

A close-up photograph of two blue crabs resting on a bed of crushed ice. The crabs have a mottled brown and blue pattern on their shells and bright blue legs. The background is a soft-focus view of the ice.

OYSTER
Bar & Grill
12 PM - LATE

SNACKS

FRESHLY SHUCKED APPELLATION OYSTERS <i>check with your waiter for today's estuaries served with shallot vinaigrette</i>	
natural	6
add Beluga	18 ea
add kilpatrick	1 ea
 CHARGRILLED BREAD	 12
olive, chive and parmesan dip	
 CAVIAR	 MP
please see your waiter for today's selection	
 CRAB TOAST (4)	 16
hand picked spanner crab, avocado cream	
 FRIED SOFT SHELL CRAB	 26
nuoc cham, herb salad	
 ANCHOVY TOAST	 12 ea
peppers, Olasagasti anchovies, chilli	
 TEMPURA FRIED PRAWNS	 16
ponzu dipping sauce	
 SPRING ROLLS (2)	 15
fish & prawn, coriander, nam jim	
 HUMPTY DOO BARRA WING (1)	 12
fried with chilli jam	
 CHARGRILLED OCTOPUS	 28
taramasalata, olives, pickles, chilli	
 ATLANTIC KING PRAWN ROLL	 19
cos lettuce, chive	

SNACKS continued

CHEESE AND SPINACH EMPANADAS (3) pickled red onion, coriander	14
 FISH FINGERS	 18
tartare, lemon	

MAINS

MUSSELS	29
tomato, garlic, chilli, basil, charred bread	
 THE ATLANTIC BURGER	 24
cheese, onion, pickle, mustard	
 WOOD FIRE GRILLED MARKET FISH FILLET	 36
roasted pepper, capers, parsley salad	
 250G LITTLE JOE SIRLOIN STEAK	 46
chimmichurri butter, red wine jus, fries	
 220G GRASS FED BEEF FILLET MEDALLIONS	 48
chimmichurri butter, red wine jus, fries	

SIDES

CHIPS	11
herb salt	
 GARDEN LEAF SALAD	 12
shallot and chive dressing	
 CHARGRILLED BROCCOLINI	 12
olive oil, lemon	

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