

A close-up photograph of two blue crabs resting on a bed of crushed ice. The crabs have a mottled brown and blue pattern on their shells and bright blue legs. The background is a soft-focus view of the ice.

OYSTER
Bar & Grill
12 PM - LATE

SNACKS

OYSTERS

served with shallot vinaigrette
natural - choose Pacific / Rock 4 / 5
add Beluga 18 ea
add kilpatrick 1 ea

CAVIAR

please see your waiter for
today's selection MP

CRAB TOAST (4)

hand picked spanner crab, 16
avocado cream

SOFT SHELL CRAB BAO (3)

pickled daikon, chilli, kim chi 26

ORTIZ ANCHOVIES

tomato toast, chilli, lemon 22

CUMIN SPICED CALAMARI

almond skordalia 16

SPRING ROLLS (2)

fish & prawn, coriander, nam jim 15

BUFFALO RICOTTA

salsa verde, anchovies, 15
charred toast

CHARGRILLED OCTOPUS

garlic and oregano dressing 26

ATLANTIC KING PRAWN ROLL

cos lettuce, chive 19

MAINS

MUSSELS

tomato, garlic, chilli, basil, 29
charred bread

THE ATLANTIC BURGER

cheese, onion, pickle, mustard 24

CRUMBED LOCAL FLAT HEAD

sauce gribiche, 29
pickled onions, mâche

WOOD FIRE GRILLED

MARKET FISH FILLET 36

roasted pepper, capers,
parsley salad

250G LITTLE JOE SIRLOIN STEAK 46

herb and garlic butter,
red wine jus, fries

220G GRASS FED

BEEF FILLET MEDALLIONS 48

herb and garlic butter,
red wine jus, fries

SIDES

CHIPS

herb salt 11

BITTER LEAF SALAD

olive oil, lemon 11

CHARGRILLED BROCCOLINI

olive oil, lemon 12

\$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