



ocean to plate

THE ATLANTIC

MELBOURNE

DUBAI

o n i c e .

The Atlantic Seafood Platter - for two or four
Moreton Bay bugs, mussels, freshly shucked oysters,
clams, peeled prawns, marron, crab **155pp**

served with condiments

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

Caviar Selection
served with crème fraîche, chives, blinis

Black Pearl Siberian Oscietra (10g) **78**

Calvisius Russian Oscietra (10g) **86**

Sterling Royal (10g) **84**

Mallosal Superior Oscietra (30g) **230**

Freshly Shucked Oysters - Natural or Kilpatrick
served with shallot vinaigrette - minimum three per region

Pacific Oysters **5 / 6**

Rock Oysters **5.5 / 6.5**

Seasonal Market Fresh Crab **MP**
advised by your waiter - served with lemon, cocktail sauce

Prawns (QLD)- per piece, half kilo or whole kilo **8 / 68 / 136**
lemon, cocktail sauce

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Kingfish Tartare **23**
tomato, olive jam, leek

Marinated Spring Bay Mussels **21**
chilli, crème fraîche

Chilli Salt Calamari **19**
cucumber, coriander, harissa, dukkah

Split Grilled Leader Prawns - 2pc **32**
chilli jam

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

Soft Shell Crab - 3pc **23**
jalapeño, ponzu

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Asparagus, Broad Bean and Artichoke Salad **23**
torn mozzarella, salsa agresto

Seared Marinated Tuna **26**
jalapeño dressing

Pan Fried Scallops **27**
butternut pumpkin, guanciale, sunflower seed dressing

Roasted Pork Belly **28**
nashi pear coleslaw, pickled onions, mint

King Prawn Velouté **26**
potato, leek, finger lime

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

Ravioli of Roasted Broccoli **25 / 33**
ricotta, nettle, brown butter, golden raisins, pine nuts

Pea and Asparagus Risotto **25 / 33**
chilli oil, aged cheddar

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The Atlantic Beer Battered Fish and Chips **39**
chips, lemon, tartar sauce

Seared Ora King Salmon **47**
cucumber, horseradish yogurt, Iberico ham

Roasted Kingfish **49**
prawn stuffed zucchini flower, clams, tomato and tarragon butter

Clover Valley Lamb Backstrap **49**
slow cooked shoulder, needle leeks, black garlic

Pan Fried John Dory **48**
fennel, asparagus, finger lime crème fraîche,
pine nuts and rhubarb vinaigrette

Spring Vegetable and Ricotta Tart **35**
macadamia, pumpkin, zucchini, harrisa

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 1.76% (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.

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

served with olive oil, oregano, garlic dressing

Marinated Octopus (SA) - 100g or 200g **32 / 56**
romesco sauce

Fish Fillet **38**
Barramundi

Whole Fish - for one **MP**
advised by your waiter

Large Whole Fish - for two **MP**
advised by your waiter

Live Crayfish (Stanley, TAS) - half or whole **MP**
watercress and champagne butter sauce

all steaks are served with red wine jus, salsa verde

200g Rangers Valley Tri Tip Marble Score 3+ **46**
270 day grain fed

220g O'Connor Beef Eye Fillet - pasture fed **51**

300g Rangers Valley Black Market Sirloin Marble Score 5+ **82**
270 day grain fed

250g Sher Wagyu F1 Sirloin Marble Score 9+ **95**

Salt Crusted Beef Rib for Two **120**

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Chopped Cos Salad
avocado, radish, croutons

Bitter Leaf Salad
olive oil, lemon

Roasted Pumpkin Salad
baby spinach, feta, pumpkin seeds, balsamic glaze

Roasted Local Asparagus
black garlic vinaigrette, labneh

Tomato and Black Olive Salad
basil, pickled shallots, olive oil

Split Green Beans
XO dressing

Woodfire Leeks
horseradish, kale

Chips
herb salt

Steamed Baby Potatoes
chives, olive oil, lemon, garlic