OYSTER Bar & Grill
12 PM - LATE
SNACKS

**OYSTERS** - Australian Oyster Coast Rock Oysters
served with shallot vinaigrette natural - choose Premium / Standard  6 / 5
add Beluga Caviar  18 ea
add kilpatrick  1 ea

TASTES OF THE OCEAN
chef's daily selection  32

**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

**RAW ZUCCHINI AND PEA SALAD**
stracciatella, chilli, lemon, garlic chips  17

**HUMPTY DOO BARRA WING**
fried with chilli jam  12

**CHARGRILLED OCTOPUS**
garlic and oregano dressing  26

**ATLANTIC KING PRAWN ROLL**
cos lettuce, chive  19

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, cos  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**

**CAVIAR**
served with crème fraîche, chives, blinis Black Pearl Siberian Oscietra - 10g / 30g Beluga - 10g / 30g  88 / 260  330 / 555

**THE ATLANTIC SEAFOOD PLATTER**
Moreton Bay bugs, freshly shucked oysters, mussels, diamond clams, peeled prawns, marron, crab served chilled with condiments, for two or four  155 PP

**CRAYFISH** - half or whole served with grilled with herb butter served chilled with condiments
please see your waiter for today's availability

SIDES

**CHIPS herb salt**  11

**BITTER LEAF SALAD olive oil, lemon**  11

**CHARGRILLED BROCCOLINI olive oil, lemon**  12

**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

**A TASTE OF LUNAR LUCK**

*$88 SEAFOOD PLATTER*
Available from Monday 4th February
to Tuesday 19th February 2019

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.