

ocean to plate

THE ATLANTIC
MELBOURNE
DUBAI

THE ATLANTIC

MELBOURNE

Melbourne Cup 2017 .

3 Course Menu

Entrée .

Kingfish Cerviche

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

Pan Fried Scallops

butternut pumpkin, guanciale,
sunflower seed dressing

Roasted Pork Belly

nashi pear coleslaw, pickled onions, mint

Asparagus, Broad Bean and Artichoke Salad

torn mozzarella, salsa agresto

Main .

Roasted John Dory

fennel, asparagus, finger lime crème fraîche,
pine nuts and rhubarb vinaigrette

Moreton Bay Bug Spaghetti

olive oil, garlic, chilli, parsley

Clover Valley Lamb Rump

slow cooked shoulder, needle leeks, black garlic

Summer Vegetable and Ricotta Tart

macadamia, pumpkin, zucchini, harissa

sides to share

Chopped Cos Salad

avocado, radish, croutons

Chips

herb salt

Dessert .

Green Tea and Mango Panna cotta

crispy green tea sponge, Grand Marnier jelly, mango
sorbet

Lemon Posset Tart

poached rhubarb, grapefruit, rhubarb sorbet

Chocolate, Malt and Raisin

chocolate custard, cocoa crumble, beurre noisette

Cheese Platter

brioche, candied walnuts,
pear and ginger chutney, muscatel clusters, lavosh

fisherman's notes .

Please note the attached menus are current at the date of receipt, but may change to product availability and seasonality.

The Atlantic requests all dietary requirements to be advised to the reservations team prior to your booking in order to accommodate for your guests dietary needs.

As Melbourne Cup Day falls on a Victorian Public Holiday, a 10% surcharge does apply on your final dining bill. Please note, all payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express).

Menu Package .

Adults	\$110 pp
Children	\$55 pp

Upgrade Options Available .

Entrée .

The Atlantic Seafood Platter **\$145 pp**

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

Served with condiments of:

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

Crayfish Platter available half or whole **MP**
served with condiments

King Prawns half kilo peeled **\$68**
served lemon and cocktail sauce

Main .

Half Wood fire Crayfish **MP**
champagne sauce

300g Black Market Sirloin **\$45 ea**

270 day Grain Fed Rangers Valley

-Marble Score 5+

your choice of red wine jus or salsa verde

To Finish

Petit Fours Plates **\$15 ea**

Apricot and Cointreau Chocolate Truffles **\$12**

Hazelnut and Cranberry Nougat **\$13**

THE ATLANTIC

MELBOURNE

Melbourne Cup 2017 | Booking Agreement Form

RESERVATION DETAILS

Surname: _____ First Name: _____

Phone: _____ Party Size: _____ (adults) + _____ (children)

Email: _____

Start Time of Booking: _____

All booking times will be re-confirmed via email

MENU COST

x Adults \$110.00 pp _____ x Children (3-12 years) \$55.00 pp _____

Dietary Requirements: _____

CREDIT CARD FOR SECURITY

Visa: Cardholder Name: _____

MasterCard: Card Number: _____

Amex: Expiry Date: _____ CSV: _____

Signature: _____

Please note, all credit card charges incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express)

TERMS AND CONDITIONS

Terms and Conditions

This card is used for security purposes only. A cancellation of the above booking within the below cancellation period will result in the applicable cancellation fees being charged to the credit card given for security purposes.

Please note all credit card transactions incur an applicable surcharge, additional to the total amount.

The Atlantic *only* considers bookings confirmed only when a credit card is received for security.

The Atlantic requests all dietary requirements be noted in writing to ensure dietary needs are catered for.

A 10% Public Holiday Surcharge does apply to all Public Holiday reservations, including Melbourne Cup Day.

Cancellation Fees

In the regrettable situation that you need to cancel your booking, notification is requested, and following fees will apply:

Less than (72) hours prior, (no later than 10am on 4th November 2017) – 25% of the per person cost will be charged

Less than (24) hours prior (no later than 9am on 6th November 2017) – 50% of the per person cost will be charged

A 'no-show' on the day (Tuesday 7th November 2017) – 100% of the per person cost will be charged + \$25 per person no-show fee

AUTHORISATIONS

I, _____, accept the above Terms and Conditions, and authorise The Atlantic to debit the provided credit card for the applicable per person costs, should I cancel within 14 days of my booking. I acknowledge that all credit card payments incur an applicable surcharge.

Signature: _____ Today's Date: _____

Crown Entertainment Complex

A: 8 Whiteman Street Southbank VIC 3006 Australia

T: +61 3 9698 8888

F: +61 3 9698 8899

E: reservations@theatlantic.com.au

W: theatlantic.com.au