



o c e a n t o p l a t e

THE ATLANTIC
MELBOURNE

o n i c e .

The Atlantic Seafood Platter - for two or four Moreton Bay bugs, mussels, freshly shucked oysters, pipis, peeled prawns, marron, crab	155pp
served with condiments	
Chilled Crayfish (Stanley, TAS) - half or whole served with condiments	MP
Caviar Selection served with crème fraîche, chives, blinis	
Black Pearl Siberian Oscietra (10g)	88
Yarra Valley Virgin Salmon Roe (30g)	85
Black Pearl Siberian Oscietra (30g)	260
Beluga (30g)	330
Beluga (50g)	555
Freshly Shucked Oysters Australia's Oyster Coast Rock Oysters served with shallot vinaigrette - minimum of three per region	
Premium Appellation - natural	6
Standard - natural	5
add Beluga Caviar	18 ea
add kilpatrick	1 ea
Seasonal Market Fresh Crab advised by your waiter - served with lemon	MP
Prawns (QLD) - per piece, half kilo served with lemon	8 / 68

c o l d a n d r a w .

Hiramasa Kingfish fennel, rockling chicharron	27
Scallop Ceviche chilli, coriander, lime	28
Pink Snapper Tartare olive, salmon pearls	28
Yellowfin Tuna spicy sambal, avocado, sunflower seed, potato wafer	32
Tastes of the Ocean chef's daily selection	42
Ora King Salmon verjuice, cucumber, horseradish	28
Sashimi Goolwa Pipis lemon chive vinaigrette	28
Little Joe Beef Tartare Crisp - 2pc fermented chilli, egg yolk emulsion	24

e n t r é e .

Split Grilled Leader Prawns - 2pc chilli jam and lime nduja butter	38
Pan Fried Scallops pea, pancetta, smoked olive oil	32
Garlic Prawns - 6pc garlic, olive oil, white wine, parsley	38
Spanner Crab Salad fennel, daikon, avocado, finger lime	37
Roasted Pork Belly spicy green mango, tamarind, pear	28
Roasted Tomato and Red Pepper Gazpacho herb crème fraîche, crostini	24
Wood Fired Grilled Octopus - 100g or 200g garlic and oregano dressing	37 / 61

m a i n .

The Atlantic Beer Battered Fish and Chips chips, lemon, tartar sauce	43
Pan Seared Ora King Salmon crab consommé, scallop and crab stuffed zucchini flower	53
Roasted Hiramasa Kingfish smoked mussels, mojama, succulents, fried shallots	53
Roasted John Dory olive oil confit calamari, ink sauce	54
Blue Eye Trevalla Fillet diamond clams	56
Moreton Bay Bug Spaghetti	37 / 51
Buffalo Ricotta Ravioli tomato beurre noisette, aged balsamic, basil	23 / 32
Twice Baked Comté and Corn Soufflé white witlof, hazelnut, rhubarb vinaigrette	35
Roasted Milla's Duck Breast XO confit leg, Otway shiitake, fresh cherries	54
Sher Wagyu Sirloin Marble Score 8+ grilled leeks, parsley, almond sauce	85

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

6 Course Menu designed by Executive Chef, Nick Mahlook 165pp
Wine Match Available

designed for the whole table to enjoy, minimum of two guests,
available Sunday to Thursday, please see your waiter for today's menu

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

served with garlic and oregano dressing

Fish Fillet (NT) Humpty Doo Barramundi	42
Whole Fish - for one advised by your waiter	MP
Large Whole Fish - for two advised by your waiter	MP
Live Crayfish (Stanley, TAS) - half or whole watercress and herb butter	MP
served with red wine jus, roast shallot, tomato and horseradish salsa	
300g Little Joe Scotch Fillet Marble Score 4 pasture fed	64
220g Eye Fillet Marble Score 2+ pasture fed	56

s i d e s .

Bitter Leaf Salad olive oil, lemon	12
Green Freekeh Salad greens, almonds, smoked goats curd	15
Raw Zucchini and Pea Salad stracciatella, chilli, lemon, garlic chips	17
Summer Tomato Salad cucumber, black olive, barrel aged feta	16
Shaved Cabbage and Fennel Salad parmesan, rye bread crumbs, salad cream	14
Broccolini whipped roe, bottarga	17
Pipis coconut, kaffir lime, chilli broth	32
Chips herb salt	12
Steamed Baby Potatoes chives, olive oil, garlic, lemon	14

f i s h e r m a n ' s n o t e s

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.