

# express lunch.

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## entrée.

choice of the following

### Ora King Salmon

ponzu, sesame, daikon, salmon pearls

### Soft Shell Crab

nuoc cham, herb salad

### Roasted Pork Belly

spicy green mango, tamarind, pear

### Beetroot, Spiced Quince

stracciatella, fried buckwheat

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## main.

choice of the following

### Humpty Doo Barramundi Fillet (NT)

wood fire grilled, fermented chilli dressing

### Potato & Smoked Leek Tortellini

onion soubise, crispy shallot

### The Atlantic Beer Battered Fish and Chips

chips, lemon, tartar sauce

### 250g Little Joe Sirloin

wood fire grilled, roasted mushroom, shallot, horseradish duxelle

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## dessert.

choice of the following

### Lemon Posset Tart

rhubarb, thyme meringue

### 'Snickers Bar' Parfait

Valrhona chocolate, roasted peanuts, salted caramel

### Local and International Cheese Selection

served with accompaniments

## upgrade options.

### Freshly Shucked Oysters

served with shallot vinaigrette  
minimum three per region

natural - choose Rock / Pacific 6 / 5

add Beluga Caviar 18 ea

add kilpatrick 1 ea

### Prawns (QLD)

served with lemon

per piece 8

½ kilo 68

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## sides to share.

Green Freekeh Salad 9

greens, almonds, smoked goats curd

Bitter Leaf Salad 9

olive oil, lemon

Chips 9

herb salt

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## petit fours.

Chef's Selection 13

please see your waiter for today's selection

## menu selection.

Two Courses \$45

Three Courses \$55

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

Express Lunch menu is unavailable on Public Holiday's