



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 salad of daikon, spring onion, puffed wild rice, wasabi oil, miso yuzu dressing, pink peppercorn dust	19
Seared Marinated Tuna jalapeño dressing	19
Beef Tartare cornichon, capers, grilled sourdough	18

h o t t a s t e s .

Chilli Salt Calamari cucumber, coriander, harissa, dukkah	19
Split Grilled Leader Prawn (QLD) - 1pc (minimum order of 2) chilli jam	16
Garlic Prawns - 6pc garlic, olive oil, white wine, parsley, fried shallots	29
Soft Shell Crab - 3pc jalapeño, ponzu	22

e n t r é e .

Mussels - half kilo cherry tomatoes, basil, chilli	25
Asparagus, Broad Bean and Artichoke Salad torn mozzarella, salsa agresto	23
Pan Fried Scallops butternut pumpkin, guanciale, sunflower seed dressing	26
Roast Pork Belly nashi pear coleslaw, pickled onions, mint	28
Diamond Clam Chowder corn, saffron, basil	26

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

<i>dishes come in entrée and main</i>	
Moreton Bay Bug Spaghetti olive oil, garlic, chilli, parsley	36 / 49
Torn Buckwheat Pasta roasted broccoli, capers, garlic lemon, broccoli pesto	24 / 34
Pea and Asparagus Risotto chilli oil, aged cheddar	25 / 33

m a i n .

The Atlantic Beer Battered Fish and Chips chips, lemon, tartar sauce	39
Olive Oil Confit Ora King Salmon cucumber, wood ear mushrooms, green tomato	45
Roasted Kingfish prawn stuffed zucchini flower, clam, tomato and tarragon butter	47
Clover Valley Lamb Rump slow cooked shoulder, needle leeks, black garlic	47
Panfried John Dory fennel, asparagus, finger lime crème fraiche, pinenuts and rhubarb vinaigrette	45
Spring Vegetable and Ricotta Tart macadamia, pumpkin, zucchini and harrisa	38

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

<i>served with olive oil, oregano, garlic dressing</i>	
Fish Fillets Barramundi	37
Whole Fish - for one advised by your waiter	MP
Large Whole Fish - for two advised by your waiter	MP
Live Crayfish (Stanley, TAS) - half or whole watercress and champagne butter sauce	MP

paddock

<i>all steaks are served with red wine sauce</i>	
300g Rangers Valley Black Market Sirloin Marble Score 5+ 270 day grain fed	75
220g O'Connor Beef Eye Fillet - pasture fed	49
250g Sher Wagyu F1 Sirloin Marble Score 9+	90
Salt Crusted Beef Rib for Two	120
Sauce options Café de Paris butter or salsa verde	5

s i d e s .

11 each

Chopped Cos Salad avocado, radish, croutons
Roast Pumpkin Salad pumpkin scented with rosemary, baby spinach, fetta, pumpkin seeds, balsamic glaze
Roasted Local Asparagus black garlic vinaigrette, crème fraiche
Tomato and Basil Salad pickled shallots, black olive, parmesan crumb
Split Green Beans XO sauce
Wood Fire Grilled Green Zucchini garlic, shallot, goats curd, pine nuts
Chips herb salt
Dobson Potatoes chives, olive oil, lemon and garlic