

THE ATLANTIC

MELBOURNE

Express Lunch

Available Monday to Friday

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

ENTRÉE

choice of the following

ORA KING SALMON
ginger, chargrilled spring onion

SOFT SHELL CRAB
pickled daikon, chilli, kim chi

ROASTED PORK BELLY
grilled peach, almond skordalia

HEIRLOOM TOMATO SALAD
buffalo ricotta, black olive, basil

MAIN

choice of the following

GRILLED BARRAMUNDI FILLET
wood fire grilled, garlic and oregano dressing

ZUCCHINI, LEEK AND GOATS CHEESE PARCEL
harrisa, lemon

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

250g LITTLE JOE'S SIRLOIN MARBLE SCORE 4
wood fire grilled, red wine jus, salsa verde

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

GREEN FREEKEH SALAD **9**
greens, almonds, smoked goats curd

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