



o c e a n t o p l a t e

THE ATLANTIC
MELBOURNE

o n i c e .

The Atlantic Seafood Platter - for two or four 155pp
Moreton Bay bugs, mussels, freshly shucked oysters, diamond clams, peeled prawns, marron, crab

served with condiments

Caviar Selection

served with crème fraîche, chives, blinis

Black Pearl Siberian Oscietra (10g) 88

Yarra Valley Virgin Salmon Roe (30g) 68

Black Pearl Siberian Oscietra (30g) 260

Beluga (30g) 330

Beluga (50g) 555

Freshly Shucked Oysters

Australia's Oyster Coast Rock and Pacific Oysters
served with shallot vinaigrette - minimum of three per region

Rock - natural 6

Pacific - natural 5

add Beluga Caviar 18 ea

add kilpatrick 1 ea

Seasonal Market Fresh Crab

advised by your waiter - served with lemon MP

Prawns (QLD) - per piece, half kilo 8 / 68
served with lemon

c o l d , r a w , s a s h i m i .

Hiramasa Kingfish 27
spiced tomato, coriander, lime

Yellowfin Tuna 32
broad beans, chilli, lemon

Ora King Salmon 28
ponzu, sesame, daikon, salmon caviar

Tastes of the Ocean 42
chef's daily selection

Cloudy Bay Diamond Clams 28
lemon chive vinaigrette

Little Joe Beef Tartare 24
fermented chilli, oyster crisp, fried shallot and garlic

e n t r é e .

Split Grilled Leader Prawns - 2pc 38
chilli jam and lime
nduja butter

Pan Fried Abrolhos Island Scallops 33
fennel, puffed wild rice

King Prawn Salad 36
baby iceberg, avocado, yoghurt tartar, croutons

Roasted Pork Belly 28
spiced carrot, caramelised witlof

Tempura Zucchini Flowers 27
stracciatella, fermented chilli labne

Wood Fire Grilled Octopus 37
chickpeas, chorizo, lemon, oregano

m a i n .

The Atlantic Beer Battered Fish and Chips 43
chips, lemon, tartar sauce

Pan Seared Ora King Salmon 53
peas, Jamón ibérico, Galotyri curd

Roasted Hiramasa Kingfish 49
fennel, cherry tomato, almonds, saffron aioli

John Dory Fillet 54
succulents, abalone, crustacean sauce, fingerlime crème fraîche

Steamed King George Whiting 53
wakame, broad beans, mussels, lemon myrtle

Moreton Bay Bug Spaghetti 36 / 49
olive oil, garlic, chilli, parsley

Pan Fried Gnocchi 28 / 38
asparagus, zucchini flower, buffalo ricotta

Roasted Corn Fed Duck 54
spring garlic, cotechino

Sher Wagyu Sirloin Marble Score 8+ 85
rolled potato, shiitake, pickled onion

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

6 Course Menu designed by Executive Chef, Nick Mahlook 165pp
Wine Match Available - Sunday to Thursday, lunch and dinner.

designed for the whole table to enjoy, minimum of two guests,

f r o m t h e w o o d f i r e g r i l l .

Fish Fillet (NT) 42
Humpty Doo Barramundi
served with fermented chilli dressing

Whole Fish - for one MP
advised by your waiter
served with garlic and oregano dressing

Large Whole Fish - for two MP
advised by your waiter

Live Crayfish (Stanley, TAS) - half or whole MP
herb and garlic butter

Live Marron (Donnybrook, WA) - whole (350g) \$140ea
herb and garlic butter

300g Little Joe Scotch Fillet Marble Score 4 pasture fed 65

220g Eye Fillet Marble Score 2+ pasture fed 57

Locally sourced grass fed beef served with chimichurri butter, red wine jus

s i d e s .

Garden Leaf Salad 12
shallot and chive dressing

Green Freekeh Salad 15
greens, almonds, smoked goats curd

Green Beans 16
fetta, hazelnuts, mint

Cauliflower Salad 16
caramelised yoghurt, giant cous cous, pine nuts

Asparagus 17
whipped roe, bottarga

Chips 12
herb salt

Steamed Baby Potatoes 14
Swedish mustard, chives

n i c k m a h l o o k a t y o u r p l a c e .

Take our ocean to plate philosophy from our restaurant to your home - have Executive Chef Nick Mahlook tailor a bespoke dining experience for any occasion. Speak to our management team today.

fisherman's notes

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.