



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
Moreton Bay bugs, mussels, freshly shucked oysters,
diamond clams, peeled prawns, marron, crab
served with condiments 155pp

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

Chilled Crayfish (Stanley, TAS) - half or whole
served with condiments - allow 30 minutes MP

Freshly Shucked Appellation Oysters
check with your waiter for today's estuaries served with shallot vinaigrette
Rock - natural 6

add Beluga Caviar 18 ea

add kilpatrick 1 ea

Seasonal Market Fresh Crab MP
advised by your waiter - served with lemon

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 29
nashi pear, ginger, pandanus vinegar

Yellowfin Tuna 33
avocado, koji, yuzu crème fraîche

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
almond gazpacho, salted grapes, nasturtium

King Prawn Salad 38
baby iceberg, avocado, yoghurt tartar, croutons

Shaved David Blackmore Marble Score 9+ Bresaola 28
fresh figs, manchego, herb crostini

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

Marinated Heirloom Tomatoes 26
buffalo mozzarella, garlic oil

m a i n .

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

Pan Seared Ora King Salmon 54
preserved lemon, horseradish, king prawns

Roasted Hiramasa Kingfish 49
fennel, green olive, white anchovy, lovage emulsion

John Dory Fillet 54
tomato, calamari, ink farfalle, capers

Whole Corner Inlet Flounder 44
peppers, capers, brown butter

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

Pan Fried Gnocchi 28 / 38
shaved zucchini, whipped ricotta, pine nuts

Roasted Corn Fed Duck 52
macadamia, leeks, pickled plums

Sher Wagyu Cube Roll Score 9+ 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
anchovy and tarragon butter, garden leaves

Live Marron (Donnybrook, WA) - whole (350g) \$140ea
anchovy and tarragon 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

Tomato & Cucumber Salad 16
olives, Galotyri curd, red onion

Shaved Zucchini & Squash 17
stracciatella, chilli, garlic, mint, peas

Broccolini 17
whipped roe, bottarga

Chips 12
herb salt

Steamed Baby Potatoes 14
Swedish mustard, chives

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.