



ocean to plate

THE ATLANTIC

MELBOURNE

DUBAI

o n i c e .

The Atlantic Seafood Platter - for two or four
cold crayfish, freshly sliced sashimi,
freshly shucked oysters, whole prawns,
crab leg, scallops in the shell with lime aioli

145pp

served with condiments of:
Thai dressing, dill and horseradish crème fraîche,
cucumber salsa, soy sauce, red wine vinegar

Crayfish Platter (Stanley, TAS) - half or whole
served with condiments

MP

Mallosal Superior Oscietra Caviar 30g
blini, classic garnish

180

Freshly Shucked Oysters
advised by your waiter - minimum of three per region

Natural 4.5
Kilpatrick 5.5

Hervey Bay Scallops - 1pc
served in the shell, lime aioli

7

King Crab Legs 300g (Alaska)
lemon, cocktail sauce

58

Prawns (QLD) - per piece, half kilo or whole kilo
lemon, cocktail sauce

8 / 68 / 136

BEGIN YOUR EXPERIENCE WITH OUR FAVOURITE TASTING PLATES

c o l d t a s t e s .

Kingfish Ceviche 19
salad of daikon, spring onion, puffed wild rice,
wasabi oil, miso yuzu dressing, pink peppercorn dust

Seared Marinated Tuna 19
jalapeño dressing

Beef Tartare 18
cornichon, capers, grilled sourdough

Carpaccio of Beetroot 16
pickled and raw beetroot, orange, coriander, smoked goats curd

h o t t a s t e s .

Chilli Salt Calamari 19
cucumber, coriander, harissa, dukkah

Split Grilled Leader Prawn (QLD) - 1pc (minimum order of 2)
lemon, garlic, chilli, anchovy oil

Garlic Prawns - 6pc 29
garlic, olive oil, white wine, parsley, fried shallots

Soft Shell Crab - 3pc 22
jalapeño, ponzu

Braised Wagyu Oxtail 20
forest mushrooms, black pepper, shallots, polenta chips

e n t r é e .

Mussels - half kilo 25
cherry tomatoes, basil, chilli

Salad of Crayfish 36
orange and saffron confit fennel, baby leek,
finger lime fennel vierge dressing

Pan Fried Scallops 26
confit mushrooms, cassoulet of white beans,
saffron, chorizo

Crispy Skin Berkshire Pork Belly 28
balsamic caramelised endive, honey spiced
confit mandarins, citrus gel, micro chervil

Crispy Skin Smoked Duck Breast 28
rocket, frisée, grapes, raspberry dressing, pomegranate

Diamond Clam Chowder 26
corn, saffron, basil

p a s t a & r i s o t t o .

dishes come in entrée and main

Moreton Bay Bug Spaghetti 36 / 49
olive oil, garlic, chilli, parsley

Spaghetti of Grilled Capsicum and Eggplant 23 / 33
basil, olives, napoli sauce, toasted brioche crumbs

Risotto of Winter Mushrooms 25 / 33
parmesan, chives, mascarpone

m a i n .

The Atlantic Beer Battered Fish and Chips 38
Russet Burbank chips, lemon, tartar sauce

Olive Oil Confit Ora King Salmon 45
artichokes, zucchini, yellow squash, black olives,
preserved lemon, parsley, toasted almond flakes, black olive oil

Steamed Snapper Fillet 45
peas, green beans, pea purée, grilled fennel,
pancetta, Spring Bay mussels, herb emulsion

Braised Wagyu Beef Cheek 44
roasted winter root vegetables, Portobello mushrooms,
parsnip and celeriac purée, grain mustard sauce

Slow Roasted Miso Marinated Lamb Rack 46
roasted vine ripened tomatoes, kale shoots,
Pommes Anna, black garlic jus

f i s h e r m a n ' s n o t e s

Please note, all credit card payments incur a processing fee
of 1.32% (Visa & MasterCard) or 1.75% (American Express).
The Atlantic requests all dietary requirements to be advised to their waiter
prior to ordering to ensure we shall accommodate for your dietary needs.

Public holiday dining will incur a 10% surcharge.
Valet parking complimentary Monday to Friday, lunch only (conditions apply).

f r o m t h e w o o d f i r e g r i l l .

ocean

seasoned with sea salt, served with lemon

Fish Fillets
Tuna 35
Barramundi 37

Whole Fish - for one MP
advised by your waiter
available upon request: olive oil, garlic, chilli and anchovy sauce

Large Whole Fish - for two MP
advised by your waiter

Live Crayfish (Stanley, TAS) - half or whole MP

paddock

seasoned with sea salt, olive oil and lemon

400g O'Connor British Bred Club Steak - pasture fed 44

300g Full Blood Black Angus Scotch Fillet - grain fed 55

250g O'Connor Beef Eye Fillet - pasture fed 56

250g Sher Wagyu F1 Sirloin Marble Score 9+ 90

Beef Rib for Two 120
Roasted Ladies' Fingers, toasted cumin seeds, napoli sauce,
parsley, crushed roasted hazelnuts, truffle mash, red wine sauce

Sauce options 5
Beurre café de Paris or Bordelaise

s i d e s .

11 each

Radicchio Salad
crispy capers, kale, hydrated raisins,
caper, golden raisin dressing

Roast Pumpkin Salad
pumpkin scented with rosemary, baby spinach,
fetta, pumpkin seeds, balsamic glaze

Cos Lettuce Salad
shaved radish, anchovy, parmesan, honey yoghurt dressing

Sautéed Broccolini
garlic, preserved lemon, anchovy, lemon ricotta, purple congo chips

Roasted Ladies' Fingers
toasted cumin seeds, napoli sauce, parsley, crushed roasted hazelnuts

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

Russet Burbank Chips

Thrice Cooked Russet Potatoes
rosemary, garlic, sea salt

Mashed Bintje Potatoes
butter, cream