

A top-down photograph of two large, orange-brown crabs resting on a bed of crushed ice. The crabs are positioned one above the other, with their heads pointing towards the top of the frame. The ice is dark and glistening, with many small, irregular pieces. The crabs' shells have a textured, bumpy appearance. The overall lighting is dramatic, highlighting the textures of the crabs and the ice.

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

c e l e b r a t e m o t h e r ' s d a y

THE ATLANTIC

m o t h e r ' s d a y .

three course set menu with a glass of sparkling on arrival

\$150pp

Every mother dining with us for lunch will receive The Atlantic at Home Cookbook.

ENTRÉE

Raw Yellowfin Tuna

avocado, coconut, finger lime

Chargrilled and Marinated Octopus

anchoïade, chorizo, green harissa

Tempura Soft Shell Crab

jalapeno ponzu sauce

Ratatouille Tartlet

caramelised onion, tomato coulis, balsamic glaze

MAIN

served with chips and bitter leaf salad

Moreton Bay Bug Spaghettoni

olive oil, garlic, chilli, parsley

Roasted Ora King Salmon (NZ)

with nori tsukudani

Southern Rangers Scotch Fillet MS4+ 300g

butter confit garlic, red wine jus

Cauliflower "couscous"

dukkah roasted cauliflower, pomegranate, almond, tahini

DESSERT

Meringue Dome

lychee, yuzu, passion fruit, coconut

'Snickers Bar' Parfait

valrhona chocolate, roasted peanuts, salted caramel

Local and International Cheese Selection

served with accompaniments

fisherman's notes

These menus have been hand selected by our team of talented chefs. Please note the attached menus are current at the date of receipt, but may change due to product availability and seasonality.

The Atlantic requests all dietary requirements be advised prior to your booking in order to accommodate for your guests dietary needs.

THE ATLANTIC

m o t h e r ' s d a y .

add to the celebration with something extra special

The Atlantic Seafood Platter (for two)

moreton bay bugs, prawns, mussels, clams, oysters

\$230

Wood Fire Grilled Live Crayfish

roasted garlic butter, garden salad

\$MP

Split Leader Prawn

chilli jam

\$19ea

Freshly Shucked Natural Oysters

served with shallot vinaigrette

\$3.5ea / half doz \$19 / doz \$33

Kilpatrick Oysters

\$5.5ea

Selection of Caviar

served with buckwheat blinis and condiments

10g \$88 / 30g \$260

Peeled King Prawns (QLD) (two pieces)

marie rose, fresh lemon

\$24

Whole XL Moreton Bay Bug

marie rose, fresh lemon

\$32

Chef's Sashimi Selection

\$32

Petit Fours

please see your waiter for today's selection

\$15

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