

shared dishes

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

Oysters Kilpatrick

The Atlantic Seafood Platter (for two)
moreton bay bugs, prawns, mussels, clams, oysters

Raw Hiramasa Kingfish
chilli, lemon, olive oil

Chef's Sashimi Selection
yellowfin tuna, ora salmon and hiramasa kingfish

Char Grilled Cob Lane Baguette
olive, parmesan dip

Wagyu Beef Croquette
salsa verde

Olasagasti Anchovy (2 pieces)
roasted peppers, chilli crostini

Split Grilled Leader Prawns
chilli Jam

Chargrilled & Marinated Octopus
taramasalata, guindillas, olives

Grilled Asparagus
smoky baba ganoush, dragoncello salsa

Shaved David Blackmore Marble Score 9+ Bresaola
roasted pear, reggiano, herb crostini

Goolwa Pipis
green peppercorn, chilli, coconut cream

fish filets

simply prepared, sustainably sourced

Roasted Ora King Salmon (NZ)
with nori tsukudani

Pan Fried John Dory (Eden)
with olive tapenade

Steamed King George Whiting (Corner Inlet)
with gremolata

Wood Fire Grilled Barramundi (Humpty Doo)
with romesco sauce

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

3.50ea **The Atlantic Fish & Chips**
beer battered, tartar sauce

4.50ea **Roasted Baby Snapper**
garlic oregano dressing, lemon

230 **Wood Fire Grilled Whole John Dory**
garlic oregano dressing, lemon

27 **Wood Fired Grilled Crayfish (WA)**
garlic butter, garden leaf salad

32 **Chicken Cotoletta**
parmesan herb crumb, crispy potato, house salad

11 **Southern Rangers Scotch Fillet MS4+ 300g**
butter confit garlic, red wine jus

7ea **Sher Wagyu T-Bone MS9+ 1.2kg**
roasted shallot, salsa verde, red wine jus
serve with green bean and chips

16

19ea

pasta & risotto

31 **Spaghetti Alle Vongole** 32/42
goolwa vongole, garlic, chilli, olive oil

25 **King Prawn Risotto** 34/44
tomato, basil

26 **Moreton Bay Bug Spaghettini** 37/47
olive oil, garlic, chilli, parsley

34 **Spring Vegetable Risoni** 21/31
roasted garlic dressing, dukkah

sides

14 **Radicchio Salad**
roasted pear, candied walnut

14 **Green Bean**
herb dressing, almond cream

14 **Steamed Baby Potatoes**
swedish mustard dressing

14 **Charred Zucchini Salad**
pine nuts, currants, mint

13 **Chips**
house-made cajun seasoning

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
served with chips and garden leaf salad

Mini 'Snickers Bar' Parfait
valrhona chocolate, roasted peanuts, salted caramel

dessert

'Snickers Bar' Parfait 21
valrhona chocolate, roasted peanuts, salted caramel

Chocolate Delice 19
chocolate cream, whiskey, salted caramel, popcorn

Tonka Bean Crème 19
raspberry gel, crushed meringue, dried berry crumble

Salted Caramel & Peanut Crunch 11
Need it now or ask to take me home!

Petit Four 15
see waiter for selection

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