

OYSTER

Bar & Grill

12 PM - LATE

\$88 SEAFOOD PLATTER
served chilled with condiments

mussels, prawns, crab,
 freshly shucked oysters

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| OYSTERS served natural with shallot vinaigrette / kilpatrick | 4 / 5 |
| 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 |
| 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 |
| MUSSELS WHITE WINE leek, parsley, garlic, charred bread | 28 |
| THE ATLANTIC BURGER cheese, onion, pickle, mustard | 23 |
| CRUMBED LOCAL FLAT HEAD sauce gribiche, lemon | 28 |
| 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).

Please note this is the reduced menu served outside of restaurant service times.