



ocean to plate

THE ATLANTIC

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

Designed by Executive Chef, Nick Mahlook

Little Joe Beef Tartare Crisp
fermented chilli, egg yolk emulsion

Hiramasa Kingfish
fennel, rockling chicharron

Ora King Salmon
verjuice, cucumber, horseradish

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Pan Fried Abrolhos Island Scallops
celeriac, watercress, apple, walnut

Blue Eye Trevalla Fillet
diamond clams

Roasted Hiramasa Kingfish
smoked mussels, mojama
succulents, fried shallot

Sher Wagyu Cube Roll
grilled leeks, parsley, almond sauce

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

fisherman's notes

This menu is designed for the whole table to enjoy, minimum two guests, Sunday to Thursday. 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).



@theatlanticrest @nickmahlook #oceantoplate