



Tuesday to Saturday • 12pm - Late
Summer 2016

LOBSTER & FRIES

— 20

CHOOSE ONE

NAKED LOBSTER ROLL

*Buttered lobster, lettuce,
lemon mayonnaise & chives*

ASIAN LOBSTER ROLL

*Cabbage, wasabi mayo, avocado,
cucumber & miso vinaigrette*

OYSTER PO'BOY

*Battered rock oysters, fennel,
capers, herbs & yuzu mayo*

PRAWN PANZANELLA SALAD

*Avocado, sourdough,
smoked tomato sorbet & extra
virgin olive oil*

CHOOSE ONE

HANDCUT SWEET POTATO CHIPS


HAND CUT AGRIA WEDGES

FRENCH FRIES

*All come with rosemary salt,
parmesan & aioli*

AND BE SURE TO..

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LIQUOR

HARD WORK
PAYS OFF.

IT ALSO PAYS FOR
THE NEXT ROUND.



ADMIRAL'S SALUTE

*An elegant blend of Bacardi 8,
Italian aperitif wine, house made
grenadine with a nutty finish
from the fino sherry all
brought together with a
blend of peach and
Angostura bitters — 16*

EAU DE MOINE

*Tanqueray, Chartreuse,
lemon juice, house made
chamomile syrup and tiki
bitters topped with tonic
water — 18*

GUNPOWDER GROG

*Pineapple infused Bacardi
Oakheart, house made chilli
syrup, pineapple juice, lime
juice and sugar — 20*

OSTRO ELDERSOUR

*An Ostro summer favourite.
Tanqueray Gin, St Germain
elderflower liqueur,
Fruitlab jasmine liqueur,
fresh lemon and eggwhite
— 18*

THE DECK

AT OSTRO

OYSTERS

*Natural w/ lemon or
beer battered with yuzu
mayonnaise — MP*

MARINATED OLIVES

— 12

CHARCUTERIE

*Selection of cured meats,
pickles & pan catalan
— 18*

CRUMBED GOATS CHEESE

*Quince aioli
— 12*

ROAST CORN

*Brick pastry, green chilli,
cheese & coriander
— 14*

CRISPY FRIED CHICKEN THIGH

*Kimchi mayonnaise & radish
— 21*

CHARGRILLED LAMB SKEWER

*Fino, paprika, garlic, oregano
& minted yoghurt
— 21*

THE DECK BURGER & CHIPS

*Brioche bun, beetroot relish,
guindillas, smoked cheddar &
pickled radish
— 28*