



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

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
served with lemon 8 / 68 / 136

Cloudy Bay Diamond Clams
lemon chive vinaigrette 24

c o l d a n d r a w .

Hiramasa Kingfish 26
mint, ginger, black radish, jalapeño

Scallop Ceviche 26
chilli, coriander, lime

Ora King Salmon 27
ginger, chargrilled spring onion

Albacore Tuna Tartare 28
chives, almond, dashi

Pink Snapper 26
coconut, finger lime, avocado

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

Roast Burrawong Duck Breast 52
celeriac, oyster mushroom, black garlic jus

Jerusalem Artichoke & Buffalo Ricotta Crostata 36
sweet onions, Warrigal greens

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

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

5 Course Menu designed by Executive Chef, Nick Mahlook 125pp

Wine Match Available

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 38
advised by your waiter MP

Large Whole Fish - for two 38
advised by your waiter MP

Live Crayfish (Stanley, TAS) - half or whole 38
watercress and herb butter MP

served with red wine jus, salsa verde

300g Little Joe 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

Paris Mash Potato 14
chive butter

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.