



*ocean to plate*

Bubbles and Fish

Available every Sunday Lunch | \$110 per person



THE ATLANTIC

# *b u b b l e s a n d f i s h .*

*two courses with two hours of flowing beverages*

---

## *e n t r e e .*

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

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

**Soft Shell Crab**  
picked daikon, chilli, kim chi

**Asparagus and Stracciatella Salad**  
black garlic, bonito flakes, extra virgin olive oil

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

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

## *m a i n .*

**Grilled Market Fish**  
wood fire grilled, garlic and oregano dressing

**Mussels and Charred Bread**  
white wine, parsley, garlic

**Buffalo Ricotta Ravioli**  
tomato beurre noisette, aged balsamic, basil

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

**Roasted John Dory**  
WA scampi, asparagus, fregula, saffron sauce

**200g Little Joe Sirloin Minute Steak**  
herb and garlic butter, red wine jus

---

## *f r e e f l o w i n g .*

NV Perrier-Jouet 'Grand Brut' Epernay, France

NV Perrier-Jouet 'Blason Rose' Epernay, France

Pimm's Number One Cup

Champagne Mimosa

---

## *a d d a n u p g r a d e .*

**Espresso Martini** 15  
Absolut Vodka, Kahlua, espresso, mint

### *Side Dishes to Share*

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

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

**Broccolini** whipped roe, bottarga 16

**Chips** herb salt 11

### **fisherman's notes**

This menu is designed for the whole table to enjoy. 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).