

## 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	
CHARGRILLED BREAD olive oil, vinegar	4	
CAVIAR please see your waiter for today's selection	MP	
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	
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 taramasalata, olives, pickles, chil	28 li	

## 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
L	220G GRASS FED BEEF FILLET MEDALLIONS herb and garlic butter, red wine jus, fries	48
	SIDES	
	CHIPS herb salt	11
	GARDEN LEAF SALAD shallot and chive dressing	12
	CHARGRILLED ASPARAGUS olive oil, lemon	12

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

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.