



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

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THE ATLANTIC



## new year's eve.

three course menu

first sitting \$140 each

### ENTRÉE

**Spanner Crab Salad**

ruby grapefruit, shellfish consommé jelly, tarragon cream

**Abrolhos Scallop Ceviche**

ginger, spring onion, fried wakame

**Shaved David Blackmore MS9+ Bresaola**

yuzu goat curd, watercress, pickled shallot

**Heirloom Tomato Salad**

chilled watermelon soup, buffalo mozzarella, mint

### MAIN

*served with Garden Salad and Chips to share*

**Wood Fire Grilled 300g Southern Ranger Scotch**

butter confit garlic, red wine jus

**50°C Confit King Ora Salmon**

baby beetroot, smoked salmon roe, finger lime crème fraîche

**King Prawn Risotto**

tomato, basil

**Fresh Wakame Risoni**

miso, celeriac, ginger

### DESSERT

**'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

**\*PLEASE NOTE, NEW YEAR'S EVE FIRST DINNER SITTING IS TWO HOURS IN DURATION\***

#### 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.

Payments made via credit card incur a processing fee of 1.32% (Visa/MasterCard) or 1.76% (American Express).

# THE ATLANTIC

## new year's eve.

four course menu

second sitting \$240 each

### AMUSE-BOUCHE

Freshly Shucked Oyster with Beluga Caviar

### ENTRÉE

#### Spanner Crab Salad

ruby grapefruit, shellfish consommé jelly, tarragon cream

#### Abrolhos Scallop Ceviche

ginger, spring onion, fried wakame

#### Shaved David Blackmore MS9+ Bresaola

yuzu goat curd, watercress, pickled shallot

#### Heirloom Tomato Salad

chilled watermelon soup, buffalo mozzarella, mint

### MAIN

*served with Garden Salad and Chips to share*

#### Pan Roasted Sher Wagyu Striploin MS8+

butter confit garlic, red wine jus

#### 50°C Confit King Ora Salmon

baby beetroot, smoked salmon roe, finger lime crème fraîche

#### Cape Moreton Scarlet Prawns Risotto

tomato, basil

#### Fresh Wakame Risoni

miso, celeriac, ginger

### DESSERT

#### '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

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# THE ATLANTIC

## **n e w   y e a r ' s   e v e .**

children's three course menu      first sitting \$75 each / second sitting \$150 each

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### **ENTRÉE**

**Spaghetti**  
home made napoli sauce, shaved parmesan

### **MAIN**

**Battered Rockling**  
chips, tartar sauce

**Chicken Breaded Schnitzel**  
chips, tomato sauce

**Beef Fillet Medallion**  
chips, tomato sauce

**Cheese Burger**  
chips, tomato sauce

### **DESSERT**

**Ice Cream**  
seasonal selection

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

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**THE ATLANTIC**

## **n e w   y e a r ' s   e v e .**

add to the celebration with something extra special

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

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