

A top-down view of two large, cooked crabs resting on a thick bed of crushed ice. The crabs are a vibrant orange-brown color, and the ice is a mix of white and grey tones. The background is dark, making the crabs and ice stand out.

o c e a n t o p l a t e
e x p r e s s l u n c h

Available Thursday and Friday

2 Courses - \$45 per person | 3 courses - \$55 per person

THE ATLANTIC

express lunch .

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

main .

choice of the following

Humpty Doo Barramundi Fillet (NT)
wood fire grilled, fermented chilli dressing

Pan Fried Gnocchi
asparagus, zucchini flower, buffalo ricotta

The Atlantic Beer Battered Fish and Chips
chips, lemon, tartar sauce

250g Little Joe Sirloin
wood fire grilled, chimichurri butter, red wine jus

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

sides to share .

Green Freekeh Salad 9
greens, almonds, smoked goats curd

Bitter Leaf Salad 9
olive oil, lemon

Chips 9
herb salt

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