

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

Designed by Executive Chef, Nick Mahlook

Little Joe Beef Tartare Crisp
fermented chilli, egg yolk emulsion

Hiramasa Kingfish
mint, ginger, black radish, jalapeño

Ora King Salmon
ginger, chargrilled spring onion

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Pan Fried Scallops
pea, pancetta, smoked olive oil

Steamed King George Whiting
caramelised cauliflower,
olive tapenade, fried capers

Roasted Hiramasa Kingfish
smoked mussels, mojama
succulents, fried shallot

Sher Wagyu Cube Roll
potato & Jerusalem artichoke gratin,
lyonnaise onion puree, salt bush

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

fisherman's notes

This menu is designed for the whole table to enjoy, minimum two guests, Sunday to Thursday. The Atlantic requests all dietary requirements to be advised to their waiter prior to ordering to ensure we shall accommodate for your dietary needs. Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express).



@theatlanticrest @nickmahlook #oceantoplate