

A large, cooked lobster is the central focus, lying on a dark, wet surface. The lobster is covered in a generous amount of crushed ice, which is melting and creating a glistening effect. The lobster's legs are spread out, showing its characteristic orange and red coloration. The background is dark and textured, suggesting a wet stone or concrete surface. The overall mood is fresh and appetizing.

o c e a n t o p l a t e
p r i v a t e d i n i n g

THE ATLANTIC

t w o c o u r s e m e n u .

9 0 p p

individual guest selection from the following, finished with petit fours

ENTRÉE

Soft Shell Crab

pickled daikon, chilli, kim chi

Roasted Pork Belly

spicy green mango, tamarind, pear

Roasted Tomato and Red Pepper Gazpacho

herb crème fraîche, crostini

MAIN

serve with Bitter Leaf Salad and Chips to share (add \$10pp)

Pan Seared Ora King Salmon

crab consommé, scallop and crab stuffed zucchini flower

Humpty Doo Barramundi Fillet

wood fire grilled, garlic and oregano dressing

250g Little Joe Sirloin

wood fire grilled, salsa verde, red wine jus

***Please note, the two course menu is unavailable for dinner periods between September 1st – December 31st 2018**

fisherman's notes

Showcasing The Atlantic's favourites, these menus have been hand selected by our Executive Chef Nick Mahlook. Any menu changes may incur a surcharge. 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 to the event team prior to your event in order to accommodate for your guests dietary needs.

three course menu . 125 pp

individual guest selection from the following, finished with petit fours

ENTRÉE

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 and Red Pepper Gazpacho

herb crème fraîche, crostini

MAIN

included and served with Bitter Leaf Salad and Chips 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

Twice Baked Comté and Corn Soufflé

white asparagus, rhubarb vinaigrette

300g Little Joe Scotch Fillet Marble Score 4+ Pasture Fed

wood fire grilled, salsa verde, red wine jus

DESSERT

Tonka Bean Brûlée

spiced apple, pecan crumble

'Snickers Bar' Parfait

Valrhona chocolate, roasted peanuts, salted caramel

Local and International Cheese Selection

served with accompaniments

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four course menu . 160 pp

individual guest selection from the following, finished with petit fours

SHARED TO START

Freshly Shucked Oysters - 3 pp

(2) natural with shallot vinaigrette, (1) Kilpatrick

Tastes of the Ocean - 2 pp

chef's daily selection

ENTRÉE

Split Grilled Leader Prawns (2)

chilli jam and lime

Pan Fried Scallops

pea, pancetta, smoked olive oil

Roasted Pork Belly

spicy green mango, tamarind, pear

Roasted Tomato and Red Pepper Gazpacho

black garlic, bonito flakes, extra virgin olive oil

MAIN

serve with Bitter Leaf Salad and Chips to share (add \$10pp)

Pan Seared Ora King Salmon

crab consommé, scallop and crab stuffed zucchini flower

Roasted John Dory

WA scampi, asparagus, fregula, saffron sauce

Roasted Millers Farm Organic Duck Breast

XO confit leg, Otway shiitake, fresh cherries

Sher Wagyu Sirloin Marble Score 9+

grilled leeks, parsley, almond sauce

DESSERT

Tonka Bean Brûlée

spiced apple, pecan crumble

'Snickers Bar' Parfait

Valrhona chocolate, roasted peanuts, salted caramel

Local and International Cheese Selection

served with accompaniments

fisherman's notes

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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 chosen menu.

Chilled Seafood Platter - per person please speak to our event team	Add to Start from \$77.50
Freshly Shucked Oysters minimum of 3 per person recommended	Natural \$5 ea Kilpatrick \$6 ea
Tastes of the Ocean chef's daily selection	\$42 ea
Split Leader Prawns (2) chilli jam and lime	\$38 pp
Side Dishes - served to share with main course Bitter leaf salad, olive oil, lemon Chips, herb salt	\$10 pp

a l a c a r t e m e n u .

Our full a la carte menu is available for up to 9 guests within our Private Dining Rooms, as well as The Atlantic Main Dining Room.

t a i l o r y o u r o w n m e n u .

After something in particular? Our culinary team will work with you to produce a menu suited to your tastes and preferences within your desired budget. *Please speak to our event team for further details.*

c e l e b r a t i o n c a k e s .

Atlantic Group Executive Pastry Chef Lisa Van Zanten can create the perfect celebration cake to finish your feast. Speak to our event team for further details and costs.

*Please note, to **Bring Your Own Cake** a cakeage fee does apply of \$20 per adult, and \$10 per child (aged 3-12 years).*

celebrate end of year.

In supplement of your chosen package.

Dessert Upgrade - per person Christmas Pudding and Frozen Muscat	\$30 pp
Cocktail on Arrival a bespoke cocktail or a Christmas classic	from \$20 ea
Gingerbread Biscuit Bonbonierre packaged in cellophane and tied with ribbon	\$6.5 ea
Gingerbread House wrapped in clear packaging	\$50 ea

add a little tinsel.

in supplement of your minimum spend requirements.

Christmas Bon Bon - per person	\$5.0 pp
Festive Place Cards - per person	\$4.5 pp
Table Linen available in white or black	\$30
Christmas Decor	
Table - miniture christmas trees, tinsel, baubles	\$50
Room - hanging tinsel decorations, misc ornaments	\$25

b e v e r a g e p a c k a g e

The Atlantic has per person packages available inclusive of beer, wine and soft drinks, which will be served for your nominated duration by the hour. Sample packages have been provided below.

Mother of Pearl Package

one heavy and one light beer
one sparkling wine
one white wine
one red wine
soft drink and juice

two hour	\$50pp
three hour	\$60pp
four hour	\$70pp
five hour	\$80pp

Beluga Package

one heavy and one light beer
two international beers
one sparkling wine
one white wine
one rosé wine
one red wine
soft drink and juice

two hour	\$65pp
three hour	\$75pp
four hour	\$85pp
five hour	\$95pp

Additional unlimited bottled water
San Pellegrino Sparkling & Acqua Panna Still

\$11pp

b e v e r a g e s *o n c o n s u m p t i o n .*

The Atlantic has a variety of wines available for your event, charged upon consumption. You may select from the full list on your arrival, or pre-select prior.

For parties of 18 and over, we do recommend a pre-selection of wines which will be served for your event. At any time, if a selected beverage is unavailable, our sommelier will replace with a wine of equal value and same quality.