



**THE ATLANTIC**

# **bottomless oysters**

**\$100pp**

Saturday 1st September  
12.30pm to 2.30pm

On arrival      Bloody Mary oysters

To eat            Canapés and bottomless  
natural and Kilpatrick  
oysters

To drink         Free flowing sparkling,  
beer, wine and \$10  
espresso martinis

On the decks    DJ Mark

Reservations essential at 03 9698 8888  
or [reservations@theatlantic.com.au](mailto:reservations@theatlantic.com.au)

## SNACKS

OYSTERS served natural with shallot vinaigrette / kilpatrick	4 / 5
TASTES OF THE OCEAN chef's daily selection	32
CAVIAR please see your waiter for today's selection	MP
HAND PICKED SPANNER CRAB TOAST (4) avocado cream	16
TARAMASALATA flat bread, lemon	15
ORTIZ ANCHOVIES tomato toast, chilli, lemon	22
SPLIT LEADER PRAWNS (2) chilli jam	30
GREEN FREEKEH SALAD greens, almonds, smoked goats curd	14
CUMIN SPICED CALAMARI almond skordalia	16
FISH & PRAWN SPRING ROLLS (2) coriander, nam jim	15
SPICED CAULIFLOWER SALAD beetroot, hazelnut, fried haloumi	22
BUFFALO RICOTTA salsa verde, anchovies, charred toast	15
PORK BELLY BAO (1) kim chi, pickles, chilli	8
ATLANTIC KING PRAWN ROLL cos lettuce, chive	19

## FEASTING MENU

75PP

*designed to share, minimum two guests*

FRESHLY SHUCKED OYSTERS shallot vinaigrette

TASTES OF THE OCEAN chef's selection

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HAND PICKED SPANNER CRAB TOAST avocado cream

CUMIN SPICED CALAMARI almond skordalia

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MUSSELS WHITE WINE leek, parsley, garlic, charred bread

CRUMBED LOCAL FLAT HEAD sauce gribiche, pickled onions, mêche

*served with bitter leaf salad and chips*

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'SNICKERS BAR' PARFAIT Valrhona chocolate, roasted peanuts, salted caramel

## MAINS

MUSSELS WHITE WINE leek, parsley, garlic, charred bread	28
THE ATLANTIC BURGER cheese, onion, pickle, mustard	23
KING PRAWN SPAGHETTI chilli, garlic, lemon, parsley	31
CRUMBED LOCAL FLAT HEAD sauce gribiche, pickled onions, mêche	28
WOOD FIRE GRILLED MARKET FISH FILLET roasted pepper, capers, parsley salad	36
200G LITTLE JOE SIRLOIN STEAK herb and garlic butter, red wine jus, fries	39
220G GRASS FED BEEF FILLET MEDALLIONS herb and garlic butter, red wine jus, fries	48

## OCEAN TO PLATE

THE ATLANTIC SEAFOOD PLATTER Moreton Bay bugs, mussels, freshly shucked oysters, clams, peeled prawns, marron, crab	155PP
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*served chilled with condiments, for two or four*

WOOD FIRE GRILLED CRAYFISH served with herb butter	MP
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*please see your waiter for today's availability*

## SIDES

CHIPS herb salt	11
BITTER LEAF SALAD olive oil, lemon	11
CHARGRILLED BROCCOLINI olive oil, lemon	12

Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express).  
Public Holiday Dining will incur a 10% Public Holiday surcharge.