



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

THE ATLANTIC
MELBOURNE

o n i c e .

The Atlantic Seafood Platter - <i>for two or four</i> Moreton Bay bugs, mussels, freshly shucked oysters, diamond clams, peeled prawns, marron, crab	155pp
served with condiments	
Caviar Selection served with crème fraîche, chives, blinis	
Black Pearl Siberian Oscietra (10g)	88
Yarra Valley Virgin Salmon Roe (30g)	42
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 <i>check with your waiter for today’s estuaries</i> served with shallot vinaigrette	
Rock - natural	6
add 2g 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 served with lemon	8 / 68

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

Hiramasa Kingfish nashi pear, ginger, pandanus vinegar	29
Yellowfin Tuna avocado, koji, yuzu crème fraîche	33
Ora King Salmon ponzu, sesame, daikon, salmon caviar	28
Tastes of the Ocean chef’s daily selection	42
Cloudy Bay Diamond Clams lemon chive vinaigrette	28
Little Joe Beef Tartare fermented chilli, oyster crisp, fried shallot and garlic	24

e n t r é e .

Split Grilled Leader Prawns - 2pc chilli jam and lime nduja butter	38
Pan Fried Abrolhos Island Scallops almond gazpacho, salted grapes, nasturtium	29
King Prawn Salad baby iceberg, avocado, yoghurt tartar, croutons	38
Shaved David Blackmore Marble Score 9+ Bresaola fresh figs, manchego, herb crostini	26
Wood Fire Grilled Octopus chickpeas, chorizo, lemon, oregano	37
Marinated Heirloom Tomatoes buffalo mozzarella, garlic oil	22

m a i n .

The Atlantic Beer Battered Fish and Chips chips, lemon, tartar sauce	39
Pan Seared Ora King Salmon preserved lemon, horseradish, king prawns	51
Roasted Hiramasa Kingfish fennel, green olive, white anchovy, lovage emulsion	47
John Dory Fillet tomato, calamari, ink farfalle, capers	52
Whole Corner Inlet Flounder <i>peppers, capers, brown butter</i>	38
Moreton Bay Bug Spaghetti olive oil, garlic, chilli, parsley	35/ 47
Pan Fried Gnocchi shaved zucchini, whipped ricotta, pine nuts	28 / 38
Roasted Corn Fed Duck macadamia, leeks, pickled plums	49
Sher Wagyu Sirloin Score 7+ rolled potato, shiitake, pickled onion	85

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

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

designed for the whole table to enjoy, minimum of two guests,
available Sunday to Thursday, please see your waiter for today’s menu

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

Fish Fillet (NT) Humpty Doo Barramundi <i>served with fermented chilli dressing</i>	39
Whole Fish - <i>for one</i> advised by your waiter <i>served with garlic and oregano dressing</i>	MP
Large Whole Fish - <i>for two</i> advised by your waiter	MP
Live Crayfish (Stanley, TAS) - half or whole anchovy and tarragon butter, garden leaves	MP
Live Marron (Donnybrook, WA) - whole (350g) anchovy and tarragon butter	\$140ea
300g Little Joe Scotch Fillet Marble Score 4 pasture fed	65
220g Eye Fillet Marble Score 2+ pasture fed	57
<i>Locally sourced grass fed beef served with chimichurri butter, red wine jus</i>	

s i d e s .

Garden Leaf Salad shallot and chive dressing	12
Green Freekeh Salad greens, almonds, smoked goats curd	15
Green Beans fetta, hazelnuts,mint	16
Tomato & Cucumber Salad olives, Galotyri curd, red onion	16
Shaved Zucchini & Squash stracciatella, chilli, garlic, mint, peas	16
Broccolini whipped roe, bottarga	16
Chips herb salt	12
Steamed Baby Potatoes Swedish mustard, chives	13

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.

Public holiday dining will incur a 10% surcharge.