



*o c e a n t o p l a t e*  
*p r i v a t e d i n i n g*

**THE ATLANTIC**



**t w o c o u r s e m e n u .**

**9 0 p p**

*individual guest selection from the following, finished with petit fours*

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**ENTRÉE**

**Soft Shell Crab**

*pickled daikon, chilli, kim chi*

**Roasted Pork Belly**

*quince, apple, burnt onion, mustard vinaigrette*

**Spiced Cauliflower**

*beetroot, hazelnut, fried haloumi*

**MAIN**

**Seared Ora King Salmon**

*cucumber, horseradish yoghurt, Iberico ham*

**Barramundi Fillet**

*wood fire grilled, garlic and oregano dressing*

**Clover Valley Lamb Backstrap**

*pears, roasted garlic, zucchini flower*

*\*Please note, the two course menu is available for lunch dining only between January 1st – August 31st 2018*

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**fisherman's notes**

Showcasing The Atlantic's favourites, these menus have been hand selected by our Executive Chef Nick Mahlook. Any menu changes may incur a surcharge. Please note the attached menus are current at the date of receipt, but may change due to product availability and seasonality.

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

**three course menu . 110pp**

*individual guest selection from the following, finished with petit fours*

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**ENTRÉE**

**Soft Shell Crab**

pickled daikon, chilli, kim chi

**Pan Fried Scallops**

butternut pumpkin, guanciale, sunflower seed dressing

**Roasted Pork Belly**

quince, apple, burnt onion, mustard vinaigrette

**Spiced Cauliflower**

beetroot, hazelnut, fried haloumi

**MAIN**

**Seared Ora King Salmon**

cucumber, horseradish yoghurt, Iberico ham

**Barramundi Fillet**

wood fire grilled, garlic and oregano dressing

**Roasted John Dory**

mussels, diamond clams, rouille, potatoes

**300g Little Joe's Scotch Fillet Marble Score 4+ Pasture Fed**

wood fire grilled, salsa verde, red wine jus

**DESSERT**

**Tonka Bean Brûlée**

spiced apple, pecan crumble

**'Snickers Bar' Parfait**

Valhrona chocolate, roasted peanuts, salted caramel

**Cheese Platter**

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

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## *a d d i t i o n a l   i t e m s   a v a i l a b l e .*

*In supplement of your chosen menu.*

<b>Chilled Seafood Platter - starting price</b> please speak to our event team	Add to Start \$40.00 Add to Entrée \$77.50
<b>Freshly Shucked Oysters</b> minimum of 3 per person recommended	Natural \$5 ea Kilpatrick \$6 ea
<b>Split Leader Prawns (2)</b> chilli jam	\$32 pp
<b>Side dishes - served to share with main course</b> Bitter leaf salad, olive oil, lemon Chips, herb salt	\$10 pp
<b>Cheese course - served prior to dessert</b> chef's selection of cheese	\$20 pp

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## *a l a   c a r t e   m e n u .*

Our full a la carte menu is available for up to 9 guests within our Private Dining Rooms, as well as The Atlantic Main Dining Room.

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## *t a i l o r   y o u r   o w n   m e n u .*

After something in particular? Our culinary team will work with you to produce a menu suited to your tastes and preferences within your desired budget. *Please speak to our event team for further details.*

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## *c e l e b r a t i o n   c a k e s .*

Atlantic Group Executive Pastry Chef Lisa Van Zanten can create the perfect celebration cake to finish your feast. Speak to our event team for further details and costs.

*Please note, to **Bring Your Own Cake** a cakeage fee does apply of \$20 per adult, and \$10 per child (aged 3-12 years).*

## *b e v e r a g e   p a c k a g e*

The Atlantic has per person packages available inclusive of beer, wine and soft drinks, which will be served for your nominated duration by the hour. Sample packages have been provided below.

### **Mother of Pearl Package**

one heavy and one light beer  
one sparkling wine  
one white wine  
one red wine  
soft drink and juice

two hour	<b>\$50pp</b>
three hour	<b>\$60pp</b>
four hour	<b>\$70pp</b>
five hour	<b>\$80pp</b>

### **Beluga Package**

one heavy and one light beer  
two international beers  
one sparkling wine  
one white wine  
one rosé wine  
one red wine  
soft drink and juice

two hour	<b>\$65pp</b>
three hour	<b>\$75pp</b>
four hour	<b>\$85pp</b>
five hour	<b>\$95pp</b>

**Additional unlimited bottled water**  
San Pellegrino Sparkling & Acqua Panna Still

**\$11pp**

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## *b e v e r a g e s* *o n   c o n s u m p t i o n .*

The Atlantic has a variety of wines available for your event, charged upon consumption. You may select from the full list on your arrival, or pre-select prior.

For parties of 18 and over, we do recommend a pre-selection of wines which will be served for your event. At any time, if a selected beverage is unavailable, our sommelier will replace with a wine of equal value and same quality.