



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, fried shallot and garlic

Yarra Valley Caviar Tartlett

crème fraîche and chives

Anchovy Toast

peppers, Olasagasti anchovies, chilli

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Local Pink Snapper

mandarin, black olive, coriander

Pan Fried Abrolhos Island Scallops

sunflower seed, black garlic, pancetta

Steamed King George Whiting

wakame, broad beans, mussels, lemon myrtle

Sher Wagyu Cube Roll

rolled potato, shiitake, pickled onion

'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