

The background of the entire image is a topographic map with contour lines, rendered in a light teal color against a darker teal background. The map shows various elevation levels and geographical features. In the center, the text "ocean to plate" is written in a white, lowercase, serif font.

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
served with condiments MP

Caviar Selection

served with crème fraîche, chives, blinis

Black Pearl Siberian Oscietra (10g) 88

Calvisius Russian Oscietra (10g) 102

Sterling Royal (10g) 96

Mallosal Superior Oscietra (30g) 230

Beluga (30g) 310

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
advised by your waiter - served with lemon, cocktail sauce MP

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

Cloudy Bay Diamond Clams
lemon chive vinaigrette 24

c o l d a n d r a w .

Marinated Spring Bay Mussels
chilli, crème fraîche 21

Hiramasa Kingfish
lemon, pepperberry 28

Scallop Ceviche
chilli, coriander, lime 26

Ora King Salmon
ginger, chargrilled spring onion 27

Yellowfin Tuna
wasabi, buttermilk dressing 31

Pink Snapper
finger lime 26

Tastes of the Ocean
chef's daily selection 39

e n t r é e .

Split Grilled Leader Prawns - 2pc
chilli jam 32

Garlic Prawns - 6pc
garlic, olive oil, white wine, parsley, fried shallots 36

Pan Fried Scallops
butternut pumpkin, guanciale, sunflower seed dressing 29

Grilled Octopus
nduja, ink, parsley sauce 32

Soft Shell Crab
pickled daikon, chilli, kim chi 26

Roasted Pork Belly
grilled peach, almond skordalia 26

Heirloom Tomato Salad
buffalo ricotta, black olive, basil 21

m a i n .

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

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

Roasted Local Snapper
cuttlefish, snow mushroom, vermouth sauce 51

Pan Fried John Dory
fennel, finger lime crème fraîche, pine nuts, rhubarb 48

Roasted Flathead
citrus, chilli, coriander 45

Moreton Bay Bug Spaghetti
olive oil, garlic, chilli, parsley 36 / 49

Roasted Lamb Backstrap
peas, roasted garlic, zucchini flower 49

Zucchini, Leek and Goats Cheese Parcel
harrisa, lemon 36

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

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 dressing

Fish Fillet
Barramundi 38

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 herb butter MP

served with red wine jus, salsa verde

300g Little Joe's Scotch Fillet Marble Score 4 - pasture fed 56

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

300g Rangers Valley Black Onyx Market Sirloin
270 day grain fed, marble score 3+ 75

250g Sher Wagyu F1 Sirloin Marble Score 9+ 95

s i d e s .

Bitter Leaf Salad
olive oil, lemon 11

Green Freekeh Salad
greens, almonds, smoked goats curd 12

Roasted Eggplant
garlic, orange, miso 12

Broccolini
whipped roe, bottarga 16

Roasted Bullhorn Peppers
sweet corn, oregano, ricotta 13

Mixed Bean Salad
almond pesto 12

Woodfire Leeks
horseradish, kale 12

Chips
herb salt 11

Roasted Baby Kipflers
wagyu fat, rosemary, garlic 12