

shared dishes

Oysters please see specials card for today's estuaries, inlets and bays from around Australia	3.50ea
The Atlantic Seafood Platter (for two) moreton bay bugs, prawns, mussels, clams, oysters	158
Char Grilled Cob Lane Baguette olive, parmesan dip	11
Olasagasti Anchovy (2 pieces) roasted peppers, chilli crostini	16
Wagyu Beef Croquette salsa verde	7ea
Split Grilled Leader Prawns chilli Jam	19ea
Raw Hiramasa Kingfish chilli, lemon, olive oil	27
Chargrilled & Marinated Octopus taramasalata, guindillas, olives	31
Shaved David Blackmore Marble Score 9+ Bresaola roasted pear, reggiano, herb crostini	26
Grilled Asparagus smoky baba ganoush, dragoncello salsa	25
Chef's Sashimi Selection yellowfin tuna, ora salmon and hiramasa kingfish	32

fish filets

simply prepared, sustainably sourced

Roasted Ora King Salmon (NZ) light in the mouth with buttery and soft flesh	34
Pan Fried John Dory (Eden) highly regarded for its sweet, delicate texture	47
Steamed King George Whiting (Corner Inlet) elegant, sweet flavour and firm flesh	44

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.

large dishes

King Prawn Risotto tomato, basil	33/42
Moreton Bay Bug Spaghettini olive oil, garlic, chilli, parsley	35/45
Foil Baked Baby Barramundi Fillet black beans, bok choy, soy	39
Southern Rangers Scotch Fillet MS4+ 300g red wine jus, roasted garlic butter	59
The Atlantic Fish & Chips beer battered, tartar sauce	37
Chicken Cotoletta parmesan herb crumb, crispy potato, house salad	36
Spring Vegetable Risoni roasted garlic dressing, dukkah	21/31
Whole Baby Snapper capers, garlic, parsley	48

sides

Radicchio Salad roasted pear, candied walnut	13
Green Bean Salad herb dressing, almond cream	13
Steamed Baby Potatoes swedish mustard dressing	13
Charred Zucchini Salad pine nuts, currants, mint	13
Chips herb salt	12

tasting menu \$75pp

designed to share, minimum of two guests

Chargrilled Cobb Lane Baguette olive, parmesan dip
Raw Hiramasa Kingfish chilli, lemon, olive oil
Wagyu Beef Croquette salsa verde
Whole Baby Snapper OR Southern Rangers Scotch Fillet MS4+ 300g
Mini 'Snickers Bar' Parfait valrhona chocolate, roasted peanuts, salted caramel

dessert

'Snickers Bar' Parfait valrhona chocolate, roasted peanuts, salted caramel	21
Chocolate Delice chocolate cream, whiskey, salted caramel, popcorn	17
Tonka Bean Crème raspberry gel, crushed meringue, dried berry crumble	17
Salted Caramel & Peanut Crunch <i>Need it now or ask to take me home!</i>	11

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.

Scan QR code



Or type this into your web browser to be taken to a secure form

<https://registerdetails.com/R9K>

THE ATLANTIC



@theatlanticrest #oceantoplate