

## shared dishes

<b>Oysters</b> please see specials card for today's estuaries, inlets and bays from around Australia	3.50ea
Oysters Kilpatrick	4.50ea
<b>The Atlantic Seafood Platter (for two)</b> moreton bay bugs, prawns, mussels, clams, oysters	210
<b>Raw Hiramasa Kingfish</b> chilli, lemon, olive oil	27
<b>Chef's Sashimi Selection</b> yellowfin tuna, ora salmon and hiramasa kingfish	32
<b>Char Grilled Cob Lane Baguette</b> olive, parmesan dip	11
<b>Wagyu Beef Croquette</b> salsa verde	7ea
<b>Olasagasti Anchovy (2 pieces)</b> roasted peppers, chilli crostini	16
<b>Split Grilled Leader Prawns</b> chilli Jam	19ea
<b>Chargrilled &amp; Marinated Octopus</b> taramasalata, guindillas, olives	31
<b>Grilled Asparagus</b> smoky baba ganoush, dragoncello salsa	25
<b>Shaved David Blackmore Marble Score 9+ Bresaola</b> roasted pear, reggiano, herb crostini	26

## fish filets

simply prepared, sustainably sourced

<b>Roasted Ora King Salmon (NZ)</b> light in the mouth with buttery and soft flesh	38
<b>Pan Fried John Dory (Eden)</b> highly regarded for its sweet, delicate texture	47
<b>Steamed King George Whiting (Corner Inlet)</b> 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

<b>Spaghetti Alle Vongole</b> goolwa vongole, garlic, chilli, olive oil	32/42
<b>King Prawn Risotto</b> tomato, basil	34/44
<b>Moreton Bay Bug Spaghettoni</b> olive oil, garlic, chilli, parsley	37/47
<b>Spring Vegetable Risoni</b> roasted garlic dressing, dukkah	21/31
<b>The Atlantic Fish &amp; Chips</b> beer battered, tartar sauce	37
<b>Baby Barramundi Fillet En Papillote</b> nduja, red capsicum, leek	39
<b>Whole Baby Snapper</b> capers, chilli, lemon	49
<b>Wood Fire Grilled Whole John Dory</b> garlic oregano dressing, lemon	49
<b>Chicken Cotoletta</b> parmesan herb crumb, crispy potato, house salad	36
<b>Southern Rangers Scotch Fillet MS4+ 300g</b> butter confit garlic, red wine jus	59

## sides

<b>Radicchio Salad</b> roasted pear, candied walnut	14
<b>Green Bean Salad</b> herb dressing, almond cream	14
<b>Steamed Baby Potatoes</b> swedish mustard dressing	14
<b>Charred Zucchini Salad</b> pine nuts, currants, mint	14
<b>Chips</b> house-made cajun seasoning	13

## tasting menu \$75pp

designed to share, minimum of two guests

<b>Chargrilled Cobb Lane Baguette</b> olive, parmesan dip
<b>Raw Hiramasa Kingfish</b> chilli, lemon, olive oil
<b>Wagyu Beef Croquette</b> salsa verde
<b>Whole Baby Snapper OR Southern Rangers Scotch Fillet MS4+ 300g</b> served with chips and garden leaf salad
<b>Mini 'Snickers Bar' Parfait</b> valrhona chocolate, roasted peanuts, salted caramel

## dessert

<b>'Snickers Bar' Parfait</b> valrhona chocolate, roasted peanuts, salted caramel	21
<b>Chocolate Delice</b> chocolate cream, whiskey, salted caramel, popcorn	19
<b>Tonka Bean Crème</b> raspberry gel, crushed meringue, dried berry crumble	19
<b>Salted Caramel &amp; Peanut Crunch</b> <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