

o n i c e . 冰镇类

The Atlantic Seafood Platter- *for two or four*
served with condiments **155pp**
每位**155元**
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,
pipis, peeled prawns, marron, crab

Chilled Crayfish (Stanley, TAS) 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 **MP**

Caviar Selection 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) **88**

Yarra Valley Virgin Salmon Roe (30g) Yarra Valley 处女 三文鱼 鱼子 (30g) **85**

Black Pearl Siberian Oscietra (30g) Black Pearl西伯利亚奥西特拉鱼子酱 (30g) **260**

Beluga (30g) Beluga鱼子酱 (30g) **330**

Beluga (50g) Beluga鱼子酱 (50g) **555**

Freshly Shucked Oysters 鲜蚝 牡蛎, 配火葱醋汁 — 每个地区最少订三只
Australia's Oyster Coast Rock Oysters
served with shallot vinaigrette - minimum three per region
natural - choose Premium / Standard 天然生牡蛎 – 选择 豪华 / 标准
add Beluga Caviar 加 Beluga鱼子酱
add kilpatrick 加 基尔帕特里克

Seasonal Market Fresh Crab 时令肉蟹 — 配柠檬
advised by your waiter – served with lemon **MP**
市场价

Prawns (QLD) - per piece, half kilo - served with lemon **8 / 68**
昆士兰州鲜虾 — 每只、半公斤, 配柠檬

c o l d a n d r a w . 冷盘和刺身

Hiramasa Kingfish **27**
fennel, rockling chicharron
博雅黄尾鱼, 茴香, 炸鱼皮

Scallop Ceviche **28**
chilli, coriander, lime
酸橘汁腌扇贝, 配辣椒, 香菜, 青柠

Pink Snapper Carpaccio **28**
orange, coriander, bonito
切片鲷鱼, 橙子, 香菜

Yellowfin Tuna Tartare **32**
spicy sambal, avocado, sunflower seed, potato wafer
地面金枪鱼, 印尼辣酱, 鳄梨, 葵花籽, 土豆脆

Tastes of the Ocean **42**
chef's daily selection
海鲜拼盘, 主厨每日精选

Ora King Salmon **28**
verjuice, cucumber, horseradish
帝王三文鱼, 酸葡萄汁, 黄瓜, 辣根

Sashimi Goolwa Pipis **28**
lemon chive vinaigrette
生鱼片蛤蜊, 柠檬韭菜醋

Little Joe Beef Tartare Crisp - 2pc **24**
fermented chilli, egg yolk emulsion
Little Joe 生牛肉2块, 发酵辣椒, 蛋黄

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

  @theatlanticrest @nickmahlook #oceantoplate

e n t r é e . 开胃菜类

Split Grilled Leader Prawns - 2pc **38**
chilli jam or nduja butter
烤大虾 — 两只, 配辣椒酱 要么 猪肉黄油

Pan Fried Scallops **32**
pea, pancetta, smoked olive oil
香煎扇贝, 豌豆, 培根, 熏橄榄油

Garlic Prawns - 6pc **38**
garlic, olive oil, white wine, parsley
蒜蓉虾 — 六只, 配蒜泥、橄榄油、白葡萄酒、欧芹

Spanner Crab Salad **37**
fennel, daikon, avocado, finger lime
蟹肉沙拉, 茴香, 白萝卜, 鳄梨, 手指石灰

Roasted Pork Belly **28**
spicy green mango, tamarind, pear
烤五花肉, 青芒果、罗望子、梨

Roasted Tomato and Red Pepper Gazpacho **24**
herb crème fraîche, crostini
番茄和辣椒冷汤, 酸奶油, 烤面包

Wood Fired Grilled Octopus - 100g or 200g **37 / 61**
garlic and oregano dressing
柴火烤类 烤章鱼, – 100g or 200g, 大蒜 牛至 敷料

m a i n . 主菜类

The Atlantic Beer Battered Fish and Chips **43**
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

Pan Seared Ora King Salmon **53**
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

Roasted Hiramasa Kingfish **53**
smoked mussels, mojama, succulents, fried shallots
烤王鱼, 口贝, 多肉植物, 炒青葱

Roasted John Dory **54**
olive oil confit calamari, ink sauce
烤鲈鱼, 鱿鱼, 鱿鱼墨水酱

Steamed Baby Snapper Fillet **59**
abalone, turnips, spring onion, miso sauce
清蒸鱼, 鲍鱼, 萝卜, 葱, 味噌酱

Moreton Bay Bug Spaghetti **37 / 51**
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

Buffalo Ricotta Ravioli **23 / 32**
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

Twice Baked Comté and Corn Soufflé **35**
white witlof, hazelnut, rhubarb vinaigrette
烤的鸡蛋和奶酪和玉米, 菊苣, 榛子, 大黄油醋汁

Roasted Milla's Duck Breast **54**
XO confit leg, Otway shiitake, fresh cherries
Milla's 烤鸭胸, xo酱鸭腿, 香菇, 新鲜的樱桃

Sher Wagyu Sirloin Marble Score 8+ **85**
grilled leeks, parsley, almond sauce
澳洲九级和牛西冷排, 烤韭菜, 香菜, 杏仁酱

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

served with garlic and oregano dressing
用大蒜牛至酱

Fish Fillet **38**
Humpty Doo Barramundi (NT)
鱼柳块 — 盲鳗 (北方领土)

Whole Fish - *for one* **MP**
advised by your waiter
全鱼 — 一人用
市场价

Large Whole Fish - *for two* **MP**
advised by your waiter
全鱼 — 两人用
市场价

Live Crayfish (Stanley, TAS) - half or whole - watercress and herb butter **MP**
龙虾 (斯坦利. 塔斯马尼亚) — 半只或全只, 配豆瓣菜和香草黄油
市场价

served with red wine jus, salsa verde
配红葡萄酒汁、欧芹酱

300g Little Joe Scotch Fillet Marble Score 4 - pasture fed **64**
300g Little Joe 四级菲力牛排大理石纹路 — 牧场饲养

220g Eye Fillet Marble Score 2+ - pasture fed **56**
220g 眼睛牛排二年级 — 牧场饲养

s i d e s . 配菜类

Bitter Leaf Salad **11**
olive oil, lemon
苦叶沙拉, 配橄榄油、柠檬

Green Freekeh Salad **15**
greens, almonds, smoked goats curd
青麦沙拉, 配沙拉叶、杏仁、烟熏羊乳酪

Raw Zucchini and Pea Salad **17**
stracciatella, chilli, lemon, garlic chips
西葫芦和豌豆沙拉, 奶酪, 辣椒, 柠檬, 大蒜

Summer Tomato Salad **12**
cucumber, black olive, barrel aged feta
夏天番茄沙拉, 黄瓜, 黑橄榄, 希腊白软干酪

Shaved Cabbage and Fennel Salad **14**
parmesan, rye bread crumbs, salad cream
白菜茴香沙拉、帕尔马干酪、面包屑、奶油敷料

Broccolini **16**
whipped roe, bottarga
小西兰花、配鱼卵蓉酱、意式腌鱼子

Pipis **16**
coconut, kaffir lime, chilli broth
点子, 椰子, 酸橙, 辣椒汤

Chips **12**
herb salt
薯条, 配香草盐

Steamed Baby Potatoes **14**
chives, olive oil, garlic, lemon
热气腾腾的土豆, 葱, 橄榄油, 大蒜, 柠檬

f i s h e r m a n ' s n o t e s 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。

T H E A T L A N T I C