

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

Designed by Executive Chef, Nick Mahlook

Nibbles & Snacks

chef's daily selection

Butternut Pumpkin with Macadamia

butternut pumpkin, macadamia, buckwheat

King Prawn Cannelloni

champagne butter sauce, fingerlime,
Warrigal greens

Sher Wagyu Cube Roll

celeriac, charred onion, jus

add Manjimup Truffle \$25

'Snickers Bar' Parfait

Valrhona chocolate, roasted peanuts,
salted caramel

fisherman's notes

This menu is designed for the whole table to enjoy, minimum two guests, Sunday to Thursday. The Atlantic requests all dietary requirements to be advised to their waiter prior to ordering to ensure we shall accommodate for your dietary needs. Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express).



@theatlanticrest @nickmahlook #oceantoplate