SNACKS
OYSTERS - Australian Oyster Coast Rock and Pacific Oysters served with shallot vinaigrette natural - choose Rock / Pacific 6 / 5 add Beluga Caviar 18 ea add kilpatrick 1 ea

CHARGRILLED BREAD olive oil, vinegar 4

TASTES OF THE OCEAN chef's daily selection 32

CRAB TOAST (4) hand picked spanner crab, avocado cream 16

TEMPURA SOFT SHELL CRAB nuoc cham, herb salad 26

ANCHOVY TOAST peppers, Olasagasti anchovies, chilli 12 ea

GREEN FREEKEH SALAD greens, almonds, smoked goats curd 14

CUMIN SPICED CALAMARI almond skordalia 16

FISH & PRAWN SPRING ROLLS (2) coriander, nam jim 15

BEETROOT, SPICED QUINCE stracciatella, fried buckwheat 22

HUMPTY DOO BARRA WING fried with chili jam 12

CHARGRILLED OCTOPUS taramasalata, olives, pickles, chili 28

ATLANTIC KING PRAWN ROLL cos lettuce, chive 19

MAINS
MUSSELS tomato, garlic, chili, basil, charred bread 29

THE ATLANTIC BURGER cheese, onion, pickle, mustard 24

KING PRAWN SPAGHETTI chilli, garlic, lemon, parsley 31

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

OCEAN TO PLATE
CAVIAIR served with crème fraîche, chives, blinis
Yarra Valley Virgin Salmon Roe - 30g 68
Black Pearl Siberian Oscietra - 10g / 30g Beluga - 30g / 50g 88 / 260 330 / 555

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

CRAYFISH - half or whole served with grilled with coral butter please see your waiter for today's availability MP

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

TEMPURA SOFT SHELL CRAB nuoc cham, herb salad

MUSSELS tomato, garlic, chili, basil, charred bread served with chips

‘SNICKERS BAR’ PARFAIT Valrhona chocolate, roasted peanuts, salted caramel

$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.