

OYSTER

Bar & Grill

12 PM - LATE

\$88 SEAFOOD PLATTER
served chilled with condiments

mussels, prawns, crab,
 freshly shucked oysters

OYSTERS served natural with shallot vinaigrette / kilpatrick	4 / 5
TASTES OF THE OCEAN chef's daily selection	32
CAVIAR please see your waiter for today's selection	MP
OYSTER PO' BOY (2) tempura oyster, pickled vegetable, Sriracha mayonnaise	16
HAND PICKED SPANNER CRAB TOAST (4) avocado cream	16
WHIPPED COD ROE flat bread, lemon	15
ORTIZ ANCHOVIES tomato toast, chilli, lemon	22
SPLIT LEADER PRAWNS (2) chilli jam	30
GREEN FREEKEH SALAD greens, almonds, smoked goats curd	14
BBQ LAMB CUTLET (1) chimichurri	9
FISH & PRAWN SPRING ROLLS (2) fish, coriander, nam jim	15
SPICED CAULIFLOWER SALAD beetroot, hazelnut, fried haloumi	22
BUFFALO RICOTTA salsa verde, anchovies, charred toast	15
PORK BELLY BAO (1) kim chi, pickles, chilli	8
18 MONTH JAMON IBERICO (50G) house made lavosh	28
ATLANTIC KING PRAWN ROLL cos lettuce, chive	19
FEASTING MENU minimum two guests <i>please see your waiter for today's menu</i>	75PP
THE ATLANTIC SEAFOOD PLATTER <i>served chilled with condiments, for two or four</i> Moreton Bay bugs, mussels, freshly shucked oysters, clams, peeled prawns, marron, crab	155PP
WOOD FIRE GRILLED CRAYFISH served with herb butter <i>please see your waiter for today's availability</i>	MP
MUSSELS WHITE WINE leek, parsley, garlic, charred bread	28
THE ATLANTIC BURGER cheese, onion, pickle, mustard	23
KING PRAWN SPAGHETTI chilli, garlic, lemon, parsley	31
CRUMBED LOCAL FLAT HEAD sauce gribiche, lemon	28
MARKET FISH FILLET wood fire grilled, lemon, olive oil	MP
MARKET WHOLE FISH garlic and oregano dressing	MP
200G LITTLE JOE'S SIRLOIN MINUTE STEAK herb and garlic butter, red wine jus	38
CHIPS herb salt	11
BITTER LEAF SALAD olive oil, lemon	11

Public Holiday Dining will incur a 10% Public Holiday surcharge.

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