

# THE ATLANTIC

OCEAN TO PLATE

## Express Lunch

Monday - Friday

### ENTREE

*choice of the following*

**Atlantic Prawn Cocktail**

rockmelon, apple, soft boiled quail egg

**Diamond Clam Chowder**

corn, saffron, basil

**Tempura Soft Shell Crab \***

jalapeno, ponzu

**Cos Lettuce Salad**

orange segments, baby beets, lemon yoghurt dressing

### MAIN

*choice of the following*

**Wood Fire Grilled Barramundi**

mixed leaf salad, lemon

**The Atlantic Beer Battered Fish and Chips**

russet Burbank chips, lemon, tartar sauce

**250g Wood Fire Grilled Beef Sirloin**

sea salt, olive oil, lemon

**Spaghetti of Grilled Zucchini and Eggplant**

red onion, basil, tomato, balsamic vinegar

### SIDES

*additional \$9 each*

**Radicchio Salad**, fennel, pears, lemon olive oil dressing

**Wood Fire Grilled Green Zucchini**, garlic, shallot, goats curd, pine nuts

**Thrice Cooked Russet Potatoes**, rosemary, garlic, sea salt

### DESSERT

*choice of the following*

**Mango Cassonade**

passionfruit gel, sour mango, coconut sorbet

**Selection of Sorbet**

*Please see your waiter for today's selection*

**Cheese Selection**

Australian and European varieties, olive bread

*2 courses, \$45 per person / 3 courses, \$55 per person*

*\* Dishes are inspired from The Atlantic at Home cookbook*

*All credit card payments will incur a 1.65% processing fee*

*This menu is not valid with the complimentary valet parking lunch offer or on Public Holidays*