

THE ATLANTIC

OCEAN TO PLATE

The Atlantic takes responsibility for the part we play to protect our world's oceans.

We do this by only sourcing all of our seafood from specialist suppliers, whom pride themselves on providing a superior product of wild and sustainable seafood, the quality is incomparable.

Executive Chef, Donovan Cooke has created a series of menus designed to excite the senses. Every dish is carefully considered and complimented by our extensive wine selection.

SAMPLE MENU

Christmas

Sunday 25th December

New Years Eve

Saturday 31st November

Choice of Entrée, Main & Dessert

inclusive of sides to share & coffee or tea



The Atlantic at Home cookbook

Purchase your personalized copy when making your booking for \$40.00 (R.R.P \$49.95)

Fillet a fish? Prepare a salmon tartare? *The Atlantic at Home* is filled with tips and recipes, from The Atlantic restaurant's much-lauded executive chef Donovan Cooke.

Cooke is passionate about seafood and determined to help even the most reluctant seafood cook get into the kitchen and gain confidence handling seafood.

Profiles on seafood producers, lists of pantry staples and equipment lists, as well as an alternative seafood species chart, support the 70 recipes that the chef has amassed in his 30 years of cooking and prepares regularly in the award-winning restaurant.

Enquire today to have your copy personally signed by Donovan himself.

ENTREES

COLD STARTERS

½ Dozen Freshly Shucked Oysters
Australia's freshest oysters, flown in daily

Hiramasa Kingfish Carpaccio
black olive oil, confit tomatoes, capers,
preserved lemon, yuzu vinaigrette

Smoked Rainbow Trout
Dashi braised daikon, goat's curd, raspberry, beetroot, mint

Salad of Crayfish
parma ham, compressed rock melon,
chilled Sauternes cantaloupe soup, ice plant herb

Atlantic Seafood Cocktail *
crab meat, scallop, moreton bay bug, prawn, iceberg,
rockmelon, apple, basil, soft boiled quail egg

Spring Heirloom Vegetable Salad
heirloom carrots, baby leeks, baby fennel,
blood orange, orange vinaigrette, coriander

HOT STARTERS

Diamond Clam Chowder
corn, saffron, basil

Garlic Tiger Prawns
garlic, olive oil, white wine, parsley, fried shallots

Tempura Soft Shell Crab *
jalapeño, ponzu

Wood Fire Grilled Calamari *
radicchio, marinated potato, caper,
red onion, parsley, garlic croutons

Crispy Skin Berkshire Pork Belly
red wine braised cabbage, caramelised spiced apple,
orange and mustard dressing

AVAILABLE FOR ENTRÉE OR MAIN

Moreton Bay Bug Spaghetti *

olive oil, garlic, chilli, parsley

Risotto of Asparagus and Fennel

preserved lemon, basil, parmesan

Spaghetti of Roast Pumpkin and Grilled Baby Corn

herb pesto

MAINS

FISH ON THE BONE

John Dory (Eden, NSW) small, silky flakes, delicate, sweet, white fleshed fish

Baby Snapper (Port Phillip Bay, VIC) delicate, soft textured, white fleshed fish

King George Whiting (Port Franklin, VIC) subtle, delicate, white fleshed fish

Whole fish available wood fire grilled, roasted or steamed, served with lemon wedges

Available upon request – olive oil, garlic, chilli and anchovy sauce

FISH FILLETS

The Atlantic Beer Battered Fish and Chips *

russet Burbank chips, lemon, tartar sauce

Wood Fire Grilled Barramundi Fillet

mixed leaf salad, lemon

Olive Oil Confit Ora King Salmon

aromatic vegetables, natural oysters,
blood orange, orange and aromatic spice emulsion

Steamed Baby Snapper Fillets

sautéed prawns, grilled fennel, apple and crushed almond balls, shellfish foam

Wood Fire Grilled Tuna

tempura zucchini flower stuffed with scallop and dill,
sautéed Mediterranean vegetables, balsamic gel

MAINS CONTINUED

FROM THE LAND

Slow Roast Free Range Chicken Breast
asparagus, peas, grilled confit kipfler potatoes, confit tomato, white wine jus

Slow Roasted Miso Marinated Lamb Rack
grilled broccolini, black garlic puree,
smoked eggplant croquette, floral tuile, garlic lamb jus

Pan Seared Spiced Duck Breast
sour beetroot puree, liquorice gel, roast daikon,
braised shiitake mushrooms, star anise jus

300g Full Blood Black Angus Scotch Fillet
wood fire grilled, sea salt, olive oil, lemon

250g John Dee Black Angus Beef Tenderloin
wood fire grilled, sea salt, olive oil, lemon

SIDE DISHES

**Please select 2 sides from the below, for the table*

SALADS

- Radicchio Salad** fennel, pears, lemon olive oil dressing
- Cos Lettuce Salad** marinated green olives, grilled king oyster mushroom,
garlic croutons, parmesan dressing
- Mixed Young Leaf Salad** cherry tomatoes, cucumber, witlof, French dressing
- Waldorf Salad** iceberg, celery, green apple, dried currants,
toasted walnuts, walnut dressing

VEGETABLES

- Sautéed Green Asparagus** chopped egg, brioche crumb, shaved parmesan
- Wood Fire Grilled Green Zucchini** garlic, shallot, goats curd, pine nuts
- Broccolini** preserve lemon, fried capers, herb emulsion
- Thrice Cooked Russet Potatoes** rosemary, garlic, sea salt
- Russet Burbank Chips**
- Mashed Bintje Potatoes** butter, cream

CHILDREN'S 3 COURSE MENU

ENTRÉE

Spaghettini

rich homemade Napoli sauce, shaved parmesan

MAIN

Battered Flathead

hand cut Russet Burbank chips, tartar sauce

Organic Chicken Breaded Schnitzel

hand cut Russet Burbank chips, tomato sauce

DESSERT

Trio of Ice Cream

vanilla, strawberry, chocolate

CHEESE

**3 varieties, served with accompaniments*

Yarra Valley Dairy Black Savourine , Goat's milk, semi-matured	Yarra Valley, Victoria
Tunworth , Cow's milk, soft	Hampshire, United Kingdom
Mimolette Vieille , Cow's milk, semi-hard	Normandy, France
Colston Bassett Stilton , Cows' milk, blue vein	Nottinghamshire, United Kingdom

DESSERT

Valrhona Chocolate and Raspberry Tart

lime meringue, lemon and lime gel,
salted pistachio, bitter chocolate sorbet

Green Tea Tiramisu

chocolate lady finger, chocolate crispy pearl, chocolate lace,
white sesame soil, Kahlua syrup, green tea sauce, soya milk ice cream

Strawberry Parfait

peanut butter crunch, balsamic marinated strawberry salad,
champagne mascarpone foam

White Chocolate Panna Cotta

caramelised cinnamon banana, passionfruit jelly,
passionfruit and banana sorbet

'Piña Colada' Cassonade

dried pineapple chips, dark rum syrup, coconut sorbet

Selection of Sorbet

Please see your waiter for today's selection

PETIT FOURS, Additional Item

Apple and Cinnamon, Valrhona Chocolate Truffles	\$10
Raspberry and Pistachio Nougat	\$13
Salted Caramel Crunch	\$9

DESSERT COCKTAILS

Espresso Martini	
Wyborowa Vodka, Kahlua, Creme de Cacao, espresso	\$25
Chocolate Martini	
Wyborowa Vodka, Baileys, house made chocolate sauce	\$25
Lemon Tart Martini	
Lemoncello, Licor 43, Lemon Curd, Cream, Burnt Foam	\$25

ADDITIONAL ITEMS

**charged in supplement of the per person price*

CRAYFISH

Crayfish Platter (Stanley, TAS) served chilled with condiments

Available half or whole

Market Price

CAVIAR

Mallosal Superior Oscietra Caviar
blini, classic garnish

30g

Market Price

*rich, clean taste with a full creamy finish,
sustainable caviar with a deep brown to jet black hue with a medium-sized bead*

TODAY'S CATCH

THE ATLANTIC SEAFOOD PLATTER

Includes half a cold crayfish, a selection of freshly sliced sashimi, freshly shucked oysters, whole prawns, crab legs, scallops in the half shell with lime aioli

Served chilled with condiments of

Thai dressing, dill and horseradish crème fraîche, cucumber salsa, soy sauce, red wine vinegar

Seafood Platter for Two | \$290.00

Seafood Platter for Four | \$580.00

CRAYFISH

Live Crayfish (Stanley, TAS) served wood fire grilled with lemon wedges

Available half or whole

Market Price

Begin or end your experience in The Den

Travel down the stairway from The Atlantic into a sleek basement speakeasy, reminiscent of the underground New York bar culture.

The Den boasts an intimate and nocturnal ambience.

The Den is a celebration of the ritual of the great cocktail, the pleasure of great bar service and the sheer enjoyment of starting – and ending – a great evening at the bar.



THE DEN
BASEMENT COCKTAIL BAR
AT THE ATLANTIC