



ocean to plate

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	
Chilled Crayfish (Stanley, TAS) - half or whole served with condiments	MP
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)	330
Beluga (50g)	555
Freshly Shucked Oysters served with shallot vinaigrette - minimum three per region	
natural - choose Pacific / Rock	5 / 6
add Beluga Caviar	18 ea
add kilpatrick	1 ea
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 mint, ginger, black radish, jalapeño	26
Scallop Ceviche chilli, coriander, lime	26
Ora King Salmon ginger, chargrilled spring onion	27
Sugar Cured Yellowfin Tuna radish, baby zucchini, smoked oyster	28
Pink Snapper coconut, finger lime, avocado	26
Little Joe Beef Tartare Crisp - 2pc fermented chilli, egg yolk emulsion	24
Tastes of the Ocean chef's daily selection	42

e n t r é e .

Split Grilled Leader Prawns - 2pc chilli jam and lime	36
nduja butter	38
Pan Fried Scallops harissa, morcilla crumb, apple, burnt jalapeño	29
Garlic Prawns - 6pc garlic, olive oil, white wine, parsley	38
Spanner Crab and Butter Lettuce Salad herbed crème fraîche, finger lime, avocado, croutons	36 / 56
Roasted Pork Belly spicy green mango, tamarind, pear	28
Asparagus and Stracciatella Salad black garlic, bonito flakes, extra virgin olive oil	24
Wood Fired Grilled Octopus - 100g or 200g garlic and oregano dressing	32 / 56

m a i n .

The Atlantic Beer Battered Fish and Chips chips, lemon, tartar sauce	41
Pan Seared Ora King Salmon crab consommé, scallop and crab stuffed zucchini flower	54
Roasted Hiramasa Kingfish smoked mussels, mojama, succulents, fried shallots	52
Roasted John Dory WA scampi, asparagus, fregula, saffron sauce	54
Steamed King George Whiting caramelised cauliflower, olive tapenade, fried capers	49
Moreton Bay Bug Spaghetti olive oil, garlic, chilli, parsley	36 / 49
Flinders Island Lamb Backstrap shoulder croquette, spinach, horseradish	52
Sher Wagyu Sirloin Marble Score 8+ potato and Jerusalem artichoke gratin, lyonnaise onion	85
Buffalo Ricotta Ravioli tomato beurre noisette, aged balsamic, basil	24 / 33
Twice Baked Comté and Corn Soufflé white asparagus, rhubarb vinaigrette	36

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

5 Course Menu designed by Executive Chef, Nick Mahlook 135pp
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 garlic and oregano dressing

Fish Fillet (NT) Humpty Doo Barramundi	42
Whole Fish - for one advised by your waiter	MP
Large Whole Fish - for two advised by your waiter	MP
Live Crayfish (Stanley, TAS) - half or whole watercress and herb butter	MP
served with red wine jus, salsa verde	
300g Little Joe Scotch Fillet Marble Score 4 pasture fed	64
220g Eye Fillet Marble Score 2+ pasture fed	56

s i d e s .

Bitter Leaf Salad olive oil, lemon	11
Green Freekeh Salad greens, almonds, smoked goats curd	15
Snow Peas runner beans, chilli and sesame dressing	14
Broccolini whipped roe, bottarga	16
Shaved Cabbage and Fennel Salad parmesan, rye bread crumbs, salad cream	14
Chips herb salt	12
Steamed Baby Potatoes chives, olive oil, garlic, lemon	14

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.