

A top-down photograph of two cooked crabs, likely snow crabs, resting on a thick bed of crushed ice. The crabs are a vibrant orange-brown color, with their legs and claws spread out. The ice is dark and glistening, suggesting it is wet. The background is a dark, textured surface, possibly a table or a tray.

o c e a n t o p l a t e  
c e l e b r a t e m e l b o u r n e c u p

THE ATLANTIC

**three course menu . 110pp**

individual guest selection from the following

---

**ENTRÉE**

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

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

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

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

**MAIN**

served with *Bitter Leaf Salad and Chips to share*

**Pan Seared Ora King Salmon**  
crab consommé, scallop and crab stuffed zucchini flower

**Humpty Doo Barramundi Fillet**  
wood fire grilled, garlic and oregano dressing

**300g Little Joe Scotch Fillet Marble Score 4+ Pasture Fed**  
wood fire grilled, salsa verde, red wine jus

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

**DESSERT**

**'Snickers Bar' Parfait**  
Valrhona chocolate, roasted peanuts, salted caramel

**Marmalade Pudding**  
kumquat, fennel pollen, Grand Marnier

**Local and International Cheese Selection**  
served with accompaniments

---

**fisherman's notes**

Showcasing The Atlantic's favourites, these menus have been hand selected by our Executive Chef Nick Mahlook. Please note the attached menus are current at the date of receipt, but may change due to product availability and seasonality.

The Atlantic requests all dietary requirements to be advised to the event team prior to your event in order to accommodate for your guests dietary needs.

Public Holiday dining does incur a 10% Surcharge on Tuesday November 6. Payments made via credit card do incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

*a d d i t i o n a l i t e m s a v a i l a b l e .*

*in supplement of your three course menu*

---

**The Atlantic Seafood Platter**

Moreton Bay bugs, mussels, marron, crab,  
freshly shucked oysters, peeled prawns, clams

served with condiments

serves two or four  
\$155 pp

**Freshly Shucked Oysters**

served with shallot vinaigrette  
minimum three per region

Natural \$5 ea  
Kilpatrick \$6 ea

**Split Leader Prawns (2)**

chilli jam

\$34 pp

**King Prawns** - half kilo peeled

served with lemon and cocktail sauce

\$68

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

MP

**Selection of Caviar**

served with crème fraîche, chives, blinis  
please see your waiter for today's selection

MP

**Petit Fours**

please see your waiter for today's selection

\$13

---

**Espresso Martini Special**

vodka, kahlua, espresso

\$10 (RRP \$25)