

## o n i c e . 冰镇类

<b>The Atlantic Seafood Platter-</b> <i>for two or four served with condiments</i> 特级精选鱼类大西洋餐厅冰镇海鲜大拼盘 — 两人或四人用 配调味酱 Moreton Bay bugs, mussels, freshly shucked oysters, clams, peeled prawns, marron, crab	<b>155pp</b> 每位 <b>155</b> 元
<b>Chilled Crayfish (Stanley, TAS)</b> 龙虾（斯坦利. 塔斯马尼亚）— 半只或全只，用柠檬 advised by your waiter – served with lemon	<b>MP</b>
<b>Caviar Selection</b> 精选鱼子酱 served with crème fraîche, chives, blinis 配法式酸奶油、虾夷葱、俄罗斯松饼	
Black Pearl Siberian Oscietra (10g) Black Pearl西伯利亚奥西特拉鱼子酱（10g）	<b>88</b>
ARS Italica Russian Oscietra (10g) ARS Italica俄罗斯奥西特拉鱼子酱（10g）	<b>102</b>
Sterling Royal (10g) Sterling Royal鱼子酱（10g）	<b>96</b>
Black Pearl Siberian Oscietra (30g) Black Pearl西伯利亚奥西特拉鱼子酱（30g）	<b>260</b>
Beluga (30g) Beluga鱼子酱（30g）	<b>330</b>
Beluga (50g) Beluga鱼子酱（50g）	<b>555</b>

<b>Freshly Shucked Oysters</b> 鲜蚝 牡蛎，配火葱醋汁 — 每个地区最少订三只 served with shallot vinaigrette - minimum three per region natural - choose Pacific / Rock 天然生牡蛎 add Beluga Caviar加 Beluga鱼子酱 add kilpatrick 加 基尔帕特里克	<b>5 / 6</b> <b>18 ea</b> <b>1 ea</b>
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<b>Seasonal Market Fresh Crab</b> 时令肉蟹 — 配柠檬 advised by your waiter – served with lemon	<b>MP</b> 市场价
<b>Prawns (QLD)</b> per piece, half kilo or whole kilo, served with lemon 昆士兰州鲜虾 — 每只、半公斤或一公斤，配柠檬	<b>8 / 68 / 136</b>
<b>Cloudy Bay Diamond Clams</b> lemon chive vinaigrette 云雾湾钻石蛤蜊，配柠檬虾夷葱醋汁	<b>24</b>

## c o l d a n d r a w . 冷盘和刺身

<b>Hiramasa Kingfish</b> mint, ginger, black radish, jalapeño 博雅黄尾鱼，薄荷，配姜，黑萝卜，辣椒	<b>26</b>
<b>Scallop Ceviche</b> chilli, coriander, lime 酸橘汁腌扇贝，配辣椒、香菜、青柠	<b>26</b>
<b>Ora King Salmon</b> ginger, chargrilled spring onion 帝王三文鱼，配姜、烤青葱	<b>27</b>
<b>Sugar Cured Yellowfin Tuna</b> radish, baby zucchini, smoked oyster 糖腌金枪鱼， 萝卜，夏南瓜，熏牡蛎	<b>28</b>
<b>Pink Snapper</b> coconut, finger lime, avocado 澳大利亚鲷鱼，配手指香檬	<b>26</b>
<b>Little Joe Beef Tartare Crisp</b> - 2pc fermented chilli, egg yolk emulsion <b>Little Joe</b> 生牛肉2块，发酵辣椒，蛋黄	<b>24</b>
<b>Tastes of the Ocean</b> chef’s daily selection 海鲜拼盘，主厨每日精选	<b>42</b>

<b>t a s t i n g m e n u . 试吃套餐</b>	
<b>5 Course Menu designed by Executive Chef, Nick Mahlook</b> designed for the whole table to enjoy, available Sunday to Thursday upon request, please see your waiter for today’s menu 主厨 <b>Nick Mahlook</b> 为每桌创造的 <b>6</b> 道式午餐/晚餐， 周日至周四根据需求而为您提供	<b>165pp</b> 每位 <b>165</b> 元

**f** **ig** @theatlanticrest @nickmahlook #oceantoplate

## e n t r é e . 开胃菜类

<b>Split Grilled Leader Prawns</b> - 2pc chilli jam or nduja butter 烤大虾 — 两只，配辣椒酱 要么 猪肉黄油	<b>36 / 38</b>
<b>Pan Fried Scallops</b> butternut pumpkin, guanciale, sunflower seed dressing 香煎扇贝，配奶油胡桃南瓜、意式风干猪面颊肉、葵花籽汁	<b>29</b>
<b>Garlic Prawns</b> - 6pc garlic, olive oil, white wine, parsley, fried shallots 蒜蓉虾 — 六只，配蒜泥、橄榄油、白葡萄酒、欧芹、火葱	<b>38</b>
<b>Spanner Crab and Butter Lettuce Salad</b> herbed crème fraîche, finger lime, avocado, croutons 蟹肉生菜沙拉， 鲜奶油，手指石灰， 鳄梨，油炸面包块	<b>36 / 56</b>
<b>Roasted Pork Belly</b> spicy green mango, tamarind, pear 烤五花肉，青芒果、罗望子、梨	<b>28</b>
<b>Asparagus and Stracciatella Salad</b> black garlic, bonito flakes, extra virgin olive oil 芦笋 沙拉，黑蒜，发酵金枪鱼，特级初榨橄榄油	<b>24</b>
<b>Wood Fired Grilled Octopus</b> - 100g or 200g garlic and oregano dressing 柴火烤类 烤章鱼，- 100g or 200g, 大蒜 牛至 敷料	<b>34 / 58</b>

## m a i n . 主菜类

<b>The Atlantic Beer Battered Fish and Chips</b> chips, lemon, tartar sauce 大西洋餐厅香炸啤酒鱼块薯条，配薯条、柠檬、塔塔酱	<b>41</b>
<b>Pan Seared Ora King Salmon</b> crab consommé, scallop and crab stuffed zucchini flower 香烤帝王三文鱼，蟹清汤，扇贝和螃蟹 填充的 西葫芦花	<b>54</b>
<b>Roasted Hiramasa Kingfish</b> smoked mussels, mojama, succulents, fried shallots 烤王鱼，口贝，多肉植物，炒青葱	<b>52</b>
<b>Roasted John Dory</b> WA scampi, asparagus, fregula, saffron sauce 烤海鲈鱼，WA 虾，芦笋，面，藏红花酱	<b>54</b>
<b>Steamed King George Whiting</b> caramelised cauliflower, olive tapenade, fried capers 蒸熟 乔治·怀廷国王，焦糖花椰菜，橄榄浸，炒刺山柑	<b>49</b>
<b>Moreton Bay Bug Spaghetti</b> olive oil, garlic, chilli, parsley 莫里顿湾琵琶虾意大利面，配橄榄油、大蒜、辣椒、欧芹	<b>36 / 49</b>
<b>Flinders Island Lamb Backstrap</b> shoulder croquette, spinach, horseradish 羊肉，炸丸子，菠菜，辣根	<b>52</b>
<b>Sher Wagyu Sirloin Marble Score 8+</b> potato and Jerusalem artichoke gratin, lyonnaise onion 澳洲九级和牛西冷排，土豆和菊芋焗烤，蛋黄酱洋葱	<b>85</b>
<b>Buffalo Ricotta Ravioli</b> tomato beurre noisette, aged balsamic, basil 水牛城意大利乳清干酪饺子，温暖的番茄酱，香醋，罗勒	<b>24 / 33</b>
<b>Twice Baked Comté and Corn Soufflé</b> sweet onions, Warrigal greens 烤的鸡蛋和奶酪和玉米，洋葱，绿色蔬菜	<b>36</b>

## f r o m t h e w o o d f i r e g r i l l . 柴火烤类

<i>served with garlic and oregano dressing</i> 用大蒜牛至酱	
<b>Fish Fillet</b> Humpty Doo Barramundi (NT) 鱼柳块 — 盲鳗（北方领土）	<b>38</b>
<b>Whole Fish</b> - <i>for one</i> advised by your waiter 全鱼 — 一人用	<b>MP</b> 市场价
<b>Large Whole Fish</b> - <i>for two</i> advised by your waiter 全鱼 — 两人用	<b>MP</b> 市场价
<b>Live Crayfish (Stanley, TAS)</b> - half or whole - watercress and herb butter 龙虾（斯坦利. 塔斯马尼亚）— 半只或全只，配豆瓣菜和香草黄油	<b>MP</b> 市场价
<i>served with red wine jus, salsa verde</i> 配红葡萄酒汁、欧芹酱	
<b>300g Little Joe Scotch Fillet Marble Score 4</b> - pasture fed <b>300g Little Joe</b> 四级菲力牛排大理石纹路 — 牧场饲养	<b>64</b>
<b>220g Eye Fillet Marble Score 2+</b> - pasture fed <b>220g</b> 眼睛牛排二年级 — 牧场饲养	<b>56</b>

## s i d e s . 配菜类

<b>Bitter Leaf Salad</b> olive oil, lemon 苦叶沙拉，配橄榄油、柠檬	<b>11</b>
<b>Green Freekeh Salad</b> greens, almonds, smoked goats curd 青麦沙拉，配沙拉叶、杏仁、烟熏羊乳酪	<b>15</b>
<b>Snow Peas</b> runner beans, chilli and sesame dressing 豌豆、豆类、辣椒芝麻酱	<b>12</b>
<b>Broccolini</b> whipped roe, bottarga 小西兰花、配鱼卵蓉酱、意式腌鱼子	<b>16</b>
<b>Shaved Cabbage and Fennel Salad</b> parmesan, rye bread crumbs, salad cream 白菜苗香沙拉、帕尔马干酪、面包屑、奶油敷料	<b>14</b>
<b>Chips</b> herb salt 薯条，配香草盐	<b>12</b>
<b>Steamed New Season Potatoes</b> chives, olive oil, garlic, lemon 蒸新赛季马铃薯，葱，橄榄油，大蒜，柠檬	<b>14</b>

### fisherman’s notes 渔夫笔记

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.

请注意，所有信用卡支付的处理费用为维萨卡和万事达卡**1.32%**，美国运通卡**1.76%**。大西洋餐厅要求顾客在点菜前告知服务员所有用餐需求以便我们为您服务。公共假日用餐将收取**10%**的额外费用。

## THE ATLANTIC