



ocean to plate

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

### 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

served with shallot vinaigrette - minimum three per region

natural or kilpatrick 5 / 6

### Seasonal Market Fresh Crab

advised by your waiter - served with lemon MP

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

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

## c o l d a n d r a w .

**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

## e n t r é e .

**Split Grilled Leader Prawns** - 2pc 34  
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

## m a i n .

**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

**Mushroom and Ricotta Tortellini** 26 / 35  
kale, pickled Shimeji, Parmigiano-Reggiano

## t a s t i n g m e n u .

**6 Course Menu designed by Executive Chef, Nick Mahlook** 125pp  
designed for the whole table to enjoy, minimum of two guests,  
available Sunday to Thursday, please see your waiter for today's menu

## 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 MP

**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 62

**220g Great Southern Pinnacle Eye Fillet** - pasture fed 54

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

## s i d e s .

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

**Green Freekeh Salad** 14  
greens, almonds, smoked goats curd

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

**Broccolini** 16  
whipped roe, bottarga

**Watercress and Rocket Salad** 13  
Jerusalem artichoke, pear, sesame dressing

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

**Chips** 11  
herb salt

**Sautéed Potatoes** 14  
macadamia, black garlic, rosemary

## 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.