

A top-down photograph of two large, orange-brown crabs resting on a bed of crushed ice. The crabs are positioned one above the other, with their heads at the top and tails at the bottom. The ice is dark and glistening, with many small, irregular chunks. The crabs' shells have a textured, bumpy appearance. The overall lighting is dramatic, highlighting the textures of the crabs and the ice.

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

c e l e b r a t e c h r i s t m a s 2 0 2 0

THE ATLANTIC

c h r i s t m a s d a y .

three course menu

lunch \$170 each / dinner \$140 each

ENTRÉE

Pan Fried Abrolhos Scallop

pumpkin in different texture, pumpkin seed, shiso

Raw Hiramasa Kingfish

chilli, lemon, olive oil

Shaved David Blackmore Marble Score 9+ Bresaola

figs, arugula, goat curd

Chargilled & Marinated Octopus

taramasalata, guindillas, olives

Heirloom Tomato

cucumber gazpacho, stracciatella, basil

MAIN

served with Garden Salad and Chips to share

Slow Roasted Leadoux Turkey Roulade

sage stuffing, apple celeriac slaw, cranberries jus

Pan Roasted King Ora Salmon

baby beetroot, smoked salmon roe, horseradish crème fraiche

Wood Fire Grilled 300g Southern Ranger Scotch Fillet MS4+

butter confit garlic, red wine jus

Moreton Bay Bug Spaghettini

olive oil, garlic, chilli, parsley

Spring Vegetable Risoni

roasted garlic dressing, dukkah

DESSERT

Plum Christmas Pudding

grand marnier custard, sable, orange ice cream

‘Snickers Bar’ Parfait

valrhona chocolate, roasted peanuts, salted caramel

Tonka Bean Crème

raspberry gel, crushed meringue, dried berry crumble

Local and International Cheese Selection

served with accompaniments

fisherman's notes

These menus have been hand selected by our team of talented chefs. 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 be advised prior to your booking in order to accommodate for your guests dietary needs.

Public Holiday dining incurs a 10% surcharge on Friday the 25th of December. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

THE ATLANTIC

c h r i s t m a s d a y .

Children's three course menu first sitting \$75 each / second sitting \$50 each

ENTRÉE

Spaghetti
home made napoli sauce, shaved parmesan

Salt and Pepper Calamari
aioli

MAIN

Battered Rockling
chips, tartar sauce

Chicken Breaded Schnitzel
chips, tomato sauce

Beef Fillet Medallion
chips, tomato sauce

DESSERT

Ice Cream
seasonal selection

PLEASE NOTE, CHILDREN'S MENU IS AVAILABLE FOR AGES 3 TO 12 YEARS

fisherman's notes

These menus have been hand selected by our team of talented chefs. 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 be advised prior to your booking in order to accommodate for your guests dietary needs.

Public Holiday dining incurs a 10% surcharge on Friday the 25th of December. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

THE ATLANTIC

c h r i s t m a s d a y .

add to the celebration with something extra special

The Atlantic Seafood Platter (for two) moreton bay bugs, prawns, mussels, clams, oysters	\$240
Wood Fire Grilled Live Crayfish roasted garlic butter, garden salad	\$MP
Split Leader Prawn chilli jam	\$19ea
Freshly Shucked Natural Oysters served with shallot vinaigrette	\$4.5ea
Kilpatrick Oysters	\$5.5ea
Selection of Caviar served with buckwheat blinis and condiments	10g \$88 / 30g \$260
Petit Fours please see your waiter for today's selection	\$16

fisherman's notes

These menus have been hand selected by our team of talented chefs. 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 be advised prior to your booking in order to accommodate for your guests dietary needs.

Public Holiday dining incurs a 10% surcharge on Friday the 25th of December. Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

THE ATLANTIC