

# THE ATLANTIC

MELBOURNE

## Express Lunch

Available Monday to Friday

2 Courses ~ \$45 per person | 3 Courses ~ \$55 per person

### ENTRÉE

*choice of the following*

CHILLI SALT CALAMARI  
cucumber, coriander, harissa, dukkah

HEIRLOOM TOMATOES  
buffalo ricotta, black garlic, basil

KINGFISH TARTARE  
tomato, olive jam, leek

ASPARAGUS, BROAD BEAN  
AND ARTICHOKE SALAD  
torn mozzarella, salsa agresto

### MAIN

*choice of the following*

GRILLED BARRAMUNDI FILLET  
wood fire grilled, garlic and oregano dressing

SUMMER VEGETABLE AND RICOTTA TART  
macadamia, pumpkin, zucchini, harrisa

THE ATLANTIC BEER BATTERED FISH AND CHIPS  
chips, lemon, tartar sauce

250g LITTLE JOE'S SIRLOIN MARBLE SCORE 4  
wood fire grilled, sea salt, olive oil, lemon

### DESSERT

*choice of the following*

GREEN TEA & MANGO PANNA COTTA  
crispy green tea sponge,  
Grand Marnier jelly, mango sorbet

STRAWBERRY PARFAIT  
hazelnut, vanilla mascarpone, basil, citrus sorbet

### CHEESE SELECTION

walnut and fruit loaf, candied walnuts,  
pear and ginger chutney, muscatel clusters, lavosh

### upgrade options

#### OYSTERS & PRAWNS

FRESHLY SHUCKED OYSTERS

*Natural or Kilpatrick  
minimum of three per region*

Pacific Oysters **5 / 6**  
Rock Oysters **5.5 / 6.5**

PRAWNS (QLD) - per piece, ½ kilo **8 / 68**  
lemon, cocktail sauce

#### SIDES TO SHARE

CHOPPED COS SALAD **9**  
avocado, radish, croutons

BITTER LEAF SALAD **9**  
olive oil, lemon

CHIPS **9**  
herb salt

#### PETIT FOURS

CHOCOLATE TRUFFLES **12**  
apricot and Cointreau

NOUGAT **13**  
hazelnut and cranberry

VALRHONA CHOCOLATE CRUNCH **10**  
pink salt, peanuts, house made caramel

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

Express Lunch menu is not available on Public Holiday's