

A close-up photograph of two blue crabs resting on a bed of crushed ice. The crabs' shells are a dark, mottled brown, while their legs and claws are a vibrant blue. The background is a soft-focus, light-colored surface, likely a table or counter.

OYSTER
Bar & Grill
12 PM - LATE

SNACKS

OYSTERS

Australian Oyster Coast Rock and Pacific Oysters

served with shallot vinaigrette

natural - Rock / Pacific

add Beluga

add kilpatrick

6 / 5
18 ea
1 ea

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

CUMIN SPICED CALAMARI

almond skordalia

16

SPRING ROLLS (2)

fish & prawn, coriander, nam jim

15

HUMPTY DOO BARRA WING (1)

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

PINK ROCKLING SCHNITZEL

chopped salad, kewpie

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

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 from 12pm 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.