

oysters

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

tasting plate

rock oysters, pacific oysters, Yarra Valley virgin caviar diamond clams, peeled prawns

snacks & starters

Chargrilled Cobb Lane Baguette

olive, chive and parmesan dip

a minimum of 2 pieces per order

Olasagasti Anchovy

roasted peppers, chilli crostini

Abrolhos Island Scallop Skewer

rosemary, guanciale, olive jam

Split Grilled Leader Prawns

chilli jam and lime

Raw Hiramasa Kingfish

chilli, lemon, olive oil

Shaved David Blackmore Marble Score 9+ Bresaola

roasted pear, reggiano, herb crostini

Western Australian Octopus Tentacles

chilli, lemon, olive oil

Wagyu Beef Croquette

salsa verde

fish wings

Humpty Doo Barra

buttermilk fried, house pickles

Hiramasa Kingfish

roasted, spicy chermoula dressing

pasta & risotto

King Prawn Risotto

tomato, basil

Moreton Bay Bug Spaghetti

olive oil, garlic, chilli, parsley

Roasted Pumpkin Gnocchi

sage, chestnuts, feta

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.

main plates

The Atlantic Fish & Chips

beer battered rockling, tartar sauce

Humpty Doo Barramundi Fillet

fermented chilli dressing, lemon

Whole Baby Snapper

garlic and oregano dressing, lemon

Bouillabaisse

today's selection of fish and shellfish, rouille

Whole Roasted Corner Inlet Flounder

cauliflower & caper burnt butter

Rangers Valley Hanger Steak MS3+ 220g

chimichurri, pickled onions

Southern Rangers Scotch Fillet MS4+ 300g

red wine jus, roasted garlic butter

Glazed O'Connors Short Rib

potato puree, cavolo nero

fish filets

simply prepared, sustainably sourced

Roasted Ora King Salmon (NZ)

light in the mouth with buttery and soft flesh

Pan Fried John Dory (Eden)

highly regarded for its sweet, delicate texture

Steamed King George Whiting (Corner Inlet)

elegant, sweet flavour and firm flesh

salad plates & sides

Brussel Sprouts

pancetta, honey, thyme

Cavelo Nero Coleslaw

parmesan croutons

Winter Mushrooms

goats curd, tarragon butter, pickled shallot

Green Beans

feta, hazelnuts, mint

Garden Leaves

olive oil, chardonnay vinegar

Chips

herb salt

tasting menu \$75 pp

designed to share, minimum of two guests

Chargrilled Cobb Lane Baguette

olive, chive and parmesan dip

Raw Hiramasa Kingfish

chilli, lemon, olive oil

Shaved David Blackmore Marble Score 9+ Bresaola

roasted pear, reggiano, herb crostini

Winter Mushrooms

goats curd, tarragon butter, pickled shallot

Whole Baby Snapper OR Rangers Valley Hanger Steak MS3+ 220g

coleslaw, chips

Mini 'Snickers Bar' Parfait

valrhona chocolate, roasted peanuts, salted caramel

dessert

'Snickers Bar' Parfait

valrhona chocolate, roasted peanuts, salted caramel

Warre's Otima 20YO Tawny Port, Duoro Valley, Portugal (60ml)

Whiskey Cream

treacle cheesecake, whiskey mousse, smoked chocolate cigar

2016 Disznoko Late Harvest Furmint, Tokaji, Hungary (90ml)

Steamed Orange and Ginger Pudding

orange butterscotch, vanilla bean ice cream

2016 Carmes de Rieussec, Sauternes, France (90ml)

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

2016 Handpicked Moscato d'Asti, Piedmont, Italy (120ml)

Salted Caramel & Peanut Crunch

Need it now or ask to take me home!

Campbells Rutherglen Topaque "Classic", Rutherglen, VIC (60ml)

cheese

Local and International Cheese Selection

Single 15

Served with accompaniments

Selection 36

THE ATLANTIC



@theatlanticrest #oceantoplate