

A close-up photograph of three large lobsters resting on a bed of crushed ice. The lobsters are dark, almost black, with some reddish-brown highlights on their claws and legs. They are positioned diagonally across the frame, with one in the center foreground and two others flanking it. The ice is white and jagged, providing a high-contrast background.

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

THE ATLANTIC  
MELBOURNE



oysters

please see your waiter 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

Olasagasti Anchovy  
roasted peppers, chilli crostini

Abrolhos Island Scallop Skewer  
rosemary, guanciale, olive jam

Wagyu Beef Croquette  
salsa verde

Split Grilled Leader Prawn  
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

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 Spaghetтини  
olive oil, garlic, chilli, parsley

Spaghetti alle Vongole  
goolwa vongole, garlic, chilli, parsley

Potato Gnocchi  
cherry tomato, basil, parmesan

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, tartar sauce

Chicken Cotoletta  
parmesan herb crumb, crispy potato, house salad

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

fish fillets

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

Cavolo 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

THE ATLANTIC



@theatlanticrest #oceantoplate

37

36

36

48

40

42

39

62

tasting menu \$75pp

designed to share, minumum 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 21  
valrhona chocolate, roasted peanuts, salted caramel

Warre’s Otima 20YO Tawny Port, Duoro Valley, Portugal (60ml) 26

Whiskey Cream 16  
treacle cheesecake, whiskey mousse, smoked chocolate cigar

2016 Disznoko Late Harvest Furmint, Tokaji, Hungary (90ml) 23

Steamed Orange and Ginger Pudding 16  
orange butterscotch, vanilla bean ice cream

2016 Carmes de Rieussec, Sauternes, France (90ml) 21

Selection of Sorbet please see your waiter for today’s selection 16  
2016 Handpicked Moscato d’Asti, Piedmont, Italy (120ml) 16

Salted Caramel & Peanut Crunch 10  
Need it now or ask to take me home!

Campbells Rutherglen Topaque “Classic”, Rutherglen, VIC (60ml) 16

cheese

Local and International Cheese Selection Single 15

Served with accompaniments Selection 36

In line with the government regulations, we require that all guests register their details to assist with contact tracing.

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<http://mgl.io/67HXR>