



OYSTER  
*Bar & Grill*  
12 PM - LATE

## SNACKS

OYSTERS served with shallot vinaigrette natural - choose Pacific / Rock add Beluga Caviar add kilpatrick	4 / 5 18 ea 1 ea
TASTES OF THE OCEAN chef's daily selection	32
CAVIAR please see your waiter for today's selection	MP
CRAB TOAST (4) hand picked spanner crab, avocado cream	16
SOFT SHELL CRAB BAO (3) pickled daikon, chilli, kim chi	26
ORTIZ ANCHOVIES tomato toast, chilli, lemon	22
GREEN FREEKEH SALAD greens, almonds, smoked goats curd	14
CUMIN SPICED CALAMARI almond skordalia	16
FISH & PRAWN SPRING ROLLS (2) coriander, nam jim	15
ASPARAGUS & STRACCIATELLA SALAD black garlic, bonito flakes, extra virgin olive oil	22
BUFFALO RICOTTA salsa verde, anchovies, charred toast	15
CHARGRILLED OCTOPUS garlic and oregano dressing	26
ATLANTIC KING PRAWN ROLL cos lettuce, chive	19

### OUR FEASTING MENU 75PP

*designed to share, minimum two guests*

FRESHLY SHUCKED OYSTERS  
shallot vinaigrette

TASTES OF THE OCEAN  
chef's selection

-  
HAND PICKED SPANNER CRAB TOAST  
avocado cream

CUMIN SPICED CALAMARI  
almond skordalia

-  
SOFT SHELL CRAB BAO  
pickled daikon, chilli, kim chi

MUSSELS  
tomato, garlic, chilli, basil, charred bread

*served with bitter leaf salad and chips*

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

## MAINS

MUSSELS tomato, garlic, chilli, basil, charred bread	29
THE ATLANTIC BURGER cheese, onion, pickle, mustard	24
KING PRAWN SPAGHETTI chilli, garlic, lemon, parsley	31
CRUMBED LOCAL FLAT HEAD sauce gribiche, pickled onions, mâche	29
WOOD FIRE GRILLED MARKET FISH FILLET roasted pepper, capers, parsley salad	36
250G LITTLE JOE SIRLOIN STEAK herb and garlic butter, red wine jus, fries	46
220G GRASS FED BEEF FILLET MEDALLIONS herb and garlic butter, red wine jus, fries	48

## OCEAN TO PLATE

THE ATLANTIC SEAFOOD PLATTER 155 PP  
Moreton Bay bugs, mussels, freshly shucked  
oysters, clams, peeled prawns, marron, crab

*served chilled with condiments, for two or four*

CRAYFISH - half or whole MP  
served with grilled with herb butter  
served chilled with condiments

*please see your waiter for today's availability*

## 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 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.