



ocean to plate
private dining

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

ENTRÉE

Soft Shell Crab
nuoc cham, herb salad

Shaved Bresaola
fresh figs, manchego, herb crostini

Marinated Heirloom Tomatoes
buffalo mozzarella, garlic oil

MAIN

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

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

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

ENTRÉE

Soft Shell Crab
nuoc cham, herb salad

Pan Fried Abrolhos Island Scallops
almond gazpacho, salted grapes, nasturtium

Shaved Bresaola
fresh figs, manchego, herb crostini

Marinated Heirloom Tomatoes
buffalo mozzarella, garlic oil

MAIN

included and served with Garden Leaf Salad and Chips to share

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

Humpty Doo Barramundi Fillet
wood fire grilled, fermented chilli dressing

Pan Fried Gnocchi
shaved zucchini, whipped ricotta, pine nuts

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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f e s t i v e s h a r i n g m e n u . 1 4 0 p p

for groups of 6 guests or more

TO START

Whipped Cod Roe with Bottarga
warm chargrilled bread

TO FOLLOW

Chilled Seafood
moreton bay bugs, natural oysters, mussels

Sashimi
Chef's daily selection

TO CONTINUE

Wood Fire Grilled Octopus
chickpeas, chorizo, lemon, oregano

Marinated Heirloom Tomatoes
buffalo mozzarella, garlic oil

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

MAINS TO SHARE

Roasted Porchetta
apple and kohlrabi remoulade

Or

Whole Seasonal Fish
XO pipis

SIDES TO SHARE

Garden Leaf Salad
shallot and chive dressing

Steamed Baby Potatoes
Swedish mustard and chives

DESSERT

Christmas pudding
brandy anglaise ice cream

**Please note, the festive sharing menu is available for lunch and dinner periods throughout November and December only*

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four course menu . 160 pp

individual guest selection from the following, finished with petit fours

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

almond gazpacho, salted grapes, nasturtium

Shaved Bresaola

fresh figs, manchego, herb crostini

Marinated Heirloom Tomatoes

buffalo mozzarella, garlic oil

MAIN

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

Roasted Hiramasa Kingfish

fennel, green olive, white anchovy, lovage emulsion

Steamed John Dory

tomato, calamari, ink farfalle, capers

Roasted Corn Fed Duck

macadamia, leeks, pickled plums

Sher Wagyu Cube Roll 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

fisherman's notes

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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.

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

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.

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.*

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.