



ocean to plate  
celebrate the holidays

THE ATLANTIC

# *c h r i s t m a s   d a y .*

adults three course menu

lunch 165 ea | dinner 155 ea

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## **ENTRÉE**

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

**Soft Shell Crab**  
pickled daikon, chilli, kim chi

**Pan Fried Scallops**  
pea, pancetta, smoked olive oil

**Roasted Pork Belly**  
spicy green mango, tamarind, pear

**Roasted Tomato Gazpacho**  
cucumber, herb crème fraîche, croutons

## **MAIN**

*served with Bitter Leaf Salad, Chips and Seasonal Vegetables 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

**Roasted Leadoux Turkey**  
celeriac, cranberry remoulade

**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**

**Christmas Pudding**  
Brandy anglaise, milk sorbet

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

**Pavlova**  
seasonal fruit, cream

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

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### **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 prior to your booking in order to accommodate for your guests dietary needs.

Public Holiday dining does incur a 10% Surcharge on Tuesday December 25.  
Payments made via credit card do incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

# *c h r i s t m a s d a y .*

children's three course menu

lunch 75 ea | dinner 60 ea

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## ENTRÉE

**Spaghetti**  
home made Napoli sauce, shaved parmesan

## MAIN

**Battered Rockling**  
chips, tartar sauce

**Chicken Breaded Schnitzel**  
chips, tomato sauce

**Beef Fillet Medallion**  
chips, tomato sauce

## DESSERT

**Ice Cream**  
seasonal selection

*\*Please note, children's menu is available for ages 3 to 12 years.*

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## *c h r i s t m a s   d a y   a d d i t i o n a l s .*

*in supplement of your Christmas three course menu.*

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### **Freshly Shucked Oysters**

served with shallot vinaigrette - minimum three per region

choose Premium / Standard - natural

\$6 ea / \$5 ea

with Beluga Caviar

add \$18 ea

with Kilpatrick

add \$1 ea

### **Split Leader Prawns (2)**

chilli jam

\$38 ea

nduja butter

\$38 ea

### **King Prawns** - half kilo peeled

\$68

served with lemon and cocktail sauce

### **The Atlantic Seafood Platter**

serves two or four

Moreton Bay bugs, mussels, marron, crab,

\$155 pp

freshly shucked oysters, peeled prawns, pipis

served with condiments

### **Live Crayfish (Stanley, TAS)** - half or whole

MP

watercress and herb butter

*subject to availability - pre orders can be taken upon booking*

### **Selection of Caviar**

MP

served with crème fraîche, chives, blinis

please see your waiter for today's selection

### **Petit Fours**

\$13

please see your waiter for today's selection

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### **Espresso Martini Special**

\$10 (RRP \$25)

vodka, kahlua, espresso

## *n e w   y e a r s   e v e .*

*adults four course menu*

*first sitting 155 ea*

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### **TO START**

#### **Nibbles & Snacks**

*chef's daily selection*

### **ENTRÉE**

#### **Pan Fried Scallops**

*pea, pancetta, smoked olive oil*

### **MAIN**

#### **Steamed King George Whiting**

*caramelised cauliflower, olive tapenade, fried capers*

### **DESSERT**

#### **'Snickers Bar' Parfait**

*Valrhona chocolate, roasted peanuts, salted caramel*

**\*Please note, New Years Eve first dinner sitting is two hours in duration**

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## **n e w   y e a r s   e v e .**

adults six course menu

second sitting 230 ea

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### **Nibbles & Snacks**

chef's daily selection

### **Tastes of the Ocean**

chef's daily selection

### **Pan Fried Scallops**

pea, pancetta, smoked olive oil

### **Steamed King George Whiting**

caramelised cauliflower, olive tapenade, fried capers

### **Sher Wagyu Sirloin Marble Score 8+**

grilled leeks, parsley, almond sauce

### **'Snickers Bar' Parfait**

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## **n e w   y e a r s   e v e .**

children's three course menu

first sitting 75 ea | second sitting 150 ea

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### **ENTRÉE**

#### **Spaghetti**

home made Napoli sauce, shaved parmesan

### **MAIN**

#### **Battered Rockling**

chips, tartar sauce

#### **Chicken Breaded Schnitzel**

chips, tomato sauce

#### **Beef Fillet Medallion**

chips, tomato sauce

### **DESSERT**

#### **Ice Cream**

seasonal selection

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## *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 New Years Eve menu.*

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