



o c e a n t o p l a t e

THE ATLANTIC
MELBOURNE

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) **88**

ARS Italica Russian Oscietra (10g) **102**

Sterling Royal (10g) **96**

Black Pearl Siberian Oscietra (30g) **260**

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 **MP**
advised by your waiter - served with lemon

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

Cloudy Bay Diamond Clams **24**
lemon chive vinaigrette

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

Hiramasa Kingfish **28**
lemon, pepperberry

Scallop Ceviche **26**
chilli, coriander, lime

Ora King Salmon **27**
ginger, chargrilled spring onion

Yellowfin Tuna **31**
wasabi, buttermilk dressing

Pink Snapper **26**
finger lime

Tastes of the Ocean **42**
chef's daily selection

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

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

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

Grilled Octopus **32**
nduja, ink, parsley sauce

Soft Shell Crab **26**
pickled daikon, chilli, kim chi

Roasted Pork Belly **27**
quince, apple, burnt onion, mustard vinaigrette

Spiced Cauliflower **25**
beetroot, hazelnut, fried haloumi

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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 Local Snapper **51**
cuttlefish, snow mushroom, vermouth sauce

Roasted John Dory **52**
mussels, diamond clams, rouille, potatoes

Roasted Flathead **45**
citrus, chilli, coriander

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

Roasted Lamb Backstrap **49**
peas, roasted garlic, zucchini flower

Zucchini, Leek and Goats Cheese Parcel **36**
harrisa, lemon

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

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 **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 herb butter

served with red wine jus, salsa verde

300g Little Joe's Scotch Fillet Marble Score 4 - pasture fed **58**

220g Great Southern Pinnacle Eye Fillet - pasture fed **51**

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

s i d e s .

Bitter Leaf Salad **11**
olive oil, lemon

Green Freekeh Salad **12**
greens, almonds, smoked goats curd

Roasted Eggplant **12**
garlic, orange, miso

Broccolini **16**
whipped roe, bottarga

Roasted Bullhorn Peppers **13**
sweet corn, oregano, ricotta

Mixed Bean Salad **12**
almond pesto

Roasted Brussels Sprouts **14**
cavelo nero, toasted brioche, anchovy, garlic

Chips **11**
herb salt

Roasted Baby Kipflers **12**
wagyu fat, rosemary, garlic