening times of 12pm to 3pm and 6pm  
to 11pm may not suit everyone, so we have decided to  
open our Oyster Bar kitchen**

**7 days a week, from 12pm to 1am**