SNACKS

FRESHLY SHUCKED APPELLATION OYSTERS
check with your waiter for today’s estuaries
served with shallot vinaigrette 6 ea
natural 18 ea
add Beluga Caviar or add kilpatrick

CHARGRILLED BREAD
olive, chive and parmesan dip

TASTES OF THE OCEAN
chef’s daily selection

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

FRIED SOFT SHELL CRAB
nuoc cham, herb salad

ANCHOVY TOAST
peppers, Olasagasti anchovies, chilli

TEMPURA FRIED PRAWNS
ponzu dipping sauce

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

SHAVED ZUCCHINI & SQUASH
stracciatella, chilli, garlic, mint

HUMPTY DOO BARRA WING
fried with chilli jam

CHARGRILLED OCTOPUS
taramasalata, olives, pickles, chilli

ATLANTIC KING PRAWN ROLL
cos lettuce, chive

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

FISH FINGERS
tartare, lemon

MAINS

MUSSELS
tomato, garlic, chilli, basil, charred bread

THE ATLANTIC BURGER
cheese, onion, pickle, mustard

KING PRAWN SPAGHETTI
chilli, garlic, lemon, parsley

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

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

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

OCEAN TO PLATE

CAVIAR
served with crème fraîche, chives, blinis
Yarra Valley Virgin Salmon Roe - 30g 68
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 anchovy and tarragon butter
please see your waiter for today’s availability

SIDES

CHIPS herb salt

GARDEN LEAF SALAD
shallot and chive dressing

CHARGRILLED BROCCOLINI 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, chilli, basil, charred bread
served with chips

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

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 Everydym 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.