



ocean to plate

Bubbles and Fish

Available every Sunday Lunch | \$110 per person



THE ATLANTIC

b u b b l e s a n d f i s h .

two courses with two hours of flowing beverages

e n t r e e .

Tastes of the Ocean
chef's daily selection

Pan Fried Scallops
pea, pancetta, smoked olive oil

Soft Shell Crab
picked daikon, chilli, kim chi

Roasted Tomato and Red Pepper Gazpacho
herb crème fraîche, crostini

Split Leader Prawns - 2pc
chilli jam and lime

Roasted Pork Belly
spicy green mango, tamarind, pear

m a i n .

Grilled Market Fish
wood fire grilled, garlic and oregano dressing

Mussels and Charred Bread
tomato, garlic, chilli, basil

Buffalo Ricotta Ravioli
tomato beurre noisette, aged balsamic, basil

The Atlantic Beer Battered Fish and Chips
chips, lemon, tartar sauce

Roasted John Dory
WA scampi, asparagus, fregula, saffron sauce

250g Little Joe Sirloin Minute Steak
herb and garlic butter, red wine jus

f r e e f l o w i n g .

NV Perrier-Jouet 'Grand Brut'

Epernay, France

Pimm's Number One Cup

Champagne Mimosa

a d d a n u p g r a d e .

Espresso Martini 15
Absolut Vodka, Kahlua, espresso, mint

Side Dishes to Share

Bitter Leaf Salad olive oil, lemon 11
Summer Tomato Salad cucumber, black olive, barrel aged feta 16
Broccolini whipped roe, bottarga 17
Chips herb salt 12

fisherman's notes

This menu is designed for the whole table to enjoy. 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).