



OYSTER
Bar & Grill
12 PM - LATE

SNACKS

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| FRESHLY SHUCKED APPELLATION OYSTERS <i>check with your waiter for today's estuaries served with shallot vinaigrette</i> | 6 ea 18 ea |
| natural | 1 ea |
| add Beluga Caviar or add kilpatrick | |
| CHARGRILLED BREAD | 12 |
| olive, chive and parmesan dip | |
| 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 |
| SHAVED ZUCCHINI & SQUASH stracciatella, chilli, garlic, mint | 22 |
| 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 |
| FISH FINGERS tartare, lemon | 18 |

OUR FEASTING MENU 75PP

designed to share, minimum two guests

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| 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, chilli, basil, charred bread <i>served with chips</i> | |
| - | |
| 'SNICKERS BAR' PARFAIT Valrhona chocolate, roasted peanuts, salted caramel | |

MAINS

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|---|----|
| MUSSELS tomato, garlic, chilli, 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

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|---|-----------|
| CAVIAR <i>served with crème fraîche, chives, blinis</i> | |
| Yarra Valley Virgin Salmon Roe - 30g | 68 |
| Black Pearl Siberian Oscietra - 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 | 155 PP |
| <i>served chilled with condiments, for two or four</i> | |
| CRAYFISH - half or whole <i>served with anchovy and tarragon butter</i> | MP |
| <i>please see your waiter for today's availability</i> | |

SIDES

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|---|----|
| CHIPS herb salt | 11 |
| GARDEN LEAF SALAD shallot and chive dressing | 11 |
| CHARGRILLED BROCCOLINI olive oil, lemon | 12 |
| GREEN FREEKEH SALAD greens, almonds, smoked goats curd | 14 |

CAVIAR & SPARKLING

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

Available Everyday from 12pm until sold out

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.