

## oysters

please see specials card for today's estuaries, inlets and bays from around Australia

## seafood platter

**The Atlantic Seafood Platter - for two or four**  
Moreton Bay bugs, mussels, freshly shucked oysters, diamond clams, peeled prawns, marron, crab

served with condiments

## snacks

**Chargrilled Cobb Lane Baguette** olive, chive and parmesan dip

**Tarrago Olives** roasted almonds

a minimum of 2 pieces per order

**Olagasati Anchovy** roasted peppers, chilli crostini

**Prawn Toast** sesame, ginger, spring onion

**Abrolhos Island Scallop Skewer** rosemary, guanciale, olive jam

**Pickled Octopus Gilda** white anchovy, green olive

**Fish Fingers** tartare sauce

**Marinated W.A Sardines** pickles and toast

**Split Grilled Leader Prawns** chilli jam and lime

## raw fish

**Yellowfin Tuna** avocado, yuzu crème fraiche

**Hiramasa Kingfish** nashi pear, ginger, pandanus vinegar

**Ora King Salmon** ponzu, sesame, daikon, salmon caviar

**Raw Tastes** selection of above

## plates

**The Atlantic Fish & Chips** beer battered rockling, tartar sauce

**Moreton Bay Bug Spaghetti** olive oil, garlic, chilli, parsley

**King Prawn Salad** avocado, yoghurt tartare, croutons

**Calamari Fritti** green peppercorn aioli

**Shaved David Blackmore Marble Score 9+ Bresaol** fresh figs, manchego, herb crostini

**Local Mussels** tomato, basil

### 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.

## tasting menu \$75pp

designed for groups up to four guests

**Warm Cobb Lane Baguette** olive and parmesan dip

**Tarrago Olives** roasted almonds

**Raw Tastes** Yellowfin Tuna, Hiramasa Kingfish, Ora King Salmon

**Western Australian Octopus Tentacles**

**Roasted Broccoli**

**Roasted Eggplant**

**Green Freekeh**

**Whole Baby Snapper**

or

**Grass Fed Hanger Steak**

**Mini Snickers Bar' Parfait**

## fish fillets

simply prepared sustainably sourced

please ask your waiter for today's fish

**Roasted Ora King Salmon (NZ)**

**Pan Fried John Dory (Lakes Entrance)**

**Steamed King George Whiting (Corner Inlet)**

**Seared Hiramasa Kingfish (Spencer Gulf)**  
cooked medium rare

## salad plates & vegetables

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

**Roasted Broccoli** goat cheese, pine nuts, grapes

**Green Beans** fetta, hazelnuts, mint

**Roasted Eggplant** anchovies, chilli, lemon

**Green Freekeh** raw greens, smoked goats curd, almonds, pickled shallot

**Brussel Sprouts** whipped roe, bottarga

**Roasted King Oyster Mushrooms** smoked garlic, tarragon butter, pickled shallot

## fish wings

**Humpty Doo Barra** buttermilk fried, house pickles

**Ora King Salmon** smoked, horseradish, capers, lemon

**Hiramasa Kingfish** roasted, spicy chermoula dressing

## from the wood fire grill

**Humpty Doo Barramundi Fillet** fermented chilli dressing, lemon

**Half Tasmanian Crayfish** tarragon and white anchovy butter

**Whole Baby Snapper** garlic and oregano dressing, lemon

**Whole Roasted Corner Inlet Flounder** cauliflower & caper burnt butter

**Western Australian Octopus Tentacles** olive oil, lemon, chilli

**Grass Fed Rangers Valley MS3+** chimichurri, pickled onions

**Little Joe Scotch Fillet 300g** olive oil, lemon

## sides

**Chips** herb salt

**Garden Leaf Salad** shallot vinaigrette

**Broccolini** extra virgin olive oil, lemon

## to share

reccomended for up to four guests

**1.2kg Sher Wagyu Rib Eye**

**Roasted Whole Fish to Share** local mussels, tomato, basil

## cheese

**Local and International Cheese Selection**

Served with accompaniments

## dessert

**'Snickers Bar' Parfait 2** valrhona chocolate, roasted peanuts, salted caramel

**Mango Trifle** Mango jelly, vanilla genoise, mascarpone, honeycomb

**Milk Chocolate Mint Slice** mint milk, mint snow

**Selection of Sorbet** please see your waiter for today's selection

**Salted Caramel & Peanut Crunch**

THE ATLANTIC

  @theatlanticrest #oceantoplate