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

CHARGRILLED BREAD
  olive, chive and parmesan dip 12

JAMÓN IBÉRICO
  lavosh 18

TASTES OF THE OCEAN
  chef's daily selection 32

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

FRIED SOFT SHELL CRAB
  nuoc cham, herb salad 26

ANCHOVY TOAST
  peppers, Olasagasti anchovies, chilli 12 ea

TEMPURA FRIED PRAWNS
  ponzu dipping sauce 16

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

STUFFED ZUCCHINI FLOWERS
  stracciatella, fermented chilli labne 27

HUMPTY DOO BARRA WING
  fried with chilli jam 12

CHARGRILLED OCTOPUS
  taramasalata, olives, pickles, chilli 28

ATLANTIC KING PRAWN ROLL
  cos lettuce, chive 19

CHEESE AND SPINACH EMPANADAS (3)
  pickled red onion, coriander 14

PINK ROCKLING FINGERS
  yoghurt tartare 18

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

WOOD FIRE GRILLED MARKET FISH FILLET
  roasted pepper, capers, parsley salad 36

250G LITTLE JOE SIRLOIN STEAK
  chimmichurri butter, red wine jus, fries 46

220G GRASS FED BEEF FILLET MEDALLIONS
  chimmichurri butter, red wine jus, fries 48

OCEAN TO PLATE
CAVIAR
  served with crème fraîche, chives, blinis 68
  Yarra Valley Virgin Salmon Roe - 30g 18
  Black Pearl Siberian Ossetra - 10g / 30g 88 / 260
  Beluga - 30g / 50g 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

CRAYFISH - half or whole
  served with grilled with coral butter

please see your waiter for today's availability

SIDES
CHIPS herb salt

BITTER LEAF SALAD olive oil, lemon

CHARGRILLED ASPARAGUS olive oil, lemon

GREEN FREEKEH SALAD
  greens, almonds, smoked goats curd

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

TEMPURA FRIED PRAWNS
  ponzu dipping sauce

FRIED 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

CAVIAR & SPARKLING
  Available Everyday from 12pm until sold out

Indulge with Sterling Caviar, crème fraîche, blinis and Stefano Lubiana Sparkling Wine

10g tin + 2 glasses of Stefano Lubiana $88

30g tin + 1 bottle Stefano Lubiana $210

MELBOURNE CUP LUNCH
  Celebrate with a 3 course lunch, live racing footage and sweepstakes $125pp

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.

speak to one of our friendly staff today to book in