



*o c e a n t o p l a t e*  
*p r i v a t e d i n i n g*

**THE ATLANTIC**

**t w o c o u r s e m e n u .**

**9 0 p p**

*individual guest selection from the following, finished with petit fours*

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**ENTRÉE**

**Soft Shell Crab**

nuoc cham, herb salad

**Roasted Pork Belly**

spiced carrot, caramelised witlof

**Tempura Zucchini Flowers**

stracciatella, fermented chilli labne

**MAIN**

*serve with Garden Leaf Salad and Chips to share (add \$10pp)*

**Roasted Hiramasa Kingfish**

fennel, cherry tomato, almonds, saffron aioli

**Humpty Doo Barramundi Fillet**

wood fire grilled, fermented chilli dressing

**250g Little Joe Sirloin**

wood fire grilled, chimmicurri butter, red wine jus

**\*Please note**, the two course menu is unavailable for dinner periods between November 1st – December 31st 2019

**fisherman's notes**

Showcasing The Atlantic's favourites, these menus have been hand selected by our Executive Chef Nick Mahlook. Any menu changes may incur a surcharge. Please note the attached menus are current at the date of receipt, but may change due to product availability and seasonality.

The Atlantic requests all dietary requirements to be advised to the event team prior to your event in order to accommodate for your guests dietary needs.

**t h r e e c o u r s e m e n u . 1 2 5 p p**

*individual guest selection from the following, finished with petit fours*

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**ENTRÉE**

**Soft Shell Crab**

nuoc cham, herb salad

**Pan Fried Abrolhos Island Scallops**

fennel, puffed wild rice

**Roasted Pork Belly**

spiced carrot, caramelised witlof

**Tempura Zucchini Flowers**

stracciatella, fermented chilli labne

**MAIN**

*included and served with Garden Leaf Salad and Chips to share*

**Roasted Hiramasa Kingfish**

fennel, cherry tomato, almonds, saffron aioli

**Humpty Doo Barramundi Fillet**

wood fire grilled, fermented chilli dressing

**Pan Fried Gnocchi**

asparagus, zucchini flower, buffalo ricotta

**300g Little Joe Scotch Fillet Marble Score 4+ Pasture Fed**

wood fire grilled, chimmicurri butter, red wine jus

**DESSERT**

**Mango Trifle**

mango jelly, vanilla génoise, mascarpone, honeycomb

**'Snickers Bar' Parfait**

Valrhona chocolate, roasted peanuts, salted caramel

**Local and International Cheese Selection**

served with accompaniments

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# four course menu . 160 pp

individual guest selection from the following, finished with petit fours

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## SHARED TO START

### Freshly Shucked Oysters - 3 pp

(2) natural with shallot vinaigrette, (1) Kilpatrick

### Tastes of the Ocean - 2 pp

chef's daily selection

## ENTRÉE

### Split Grilled Leader Prawns (2)

chilli jam and lime

### Pan Fried Abrolhos Island Scallops

fennel, puffed wild rice

### Roasted Pork Belly

spiced carrot, caramelised witlof

### Tempura Zucchini Flowers

stracciatella, fermented chilli labne

## MAIN

serve with Garden Leaf Salad and Chips to share (add \$10pp)

### Roasted Hiramasa Kingfish

fennel, cherry tomato, almonds, saffron aioli

### Steamed John Dory

succulents, abalone, crustacean sauce, fingerlime crème fraîche

### Roasted Corn Fed Duck

spring garlic, cotechino

### Sher Wagyu Sirloin Marble Score 9+

rolled potato, shiitake, pickled onion

## DESSERT

### Mango Trifle

mango jelly, vanilla génoise, mascarpone, honeycomb

### 'Snickers Bar' Parfait

Valrhona chocolate, roasted peanuts, salted caramel

### Local and International Cheese Selection

served with accompaniments

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#### fisherman's notes

Showcasing The Atlantic's favourites, these menus have been hand selected by our Executive Chef Nick Mahlook. Any menu changes may incur a surcharge. Please note the attached menus are current at the date of receipt, but may change due to product availability and seasonality.

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## *a d d i t i o n a l   i t e m s   a v a i l a b l e .*

*in supplement of your chosen menu.*

<b>Chilled Seafood Platter - per person</b> please speak to our event team	Add to Start from \$77.50
<b>Freshly Shucked Oysters</b> minimum of 3 per person recommended	Natural \$5 ea Kilpatrick \$6 ea
<b>Tastes of the Ocean</b> chef's daily selection	\$42 ea
<b>Split Leader Prawns (2)</b> chilli jam and lime	\$38 pp
<b>'Fresh Off the Boat' Goodie Bag</b> salted caramel peanut crunch individually packaged for guests to take home	\$8.50 pp

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## *a   l a   c a r t e   m e n u .*

Our full a la carte menu is available for up to 12 guests within our Private Dining Rooms, as well as The Atlantic Main Dining Room.

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## *t a i l o r   y o u r   o w n   m e n u .*

After something in particular? Our culinary team will work with you to produce a menu suited to your tastes and preferences within your desired budget. *Please speak to our event team for further details.*

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## *c e l e b r a t i o n   c a k e s .*

Atlantic Group Executive Pastry Chef Lisa Van Zanten can create the perfect celebration cake to finish your feast.

Our team are able to assist with the theme, style and any dietaries that need to be considered - please speak to our event team for further details and costs.

To ensure your quality experience, The Atlantic does not permit any externally purchased or sourced cakes / desserts to the restaurant.

## **b e v e r a g e   p a c k a g e**

The Atlantic has per person packages available inclusive of beer, wine and soft drinks, which will be served for your nominated duration by the hour. Sample packages have been provided below.

### **Mother of Pearl Package**

one heavy and one light beer  
one sparkling wine  
one white wine  
one red wine  
soft drink and juice

two hour	<b>\$50pp</b>
three hour	<b>\$60pp</b>
four hour	<b>\$70pp</b>
five hour	<b>\$80pp</b>

### **Beluga Package**

one heavy and one light beer  
two international beers  
one sparkling wine  
one white wine  
one rosé wine  
one red wine  
soft drink and juice

two hour	<b>\$65pp</b>
three hour	<b>\$75pp</b>
four hour	<b>\$85pp</b>
five hour	<b>\$95pp</b>

**Additional unlimited bottled water**  
San Pellegrino Sparkling & Acqua Panna Still

**\$11pp**

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## **b e v e r a g e s** **o n   c o n s u m p t i o n .**

The Atlantic has a variety of wines available for your event, charged upon consumption. You may select from the full list on your arrival, or pre-select prior.

For parties of 18 and over, we do recommend a pre-selection of wines which will be served for your event. At any time, if a selected beverage is unavailable, our sommelier will replace with a wine of equal value and same quality.